Artwork: *High Board, High Tide by OSHE*
Available at: Helm-gallery.com

ROCKWATER

BAR & KITCHEN MENU

SNACKS

BRITISH ROCK OYSTER | 4.5
Shallot Vinegar & Lemon

WARM SOURDOUGH | 7
Whipped Roasted Garlic & Rosemary Butter, Maldon Salt

GORDAL OLIVES | 6.5
Fennel, Orange & Chilli

SMOKED ALMONDS | 6.5

STARTERS

SEASONAL SOUP OF THE DAY | 9.5
Warm Sourdough Roll

CRAB & CHEESE BEIGNETS | 11
South Coast Crab, Westcombe Cheddar, Watercress, Lemon & Dill Mayo

CHICKEN LIVER PARFAIT | 12
Old Fashioned Plum Chutney, Toasted Brioche, Pickled Walnut

HOT SMOKED CHALK STREAM TROUT | 13
Celeriac Remoulade, Sweet Pickled Cucumber

ROASTED BEETROOT & WHIPPED GOAT'S CHEESE | 12
Pickled Pear, Walnut, Rocket, Balsamic

VENISON CARPACCIO | 14
Pickled Shimeji Mushrooms, Rocket, Sourdough Croutons, Blackcurrant Dressing

ROCKWATER ALLERGY INFORMATION
Please scan the QR code for further information.

MAINS

ROCKWATER BEEF BURGER | 21
Dry-aged Beef, Smoked Cheddar, Onion Jam, Burger Sauce, Pickles, Fries

SIRLOIN STEAK | 24
8oz Sirloin, Café de Paris Butter, Watercress

SOUTH COAST MUSSELS | 18
Cider, Roasted Garlic, Parsley & Cream

WILD BOAR PACCHERI | 24
Slow Cooked Ragu, Parmesan, Crispy Bacon, Red Wine Reduction & Sage

ROCKWATER FISH & CHIPS | 21
South Coast Haddock, Tartare Sauce, Crushed Peas, Fries

WHOLE GRILLED MARKET FISH | M.P.
Seaweed Butter, Capers, Lemon, Parsley

COASTAL FISH STEW | 23
Mixed Fish, Mussels, Prawns, Tomato, Fennel, Chilli, Anise, Saffron Aioli & Grilled Sourdough

ROASTED BUTTERNUT SQUASH GNOCCHI | 20
Sage Butter, Crispy Kale, Toasted Pumpkin Seeds, Parmesan

BRAISED LENTIL & HERB STUFFED SAVOY CABBAGE | 20
Smoked Tomato Sauce, Crispy Shallots & Toasted Hazelnuts

WINTER CAESAR | 17
Crispy Kale, Cos, Radicchio, Parmesan, Sourdough Crumb, Anchovy Dressing

Add: + CHICKEN | 5 + HALLOUMI | 5

SIDES | 6.5

FRIES

TATER TOTS

MAPLE & THYME ROASTED ROOTS

GREEN SALAD

CRUSHED NEW POTATOES
with Olive Oil & Sea Salt

CREAMED POTATOES

DESSERTS

STICKY TOFFEE PARKIN PUDDING | 10
Toffee Shards, Salted Caramel Ice Cream

DARK CHOCOLATE GANACHE | 10
Honeycomb, Hazelnut Praline, Maldon Salt

APPLE & BLACKBERRY CRUMBLE | 9
Oat Crumble, Vanilla Custard

BASQUE CHEESECAKE | 10
Burnt Orange, Spiced Caramel

AFFOGATO | 7
Vanilla Gelato, Espresso, Chocolate Crumb

BRITISH CHEESE BOARD | 14
Three Cheeses, Quince, Crackers, Chutney & Grapes

All dishes are prepared in our open kitchens. We cannot guarantee the absence of allergens. Please inform your server of any allergies or intolerances. An optional service charge of 12.5% will be added to your bill and shared between the team.

RW-HOVE/B+K/21.09.26