



On the Rocks

Mumbles
Est. 2023



PLANT-BASED MENU



Starters

Sticky Garlic and Sesame Tofu in a Soy and Sweet Chilli Glaze (GF) 8

Garlic and Wild Mushrooms & Cannellini Bean Puree
Bruschetta (DF) 8

Mains

Roasted Cauliflower Steak on a bed of yellow Garlic and Bean Puree.
topped with Pomegranate, Parsley and a Maple and Tahini dressing (VG)
16

Roasted Mediterranean Vegetable Linguine in a rich Garlic and Tomato
Sauce. 16

‘The Vegan Steak Stone Experience’
(Pre-book Only) 25

Enjoy an ‘On the Rocks Steak’ Stone Experience using Juicy Marbles Fillet
Steak. With a choice of side and sauce. *

*Please note this is pre-booked only.

Desserts

Chocolate Orange Tart with Vanilla Ice Cream and Honeycomb (GF) 9

Affogato served with a Plant based Vanilla Ice Cream and an optional shot
of Amaretto 8

Apple Pie with Vanilla Ice Cream 8