

ALFRED'S

AT THE ROCK HOTEL, GIBRALTAR

Sunday Lunch Menu

Starters

Soup of the Day — £9.00

Served with Fresh House Bread (V)

Prawns Pil-Pil — £14.00

King Prawns, Garlic, Red Chilli, Sweet Paprika, Extra Virgin Olive Oil (S)(GF)

Hummus & Confit Padrón Peppers — £9.00

Virgin Olive Oil, Garlic Flatbread (V)(VG) (GF*)

Vine Tomato & Manchego Curado Salad — £14.00

Manzanilla Olives, Bush Basil & Pistachio Pesto (V)(N)(D)

Dessert

Selection of Chef's Sweet Tapas — £8.50

A rotating assortment of bite-sized desserts (V)(N)

Warm Chocolate Brownie — £8.50

Cinnamon Custard and Vanilla Ice Cream (V)

Traditional Apple Pie — £8.50

Warm Vanilla Bean Custard (V)

Selection of Ice Cream — £5.00

Three Scoops of Artisanal Ice Cream (V)

Mains

Roast Aged Ribeye of Beef — £29.00

Yorkshire Pudding, Horseradish Relish, and Red Wine Jus (D)

Roast Chicken with Sage Stuffing — £21.00

House Breadcrumbs, Lemon, Herbs, Rich Gravy (N)

Mix of Chicken & Beef Roast — £27.00

Combination of Aged Ribeye and Roast Chicken with Sage Stuffing, Yorkshire Pudding, and Gravy (N)(D)

Seared John Dory — £22.00

Capers, Pickled Lemon, Butter Sauce (GF)(D)

Nut Roast — £20.00

Glazed Shallots, Vegetable Gravy (V)(VG)(N)

All Main Courses are served with a selection of Roast Potatoes, Braised Swede, Glazed Carrots, Caramelised Parsnips, and Cauliflower Gratin.

Extras & Add-ons

Yorkshire Pudding (Unit) (V)(D)— £1.00

Roast Potatoes (V)(VG)(GF) — £4.00

Extra Gravy — £3.00



Allergen Key: (V) Vegetarian | (VG) Vegan | (GF) Gluten-Free | (GF*) Gluten-Free Option Available | (N) Contains Nuts | (S) Contains Shellfish | (D) Contains Dairy / Milk

Allergy Statement: Please inform your server of any food allergies or dietary requirements before ordering. While we take every precaution to prevent cross-contamination, our kitchen handles nuts, shellfish, and gluten, and we cannot guarantee any dish is 100% allergen-free.

