

YOUR MENU BOARD

Getting started



Keep this page at the front of your board. Everything you need to set it up is here.

OPEN AND SWAP THE RINGS



01 Press the spring gate with your thumb – no tools needed.



02 Slide your punched pages onto the open rings.



03 Let go and the gate snaps shut. Swap pages any time.

YOUR THREE RING COLOURS



GOLD



SILVER



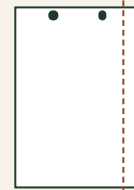
BLACK

One set comes fitted, and the other two are a gift. Swap colours whenever you like.

PREPARING YOUR PAGES



PRINTED
5 MM EACH SIDE



BLANK
10 MM ONE SIDE

Takes standard A4 (210 × 297 mm). Use as it is, or trim to fit.

PUNCHING HOLES



A standard two-hole punch matches the rings. The faint circles at the top of each template show where to punch.

HOW MANY PAGES?

~10 PAGES

Standard rings hold about 10 pages. For thicker menus or documents, message us before ordering and we will fit larger rings.



SEE MORE OF OUR WORK

blackrockstudio.tr2uk.com

Ring colours, cuff colours and custom sizes on request.



LUNCH & DINNER

Menu

Seasonal food, cooked to order

♦ STARTERS ♦

Heritage beetroot	£8
<i>Whipped goat's cheese, toasted hazelnuts</i>	
Smoked haddock chowder	£9
<i>Leek, new potatoes, chive oil</i>	
Soup of the day	£7
<i>Sourdough and salted butter</i>	

♦ MAINS ♦

Slow-roast pork belly	£19
<i>Bramley apple, cavolo nero, cider jus</i>	
Pan-fried hake	£21
<i>Brown shrimp butter, samphire</i>	
Wild mushroom risotto	£16
<i>Aged Parmesan, thyme</i>	

♦ SIDES ♦

Triple-cooked chips	£4	Buttered greens	£4
House salad	£4	Sourdough	£3

♦ PUDDINGS ♦

Sticky toffee pudding	£8
<i>Clotted cream</i>	
Lemon posset	£7
<i>Shortbread, raspberries</i>	
Sussex cheeses	£10
<i>Oatcakes, chutney</i>	

Please let us know about any allergies before ordering.



TO DRINK

Drinks

Local where we can

◆ WINE BY THE GLASS ◆

House white	£6
<i>Crisp and dry</i>	
House red	£6
<i>Soft and fruity</i>	
Rosé	£6.50
<i>Pale and dry</i>	
English sparkling	£9
<i>125 ml</i>	

◆ BEER & CIDER ◆

Pale ale	£6
<i>Pint</i>	
Lager	£5.80
<i>Pint</i>	
Dry cider	£5.50
<i>Pint</i>	
Alcohol-free beer	£4
<i>Bottle</i>	

◆ SOFT DRINKS ◆

Apple juice	£3.50
<i>Pressed</i>	
Elderflower pressé	£3.50
Ginger beer	£3.50
Cola	£3
Sparkling water	£4
<i>750 ml</i>	

◆ HOT DRINKS ◆

Filter coffee	£3
Flat white	£3.40
Pot of tea	£3
<i>English breakfast</i>	
Herbal tea	£3
Hot chocolate	£3.60

Please let us know about any allergies before ordering.



BLACK ROCK STUDIO

T O D A Y ' S

Specials

DATE Friday 9 October

1

Rye Bay scallops

£14

Black pudding, pea purée, crispy shallots

2

Roast cod

£18

Crushed new potatoes, salsa verde

3

South Downs lamb rump

£24

Minted peas, dauphinoise, red wine jus

4

Gooseberry fool

£7

Elderflower cream, ginger crumb

SOUP OF THE DAY

Roasted tomato and basil

With warm sourdough – £7

CATCH OF THE DAY

Line-caught mackerel

Ask your server – market price

Please let us know about any allergies before ordering.



BLACK ROCK STUDIO

BY THE GLASS & BOTTLE

Wine list



	175 ML	250 ML	BOTTLE
S P A R K L I N G			
English sparkling, brut <i>Sussex, England</i>	£9	–	£42
Prosecco <i>Veneto, Italy</i>	–	–	£32
W H I T E			
Sauvignon blanc <i>Marlborough, New Zealand</i>	£8	£11	£32
Picpoul de Pinet <i>Languedoc, France</i>	£7.50	£10	£29
Albariño <i>Rías Baixas, Spain</i>	£8.50	£11.50	£34
Chardonnay <i>Burgundy, France</i>	£9	£12.50	£38
R O S É			
Provence rosé <i>Côtes de Provence, France</i>	£8	£11	£32
English rosé <i>Kent, England</i>	£8.50	£11.50	£34
R E D			
Merlot <i>Languedoc, France</i>	£7	£9.50	£27
Malbec <i>Mendoza, Argentina</i>	£8.50	£11.50	£34
Pinot noir <i>Central Otago, New Zealand</i>	£10	£13.50	£42
Rioja reserva <i>Rioja, Spain</i>	£9	£12.50	£38



BLACK ROCK STUDIO

SERVED ALL DAY

Coffee & café



◆ C O F F E E ◆

Espresso	£2.40	Macchiato	£2.60
Americano	£2.90	Flat white	£3.40
Cappuccino	£3.40	Latte	£3.50
Mocha	£3.80	Hot chocolate	£3.60

◆ T E A ◆

English breakfast	£2.80	Earl Grey	£2.80
Fresh mint	£3	Chai latte	£3.60

◆ B A K E S & T R E A T S ◆

Fruit scone	£4.20
<i>Clotted cream and jam</i>	
Almond croissant	£3.60
<i>Baked this morning</i>	
Lemon drizzle	£3.40
<i>Slice</i>	
Toasted teacake	£3
<i>Salted butter</i>	

MILK ALTERNATIVES

Oat, soya and almond – no extra charge



SHAKEN & STIRRED

Cocktails

Made at the bar, to order

◆ SIGNATURES ◆

Elderflower spritz <i>English sparkling, elderflower, soda, mint</i>	£10	Garden gimlet <i>Gin, lime, cucumber, basil</i>	£10
Bramble <i>Gin, lemon, blackberry liqueur</i>	£10	Espresso martini <i>Vodka, coffee liqueur, fresh espresso</i>	£11
Old fashioned <i>Bourbon, demerara, orange bitters</i>	£11	Rhubarb sour <i>Vodka, rhubarb, lemon, egg white</i>	£10

◆ LOW & NO ◆

Apple & ginger fizz <i>Pressed apple, ginger, lime, soda</i>	£6	Virgin mojito <i>Lime, mint, sugar, soda</i>	£6
Alcohol-free G&T <i>Botanical spirit, tonic, orange</i>	£7	Shandy <i>Pale ale and lemonade</i>	£5

Please let us know about any allergies before ordering. We serve alcohol only to guests aged 18 and over.

Today

DATE 9 October

M T W T F S S

SCHEDULE

07:00

08:00 Deliveries – check fish order

09:00

10:00 Staff briefing

11:00

12:00 Lunch service

13:00

14:00

15:00 Call about Saturday booking

16:00

17:00

18:00 Dinner service

19:00

20:00

21:00

TOP THREE

- 1 Confirm Saturday's large booking
- 2 Update the specials board
- 3 Order more napkins

TO DO

☐ Clean coffee machine

☐ Print new wine list

☐ Check fridge temperatures

☐ Reply to supplier emails

☐

☐

☐

☐

NOTES





WEEKLY PLANNER

This week

WEEK OF 5 October 2026

MONDAY

Menu tasting

Order linen

TUESDAY

Staff rota

WEDNESDAY

Wine delivery

Deep clean

THURSDAY

Print specials

FRIDAY

Private party – 20 guests

SATURDAY

Wedding at 2 pm

SUNDAY

Roast lunch

PRIORITIES

☐ Finalise autumn menu

☐ Book boiler service

☐ Staff training

☐

☐



MONTH

October

YEAR

2026



MON	TUE	WED	THU	FRI	SAT	SUN
			1	2	3	4
5	6	7	8	9	10 Wedding 2 pm	11
12	13	14	15	16 Menu change	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	

KEY DATES

- 10 – Wedding, 2 pm
- 16 – Autumn menu launch
- 31 – Halloween supper

NOTES



Notes



SKETCH

TITLE

DATE



RECIPE

Sussex apple crumble



SERVES 6

PREP 20 min

COOK 40 min

INGREDIENTS

225 g plain flour

150 g cold butter

150 g demerara sugar

50 g rolled oats

1 kg Bramley apples

50 g caster sugar

1 tsp ground cinnamon

Custard, to serve

METHOD

- 1 Heat the oven to 190°C (fan 170°C).
- 2 Peel, core and slice the apples. Toss with the caster sugar and cinnamon and tip into a baking dish.
- 3 Rub the butter into the flour until it looks like breadcrumbs, then stir in the demerara and oats.
- 4 Scatter the crumble evenly over the fruit.
- 5 Bake for 35–40 minutes until golden and bubbling.
- 6 Rest for 5 minutes and serve with warm custard.

NOTES

Add a handful of blackberries in September.

SCORE CARD

Wine tasting

DATE 10 October

No. 1



NAME English sparkling

REGION / VINTAGE Sussex, 2019

APPEARANCE ☒ ☒ ☒ ☒ ☐

NOSE ☒ ☒ ☒ ☒ ☐

PALATE ☒ ☒ ☒ ☒ ☒

FINISH ☒ ☒ ☒ ☒ ☐

OVERALL ☒ ☒ ☒ ☒ ☒

NOTES

Fine bubbles, green apple, toast.

No. 2



NAME Albariño

REGION / VINTAGE Rías Baixas, 2023

APPEARANCE ☒ ☒ ☒ ☒ ☐

NOSE ☒ ☒ ☒ ☒ ☐

PALATE ☒ ☒ ☒ ☒ ☐

FINISH ☒ ☒ ☒ ☐ ☐

OVERALL ☒ ☒ ☒ ☒ ☐

NOTES

Peach and sea salt. Great with fish.

No. 3



NAME Pinot noir

REGION / VINTAGE Central Otago, 2021

APPEARANCE ☒ ☒ ☒ ☒ ☐

NOSE ☒ ☒ ☒ ☒ ☒

PALATE ☒ ☒ ☒ ☒ ☐

FINISH ☒ ☒ ☒ ☒ ☐

OVERALL ☒ ☒ ☒ ☒ ☐

NOTES

Cherry, spice, silky finish.

No. 4



NAME Rioja reserva

REGION / VINTAGE Rioja, 2018

APPEARANCE ☒ ☒ ☒ ☒ ☒

NOSE ☒ ☒ ☒ ☒ ☐

PALATE ☒ ☒ ☒ ☒ ☐

FINISH ☒ ☒ ☒ ☒ ☒

OVERALL ☒ ☒ ☒ ☒ ☐

NOTES

Vanilla, plum, long finish.



SCORE CARD

Coffee tasting

DATE 10 October

No. 1



NAME Washed Ethiopian

ORIGIN / ROAST Yirgacheffe, light

AROMA ☒ ☒ ☒ ☒ ☒

ACIDITY ☒ ☒ ☒ ☒ ☐

BODY ☒ ☒ ☒ ☐ ☐

FINISH ☒ ☒ ☒ ☒ ☐

OVERALL ☒ ☒ ☒ ☒ ☒

NOTES

Jasmine and lemon. Lovely as filter.

No. 2



NAME Colombian

ORIGIN / ROAST Huila, medium

AROMA ☒ ☒ ☒ ☒ ☐

ACIDITY ☒ ☒ ☒ ☐ ☐

BODY ☒ ☒ ☒ ☒ ☐

FINISH ☒ ☒ ☒ ☒ ☐

OVERALL ☒ ☒ ☒ ☒ ☐

NOTES

Caramel, red apple, balanced.

No. 3



NAME Brazilian

ORIGIN / ROAST Cerrado, medium-dark

AROMA ☒ ☒ ☒ ☐ ☐

ACIDITY ☒ ☒ ☐ ☐ ☐

BODY ☒ ☒ ☒ ☒ ☒

FINISH ☒ ☒ ☒ ☐ ☐

OVERALL ☒ ☒ ☒ ☐ ☐

NOTES

Nutty and chocolatey. Good with milk.

No. 4



NAME House espresso blend

ORIGIN / ROAST Mixed origins, medium

AROMA ☒ ☒ ☒ ☒ ☐

ACIDITY ☒ ☒ ☒ ☐ ☐

BODY ☒ ☒ ☒ ☒ ☐

FINISH ☒ ☒ ☒ ☒ ☐

OVERALL ☒ ☒ ☒ ☒ ☐

NOTES

Dark chocolate, cherry.





W E L C O M E

to the wedding of

Emma

&

James

SATURDAY 12 JUNE 2027

The Orchard Barn, East Sussex



BLACK ROCK STUDIO



WELCOME

Connect to our Wi-Fi



Scan with your phone camera to join

NETWORK

Orchard_Guest

PASSWORD

welcome2027



THANK YOU FOR VISITING

Enjoyed your visit?

Leave us a review – it only takes a minute and means a lot to a small team.



SCAN TO LEAVE A REVIEW

example.com/review

