



# THE ROCK

*Cloyne*

EAST CORKS FAVOURITE  
PLACE TO CELEBRATE



# Starters & Light Bites



## The Rock Fishcakes

A trio of handmade Atlantic fishcakes, golden-crisped and packed with fresh herbs. Vibrant basil pesto,

Cajun mayo & crisp house salad. **€10.90**

## Soup of the Day GF · VE €6.50

A warming and vibrant soup of the day, infused with delicate spices and freshly picked herbs for a fragrant, clean finish. Served with brown bread. Please ask your server for today's special.

## Chicken Wings €9.50

Crispy wings tossed in your choice of BBQ or our fiery Rock Hot sauce. Served with chilled, crunchy celery batons and a rich, velvety blue cheese dip.

## Deep Fried Brie €8.90

A generous portion of creamy Brie, breaded in-house and fried until golden. Complemented with a wild berry compote and our house salad.

## Nachos GF Small / Sharing €9.90 / €14.90

Crispy corn tortilla chips smothered in a bubbling three-cheese melt. Topped with our signature house salsa, creamy hand-crushed guacamole and a dollop of chilled chive sour cream.



# Mains



## Slow Cooked Feather Blade of Beef <sup>GF</sup>

Twelve-hour slow-cooked O'Farrells Beef, melt-in-the-mouth tender. Served with potato mash, seasonal vegetables & rustic potatoes. Finished with homemade jus.

€19.50

## The Rock Beef Burger <sup>GF Avail.</sup> €17.50

Two 3oz patties of O'Farrells finest Irish beef. Melted sharp cheddar, crispy bacon, fried onions and iconic Ballymaloe Relish in a toasted brioche bun with golden fries.

## Fish and Chips €18.50

Golden Battered Ballycotton Seafood Fillet of Fish. Homemade Tartare Sauce, Mushy Peas and Fries.

## The Rock Chick Burger €16.50

Crispy hand-breaded buttermilk chicken fillet with melted cheddar cheese, fresh lettuce and tomato. Creamy garlic mayo in a premium toasted brioche bun, served with fries and house salad.

## The Rock Fishcakes — Main €18.90

A quintet of handmade Atlantic fishcakes, golden-crisped with fresh herbs. Vibrant basil pesto, Cajun mayo, house salad and fries.





## BBQ House Rock Ribs <sup>GF</sup>

A full rack of slow-cooked House Rock Ribs, smothered in a rich, tangy BBQ glaze. Accompanied by hand-cut rustic potatoes and fresh seasonal vegetables. **€21.90**

## The Rock Chicken Curry <sup>GF Avail.</sup>

€18.50

Succulent chicken pieces slow cooked with roasted onions, peppers and authentic spices. Accompanied by fragrant Basmati rice and a toasted, warm homemade Naan bread.

## The Rock Beef Curry <sup>GF Avail.</sup>

€19.50

Tender beef simmered in a deep curry with roasted onions and peppers. A comforting, medium-heat dish served with fluffy Basmati rice and a side of homemade naan bread.

## Chicken Goujons <sup>GF Avail.</sup> €15.90

Golden-fried chicken goujons served with a generous portion of fries and a fresh house salad. Paired with a Cajun Mayo dip — the perfect balance of cool and spicy. \*1,3,4,6,9,11

## Vegan Dish <sup>VG</sup>

Please ask your server for today's special.



## Chicken Wings — Main

€17.90

Crispy wings tossed in BBQ or our fiery Rock Hot sauce. Served with chilled, crunchy celery batons, a rich, velvety blue cheese dip and Fries.

## Homemade Lasagne

€17.50

A generous portion of classic homemade lasagne featuring layers of tender O'Farrells minced beef in a robust tomato sauce and creamy cheese béchamel. Garlic baguette and fries.

## The Rock Vegetarian Curry <sup>GF Avail.</sup> €16.50

A rich and colourful vegetable curry featuring Mediterranean garden greens in a mild, savoury spice reduction. Basmati rice and a house-made naan bread.

€16.90

# Pizza

Gluten Free base available — add €2.00



## Margarita

€11.00

Mozzarella Cheese and Tomato Sauce. \*1, 3, 13



## Pepperoni

€13.00

Pepperoni, Mozzarella Cheese and Tomato Sauce. \*1,3,7,13



## Double Pepperoni

€15.00

Extra Pepperoni, Mozzarella Cheese and Tomato Sauce. \*1, 3, 7, 13



## The Rock Special

€15.00

Cajun Chicken, Red Onion, Bell Peppers, Mozzarella Cheese, Tomato Sauce, drizzled with BBQ sauce. \*1,3,7



## Meat Lovers

€16.00

Pepperoni, Cajun Chicken, Bacon Lardons, Jalapeños, Mozzarella Cheese and Tomato Sauce. \*1,3,7



## Vegetarian

€14.00

<sup>VG</sup> Goat Cheese, Caramelised Onion, Nuts, Pesto and Roasted Red Peppers. \*1,3,5,7,8

### ADDITIONAL TOPPINGS

Jalapeños · Peppers · Extra Cheese	€1.00	Fries *1	€4.00
Bacon · Pepperoni	€2.00	Garlic Bread *1,3,7	€4.00
Goat's Cheese	€2.50		

### \*ALLERGEN INFORMATION

1: gluten · 2: crustaceans · 3: eggs · 4: fish · 5: peanuts · 6: soya · 7: milk · 8: nuts · 9: celery · 10: mustard · 11: sesame seeds  
12: sulphites · 13: lupin

GF: Gluten Free · VE: Vegetarian · VG: Vegan

# Sides & Sauces

Regular Fries *1	€4.00
Mixed Leaf Side Salad	€4.00
Garlic Bread *1,3,7	€4.00
Garlic Bread and Cheese	€5.00
Side of Seasonal Vegetables	€4.00
Side of Mash Potatoes	€4.00

**The Rock Loaded Fries**  
Topped with Bacon and Garlic Mayo

€7.90

**Vegan Dish** vg

€16.90

Please ask your server for today's special.

## SAUCES

Cajun Mayo

€1.00

Garlic Mayo

€1.00

BBQ Sauce

€1.00

The Rock Hot Sauce

€1.00

Pepper Sauce

€2.00

At The Rock Cloyne we use the best of locally sourced products & wholesome natural ingredients.

# DESSERTS

## Croissant Bread & Butter Pudding

Served warm with Vanilla Ice Cream  
& Baileys Crème Anglaise.

€8.50



### Malteser Sundae

€7.90

Vanilla & Chocolate Ice Cream, Crushed Maltesers, Caramel Sauce & topped with Cream.

### Duo Of Ice Cream

€6.50

Vanilla & Chocolate Ice Cream topped with Caramel or Chocolate Sauce.

### Chocolate Hazelnut Brownie GF Avail.

€7.90

Served warm with Vanilla Ice Cream & Wild Berry Coulis.



# Hot Drinks & Liqueur Coffees WARM UP

Barry's Tea	€2.50	Americano	€3.20	Hot Whiskey	€7.00
Green Tea	€2.70	Espresso	€2.90	Hot Port	€7.00
Earl Grey Tea	€2.70	Cappuccino	€3.40	Irish Coffee	€7.90
Peppermint Tea	€2.70	Latte	€3.40	French Coffee — Cognac	€7.90
Camomile Tea	€2.70	Flat White	€3.10	Calypso Coffee — Tia Maria	€7.90
Decaf Tea	€2.70	Mocha Latte	€3.20	Baileys Coffee	€7.90
		Hot Chocolate	€3.10		
		Double Espresso	€3.20		

Soya and Oat milk available on request.

## WINE LIST

### RED WINES

**Las Gracias – Cabernet Sauvignon – Chili** Glass €7.50 **€30.00**  
A dark fruit flavour of cherry, plum and cassis. On the finish a hint of spice and oak.

**Roland Bouchacourt – Merlot – France** Glass €7.50 **€30.00**  
A soft, smooth Merlot guaranteed to wow the crowd. Flavours of red fruit, caramel and mocha.

**Talinga Park – Shiraz – Australia** **€30.00**  
A great medium bodied shiraz with appealing ripe berry fruit, spicy tannins and black pepper notes.

**Navarro Correas Malbec – Argentina** Glass €7.80 **€32.00**  
Decadently rich with a plush, mouth-filling texture. Full-bodied Malbec with black currant, ripe plums and spice.

### ROSÉ WINE

**Pierre Chainier – Rosé d'Anjou – France** Glass €7.20 **€29.00**  
A rich and generous rosé, overflowing with ripe red apple and baked summer berry flavours.

### WHITE WINES

**Los Andes de Paz – Sauvignon Blanc – Chili** Glass €7.50 **€30.00**  
Aromas of cut grass, citrus and lime. With a touch of honey and a bright, crisp finish.

**Ca'Luca – Pinot Grigio – Italy** Glass €7.50 **€30.00**  
A fresh and well-balanced wine. Its floral notes combine with hints of peach and apricot.

**Te Toka – Sauvignon Blanc – New Zealand** Glass €8.50 **€35.00**  
A dry Sauvignon Blanc with a wonderful gooseberry and tropical fruit aromas. A New Zealand classic.

**Road Trip – Chardonnay – Australia** Glass €7.80  
A dry, medium to full bodied wine with noticeable acidity and flavours of green plum, apple and pear.

### PROSECCO & CHAMPAGNE

**Moët & Chandon – Champagne – France** **€35.00**  
Exuberant bubbles and a brilliant golden colour. Aromas of ripe peach, apricot and pineapple cascade from the glass.

**Barocco – Prosecco – Italy** Glass €8.20 **€90.00**  
This light and fresh Frizzante has a pleasant floral bouquet, elegantly fruity with notes of apple.



SHAKEN &amp; STIRRED

# Cocktails

## Pornstar Martini €12

€12

Absolut Vanilla, Passoa, Passion Fruit Purée, Fresh Lime Juice, Pineapple Juice and Prosecco.

## Espresso Martini €12

Absolut Vodka, Tia Maria, Sugar Syrup and Fresh Espresso.

## Classic Mojito €12

Bacardi, Sugar Syrup, Fresh Lime Wedges, Fresh Mint Leaves and Soda Water.

## Frozen Daquiri €12

Strawberry or Passionfruit. Bacardi, Fresh Lime Juice, Fruit Purée and Sugar Syrup.

## Jungle Monkey €12

Captain Morgan, Passoa, Strawberry Purée, Fresh Lime Juice and Orange Juice.

## The Round Tower €12

€12

Cork Dry Gin, Orchard Thieves, Fresh Lime Juice and Honey.

## Cosmopolitan €12

Smirnoff Vodka, Cointreau, Fresh Lime Juice and Cranberry Juice.

## Margarita €12

Tequila Silver, Cointreau, Fresh Lime Juice and Agave Syrup.

## Whiskey Sour €12

Bourbon Whiskey, Fresh Lemon Juice, Simple Syrup, Egg White and Angostura Bitters.

### MOCKTAILS

## Taxi

€6.50

Passion Fruit Purée, Orange Juice, Fresh Lime Juice and Soda Water. Garnished with a dehydrated Orange Wheel and a Fresh Sprig of Mint.

## Nojito €6.50

Soda Water, Fresh Mint Leaves, Fresh Lime Wedges, Fresh Lime Juice and Simple Syrup. Garnished with a dehydrated Lime Wheel and a Fresh Sprig of Mint.

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