

The best way to enjoy steak is for you to cook it exactly how you like it using our hot Lava Stones. Please do not touch the rocks!

Mains

Hot Lava Stone Exotic Steak of the day (please ask)

Hot Lava Stone 8oz Rump Steak

Hot Lava Stone 8oz Sirloin Steak

Hot Lava Stone Beef and Reef (4oz rump & 6 king Prawns)

Hot Lava Stone Beef and Pond (4oz Sirloin & 2 Frogs Legs)

Hot Lava Stone 8oz Fillet Steak (£4 Supplement)

Hot Lava Stone Halibut Steak

Hot Lava Stone Tuna Steak

Sides 1: Chips, New potatoes, Mashed potato or Vegetable rice

Sides 2: Salad, Vegetables, Mushrooms and tomato or Onion rings

Slow Braised Lamb Shank

With creamed potatoes, vegetables and minted gravy

Individual Pie of the day (Please ask)

With Hand cut chips, vegetables and red wine gravy

Baked Fillet of Salmon

Topped with cockles, with new potatoes, sugar snap peas and creamy white wine sauce

A vegetarian option is available upon request v

Desserts

Lemon Meringue Roulade v

with raspberry coulis and freshly whipped cream

Hot Chocolate Fudge Cake v

with salted caramel ice cream

Sticky Toffee Pudding v

with Madagascan Vanilla pod ice cream

Vanilla Crème Brulee v

with a crunchy caramel top and buttery shortbread

Apple & Blackberry Crumble v

With creamy vanilla custard

3 Scoops of Ice cream or Sorbet v

Choose from: Madagascan Vanilla, Strawberry, Salted Caramel, Ferrero Rocher, Triple Chocolate, Amaretto & Black Cherry, Lemon Sorbet or Champagne Sorbet

Welcome to the Queen Victoria Stone Steak Restaurant

Main Course £21.95 2 Courses £25.95 3 Courses £29.95



***We use only the best cuts of meat for use on our hot Lava Stones
to ensure you thoroughly enjoy your meal.***

***Your server will advise on cooking requirements,
if you have any further questions please just ask.***

Starters

Mango and Brie Parcels v

Dressed salad and sweet chilli dip

Soup of the day v

served with freshly baked roll

Smooth Provencal Pate

crispy ciabatta and red onion marmalade

Breaded Whitebait

with spicy mayonnaise

Mini Duck Spring Rolls

Dressed leaves and Hoi Sin Sauce

Welsh rarebit topped flat Mushrooms v

tomato relish and balsamic glaze