

De Olde Rock Inn

~ a pub since 1816 ~

A very warm welcome to customers old and new from Edward, Amie, Family & Team. All our dishes are made by hand in our own kitchen

Starters

Home made soup of the day served with warm bread and butter ~ £5.95 **V** (can be made gluten free, tell your server at point of order)

Spicy Buffalo Chicken Wings with a blue cheese dip ~ £6.70

Classic Prawn cocktail served with warm bread and butter ~ £7.95 (can be made gluten free, tell your server at the point of order)

Sticky Belly Pork bites infused with garlic, chilli & ginger ~ £6.95



Wild Mushroom & Chicken Liver Pate served with a salad garnish, toasted bread, Tomato & Apple chutney ~ £6.95 (can be made gluten free, tell your server at the point of order)

Goats Cheese & red onion tart with a salad leaf garnish ~ £6.95 **V**

Kitchen Opening times

Wednesday to Saturday

12:00 – 20:30

Sunday

12:00 – 20:00

Bar Open Wednesday - Sunday

12:00 – 23:00

Closed: Monday & Tuesday all day

(open Bank Holiday Mondays)

Please note we only offer table service and tabs for indoor diners. If you are seated outside then please remember your bench number, order and pay at the bar in advance.

Allergy Awareness

Some of our dishes may contain one or more allergens that you may potentially be allergic or sensitive to. Despite our best efforts we cannot 100% guarantee against cross contamination.

N.B. For this reason we cannot accommodate people with severe allergies. If you do have any allergies or dietary requirements then please speak with your server before ordering

Vegetarian – **V** Vegan – **Ve**

Gluten Free – **GF**



NETWORK:
ROCKINNFREEWIFI
PASSWORD: madlandlord

Mainz

A trio of Peak District Cumberland sausages topped with crispy onion, served on a bed of Leek mashed potato with a red wine & beef gravy ~ £11.50



Chicken au Poivre – a chargrilled chicken breast in a home made Peppercorn sauce served with house chips and side salad ~ £14.75

Chefs Special Dishes

Confit Belly Pork with dauphinoise potatoes, spiced braised red cabbage, tender stem broccoli with Aspalls cider gravy ~ £18.95

Christopher's individually made Beef & Stilton shortcrust pie on a bed of creamy mashed potato served with seasonal vegetables and gravy ~ £18.75

Pan Fried Cajun sea bass on a bed of crushed new potatoes, chorizo beurre blanc & tender stem broccoli ~ £18.95
GF



Home made Beef & Chorizo Lasagne, served with side salad & home made Garlic Bread ~ £13.95

Fresh, line caught, large wild Haddock fillet in a home made beer batter with chips, mushy peas & tartar sauce ~ £16.55 (smaller portion ~ £11.95)



Our Signature "ROCK" Burger, a double 4oz pattie with bacon jam, sandwiched onion ring, tomato, lettuce, mayo and topped with melted mozzarella cheese. Served with fries, onion rings and house coleslaw on the side ~ £16.95

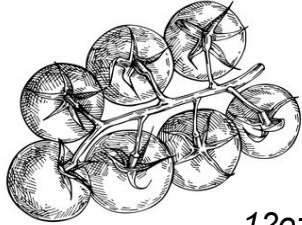
Chicken, Butternut Squash, Chickpea & Spinach Curry with wild basmati rice, mango chutney & a popadom ~ £15.55 (Vegan option GF ~ £13.95)



Aromatic Vegan garden burger served with tzatziki, new potatoes and salad on the side ~ £14.95
Ve



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From The Chargrill

12oz Chargrilled Sirloin Steak, served with a field mushroom, cherry vine tomatoes with chips & beer battered onion rings ~ £24.95*

8oz Chargrilled Rump Steak, served with a field mushroom, cherry vine tomatoes with chips & beer battered onion rings ~ £16.95*

16oz Chargrilled Horseshoe Gammon, served with a grilled slice of fresh pineapple, double free range eggs, chips and garden peas ~ £17.25*

(smaller portion 8oz Gammon with single egg & half a grilled pineapple slice with chips & peas ~ £11.95)*

** all weights are approximate and uncooked*

Salads

All ~ £10.55

*Beef & Stilton served in a bowl with mixed salad leaves, tomato & onion **GF***

*Halloumi & Sweet Chilli Salsa served in a bowl with mixed salad leaves, tomato & onion **V, GF***

Baguettes

*All served on either a brown or white baguette with a salad garnish, house coleslaw & chips
~ £10.65
(available until 5pm)*



*Cheddar with Tomato & Apple Chutney **V***

Cajun Chicken & Mayo

Roast Beef & Mustard Mayo

Children's

All £7.95

All served with a choice of fries or new potatoes & Baked Beans or Garden Peas

4oz Beef Burger on a brioche bun

Fish Fingers

Battered Chicken Goujons

Sausages

Sides & Sauces

Small Salad ~ £3.50 **V, Ve**

Chips or Fries ~ £3.95

Beer Battered Onion Rings ~ £3.95

Garlic Bread ~ £4.25

Cheesy Garlic Bread ~ £5.25

Peppercorn Sauce ~ £3.95

Blue Cheese Sauce ~ £3.95 **GF**

Ciabatta roll with butter ~ £2.60

Desserts



All desserts are home made & priced at £7.75

Sticky Toffee Pudding served with a jug of Custard **GF**

Vanilla & Black Cherry Cheesecake served with Madagascan Vanilla Gelato

Crumble of the day served with a jug of Custard

Biscoff Meringue Roulade topped with a Salted Caramel Gelato

Chocolate brownie served with Madagascan Vanilla Gelato

Mixed Ice Cream in a bowl, choose any three, Madagascan vanilla, chocolate fondant, Salted caramel, wild strawberry, Raspberry sorbet or Passion fruit & Mango Sorbet (**can be made GF upon request**)

1 scoop - £2.95 or 2 Scoop - £5.50

Mixed Fruit & Sorbet Sundae **Ve (can be made GF upon request)**



Sunday Only Menu

Starters

*Home Made Soup of the day served with warm bread and butter ~ £5.95 V
(can be made GF)*



Wild Mushroom & Chicken Liver Pate served with a salad garnish, toasted bread & Tomato & Apple chutney ~ £6.95

Classic Prawn cocktail served with warm bread and butter ~ £7.95 (can be made gluten free, tell your server at point of order)

Goats Cheese & red onion tart with a salad leaf garnish ~ £6.90 V

Roasts ~ £15.55

Topside of Beef

Belly Pork



Leg of Lamb (£2.20 surcharge)

(smaller children's sized options priced at £9.35, Lamb surcharge £1)

A Sliced portion, all served with creamy mashed potato, duck fat roast potatoes, spiced red cabbage with port, mixed green vegetables, honeyed roast carrot, Yorkshire pudding and gravy

Vegetarian? We can offer a veggie sausage roast dinner, just like our normal roast dinner but using vegetarian gravy and without the roast potatoes ~ £13.55 V

Fresh, line caught, large wild Haddock Fillet in a home made beer batter with chips, mushy peas & tartar sauce ~ £16.55

A trio of Peak District Cumberland sausages topped with crispy onion, served on a bed of buttered mashed potato with a red wine & beef gravy ~ £11.50

12oz Chargrilled Sirloin Steak, served with a field mushroom, cherry vine tomatoes with chips, small side salad & home made onion rings ~ £24.95

*Aromatic Vegan garden burger served with tzatziki, new potatoes and vegan house coleslaw on the side ~ £14.95 **V Ve***

16oz Chargrilled Horseshoe Gammon, served with a grilled slice of fresh pineapple, double free range eggs, chips and garden peas ~ £17.25

WINES

Please note: Wines may be temporarily substituted without notice for an equivalent due to supply issues, speak with your server at the time of ordering

Win Blanc

Principato – Pinot Grigio – Spain

Delicate, floral and fruity aromas with a hint of stone fruit. Crisp palate with citrus character with a limey & light spice finish.
125ml ~ £3.75 / 175ml ~ £4.95 / 250ml ~ £6.75 / 75cl ~ £18.95

Mountain Range – Sauvignon Blanc – Chile

Named after the awe inspiring Andes Mountains which form the backdrop to where the grapes are harvested. This wine is crisp and refreshing yet packed with mouth watering lemon citrus, grapefruit & Gooseberry. 125ml ~ £3.75 / 175ml ~ £4.95 / 250ml ~ £6.75 / 75cl ~ £18.95

Blass Reserve Semillion – Chardonnay - Australia

Pear, Melon and citrus on the nose with stone fruits & a rich, rounded, balanced finish.
125ml ~ £3.75 / 175ml ~ £4.95 / 250ml ~ £6.75 / 75cl ~ £18.95

Rongopai – Sauvignon Blanc – New Zealand

An aromatic embrace with a soft, smoky perfume, tropical fruits & mandarin. Finely textured and generous palate with a crisp finish. Citrus, melon and sweet garden herbs 75cl ONLY ~ £24.95

Los Gansos – Viognier – Chile

Organic. Aromas of peaches & apricots. Refreshing and slightly sweet on the palate 75cl ONLY ~ £24.95

La Lancelotta – Gavi – Italy

Fresh citrus and stone fruit aromas with lightly floral notes. The palate has apple and pear characters balanced by hints of apricot, white spice and crisp lemony acidity in the finish 75cl ONLY ~ £27.95

You & Me – Albarino – Spain

There are fruity notes, floral white petal notes and tropical notes, such as pineapple and kiwi. On the palate the acidity reinforces its freshness and liveliness and at the same time the fruit & tropical notes linger on the palate. 75cl ONLY ~ £29.95

Domaine Chanson – Chablis – France

Delicate floral fragrances mingle with an abundance of citrus fruit. This wine is tight and tense with a good structure and a refreshing mineral finish 75cl ONLY ~ £38.50

Win Rouge

Coastal Reserve – Merlot – Spain

Medium to full bodied rich plum, blackberry, hints of liquorice, soft tannin structure and a warm vanilla spice on the finish.
125ml ~ £3.75 / 175ml ~ £4.95 / 250ml ~ £6.75 / 75cl ~ £18.95

Fairway – Shiraz – South Africa

This wine of intense purple colour but medium body boasts spicy and fruity aromas. It offers fresh black pepper, ripe raspberry and is ready to drink
125ml ~ £3.75 / 175ml ~ £4.95 / 250ml ~ £6.75 / 75cl ~ £18.95

7 Fires – Malbec – Argentina

Ruby red full bodied wine displaying a fresh and fruity nose, enhanced by hints of plum, black berries and a touch of vanilla. Fresh fruit flavours, supported by sweet and round tannins
125ml ~ £3.75 / 175ml ~ £4.95 / 250ml ~ £6.75 / 75cl ~ £18.95

Solar Viejo – Rioja – Spain

Vibrant aromas of cherries, plums and sloes on the nose The palate is velvet on the tongue with a touch of unaggressive tannins
75cl ONLY ~ £26.95

Château La Croix – St Emilion – France

Ripe and rounded with plum, bramble jelly and blackcurrant fruit. Rounded and smooth, it is medium to full bodied with soft tannins and a long, fresh finish 75cl ONLY ~ £33.95

Torre Del Falasco – Amarone Della Valpolicella – Italy

Strong, rich, Vigorous, yet surprising in its balance, maturity and refinement; a perfect blend of strength and elegance. A Show Stopper and masterpiece! 75cl ONLY ~ £47.95



Hin Rose

Principato – Pinot Blush – Italy

Appealing, lightly aromatic nose with redcurrant and cherry notes. The Palate is crisp and incisive with strawberry & white peach fruit characters leading to a fresh and juicy finish

125ml ~ £3.75 / 175ml ~ £5.00 / 250ml ~ £6.75 / 75cl ~ £18.95

Canyon Road – Zinfandel – United States

This wine is light bodied with hints of sweet strawberry, cherry and watermelon flavours with a smooth crisp finish.

125ml ~ £3.75 / 175ml ~ £5.00 / 250ml ~ £6.75 / 75cl ~ £18.95

AIX – Provence – France

AIX is the epitome of sophistication and quality. The nose is fresh and fragrant, delicately youthful and offers classy notes of watermelon, strawberry and flowers.

75cl ONLY~ £31.95

Sparkling Wine



Chio – Prosecco DOC – Italy

The House prosecco, Fresh fruity aromas with citrus and green fruit on the palate. Pleasant finish

20cl Single Serve Bottle ~ £6.95 / 75cl ~ £21.95

Chio Rose - Spumante - Italy

Delicate pink, fine perlage, fresh fruity, floral, creamy and persistent, suitable as aperitif

75cl ~ £21.95

Freixenet Cordon Negro – Cava – Spain

Mid lemon colour, with a persistent mousse. Clean Mediterranean fruit aromas, melon and nectarine Soft palate, again with good fruit and length

75cl ~ £29.95

Pommery Brut “Royal” - Champagne – France

The signature style of the house. Delicate and elegant with notes of red fruits and good vivacity

75cl ~ £57.95

Pommery “Blanc de Blancs” - Champagne – France

Perfect revealing the subtle flavour of yellow grapefruit and fresh apple. This cuvee has been crafted from a meticulous selection of Chardonnay grapes which for any great cuvee is precious and considered premium.

75Cl ~ £66.95

Our Draught Drinks

| | Pint Price | Half |
|--|------------|-------|
| Carling 4% - Brewed in Burton-upon-Trent, the Uks no.1 session Lager | £3.95 | £2.00 |
| Pravha 4% - an easy drinking continental Pilsner | £4.30 | £2.15 |
| Estrella Damm 4.6% - a refreshing Spanish lager. Mid strength with a unique lasting flavour | £4.70 | £2.35 |
| Staropramen 5% - the premium lager of the house. A Czech masterpiece with a full bodied slightly sweet flavour profile | £4.80 | £2.40 |
| Aspall Cyder 4.5% - an all season mid strength suffolk cider, refreshing and crisp | £4.30 | £2.15 |
| Rekorderlig Strawberry & Lime 4% - From Sweden, a sweet strawberry powerhouse balanced by acidic hints of lime. | £5.10 | £2.55 |
| Blue Moon 5.4% - a craft Belgian styled wheat ale, unfiltered and brewed with subtle orange peel and coriander Traditionally served with a slice of orange on the rim of the glass | £5.10 | £2.55 |
| Guinness 4.1% - The worlds most famous Irish Stout | £4.90 | £2.45 |



Other drinks



Cask ales rotate regularly & are priced individually, please ask your server.

REKORDERLIG PASSIONFRUIT 500ml 4.0% - £4.50
 OLD MOUT BERRIES AND CHERRIES 500ml 4.0% - £4.70
 THATCHERS GOLD 500ml 4.8% - £4.50
 WKD BLUE 275ml 4% - £3.60 BECK'S £3.65
 HEINEKEN ZERO 330ml 0.0% - £3.45 BECK'S BLUE 275ml 0.0% - £3.45 BUDWEISER 330ml £3.85, DOOM BAR 0% 500ml - £3.75
 NEWCASTLE BROWN 550ml 4.7% - £4.20
 PERONI GLUTEN FREE 5.1% £3.65
 DESPERADO 330ml 5.9% - £4.00
 COKE COLA BOTTLE 330ml - £2.80
 DIET COKE/ZERO BOTTLE 330ml - £2.50
 SCHWEPPE'S LEMONADE BOTTLE 200ml - £2.00
 Schweppes Mixers as individual drink: Tonic/ Slimline/ Bitter Lemon/ Ginger Ale/ Ginger Beer 200ml - £2.10 Fever Tree 200ml - £2.80
 APPLETISER 275ml - £2.85
 Schweppes/Britvic Tomato Juice, Orange Juice, Pineapple - £2.40. Cranberry Juice £2.75. Apple Juice 250ml - £2.75
 J20 (Apple & Raspberry/ Orange & Passion fruit/ Apple & Mango) 275ml - £2.55
 Spring Still Water 330ml - £2.10
 Spring Sparkling Water 330ml - £2.10
 Cordial with water or soda 16oz (Orange/ Lime/ Blackcurrant) - £1.45 – lemonade £2.60
 Simply Fruit/ Fruit Shoot - £1.85

(£0.40p extra for pint)

House Coffee with Milk 12oz - £3.00 (w/ single cream £3.30)
 Cappuccino 12oz - £3.20
 Latte/ Flat White 12oz - £3.20
 Double Espresso - £2.20
 Hot Chocolate - £3.90 Liqueur Coffee - £7.10
 (PLEASE NOTE: Hot Choc & Liqueur coffees take a long time to make, please be patient)
 MARTINI DRY 50ML £3.00 DOUBLE £5.00
 CROFT VINTAGE PORT 50ML £3.80 DOUBLE £5.80
 HARVEYS BRISTOL CREAM SHERRY 50ML £3.10 DOUBLE £5.10
 FAMOUS GROUSE 25ML £3.00
 JAMESON 25ML £3.30
 JOHNNIE WALKER BLACK 25ML £3.50
 LAPHROAIG 25ML £3.80
 GLENLIVET FR 25ML £3.70
 HIGHLAND PARK 12 YEAR OLD 25ML £3.50
 JACK DANIELS 25ML £3.50
 BUFFALO TRACE 25ML £3.60
 WILD TURKEY 101 25ML £3.80

SCHWEPPE'S AS MIXER £1.45 FEVER TREE AS MIXER £1.85 £2.60 – 16oz DRAUGHT DIET COKE/ LEMONADE [Pint £3.00]

Bar Snacks: Pipers Crisps £1.40 Nuts: £1.40

Pork scratchings (can sometimes be crunch) £1.80

GORDONS GIN SINGLE - £3.50
 BOMBAY SAPPHIRE SINGLE - £3.70
 TANQUERAY SINGLE - £3.75
 MALFY LIMONE SINGLE -£3.95
 WARNER EDWARD RHUBARB SINGLE - £4.10
 GORDONS'S PINK SINGLE - £3.80
 WHITLEY NEILL RASPBERRY SINGLE - £3.95
 WHITLEY NEILL PARMA VIOLET SINGLE -£3.95
 MALFY BLOOD ORANGE SINGLE -£3.95
 HENDRICK'S SINGLE -£4.10

For a second gin shot add £1.50

SMIRNOFF £2.80
 ABSOLUT ORIGINAL £3.20
 ABSOLUT VANILLA £3.80
 ABSOLUTE RASPBERRY £3.80
 CHASE PREMIUM VODKA £4.30
 BACARDI WHITE £2.95
 CAPTAIN MORGAN DARK £3.20
 DEAD MANS FINGER SPICED £3.40
 MALIBU £3.20

To double up on the above add £2

ARCHERS 25ML £2.80
 SAMBUCA 25ML £3.30
 DISARONNO 25ML £3.10
 DRAMBUIE 25ML £3.20
 COINTREAU 25ML £3.20
 TEQUILA 25ML £ 3.00
 CALVADOS BRANDY 25ML £3.70
 COURVOISIER COGNAC 25ML £3.90
 JAGERMEISTER 25ML £3.60
 SOUTHERN COMFORT 25ML £3.90
 BAILEYS 50ML £3.30

To double up on the above add £2

PIMMS 50ML £3.90
 PIMMS JUG £ 19.99

DRAUGHT COKE MIXER £1.40
 DRAUGHT DIET COKE MIXER £1.30
 DRAUGHT LEMONADE MIXER £1.30

£2.80 – 16oz DRAUGHT COCA COLA [Pint £3.20]

All prices are charged inclusive of VAT and accurate at time of print but subject to change

PAYMENT INFORMATION

We accept Visa & Master card credit or debit cards as well as cash payments.

We do NOT accept American Express, cheques or over the phone payments.

If your party is splitting the bill by card then we can split your bill evenly, custom or by individual item ONLY.

If your split involves a mix of cash and card then please ensure you have the EXACT cash amount.

Tips – Cash Only