

THE BAR & KITCHEN

BRUNCH

SATURDAY & SUNDAY | 8:30AM-4PM

FRUIT AND NUT BOWL *GF, N*

Apricots, Goji Berries, Chia Seeds, Almonds, Granola, Sour Cherry Yoghurt, Maple Syrup

FRUIT BOWL *GF*

Persimmon, Kiwi, Pomegranate, Clementine, Grapefruit, Lavender Syrup

SWEET PANCAKES

Banana, Blueberries, Yoghurt, Maple Syrup

SAVOURY PANCAKES

Smoked Bacon, Maple Syrup, Sriracha

EGGS ON TOAST

Sourdough Toast Topped With Your Choice Of Free-Range Eggs. Fried, Scrambled Or Poached

Add Smoked Salmon **6** | Add Cured Back Bacon **2.5**

SMASHED AVOCADO

Poached Eggs, Chilli, Sourdough Toast

BOMBAY POTATO HASH *PB / GF*

Crumbled Tofu, Turmeric Yoghurt, Coriander
Add Fried Egg **1.5**

FRY

Cured Back Bacon, Cumberland Sausage, Baked Tomato, Flat Mushroom, Free Range Poached Egg, Sourdough Toast

PLANT BASED FRY *PB*

Plant Based Sausages, Spiced Tohu, Plant Based Scrambled Egg, Baked Tomatoes, Flat Mushrooms Sourdough Toast

8 WINTER BUDDHA BOWL *GF / PB* **14**
Quinoa, Carrot & Harissa Purée, Turmeric Sweet Potatoes, Sumac Cauli, Black Beans, Roasted Sprouts, Pumpkin Seeds

9 CRAB BENEDICT **13**
Toasted Sourdough, Handpicked Devon Crab, Crème Fraîche, Lemon Caper Salsa Poached Eggs, Hollandaise Sauce, Nori Salt

9 WAFFLE LOBSTER **17**
King Prawn In Sour Cream, Poached Egg, Sriracha

9.5 STEAK & EGG **19**
Tequila & Lime Flank Steak Served Medium Rare, Slaw, Garlic Aioli, Hot Sauce, Fried Egg, Flatbread

6 ROCKWATER BURGER **15**
British Chuck Steak, Bacon Marmalade, Smoked Onion Aioli, Pickled Cucumber, Fries

9.5 Add Smoked Streaky Bacon 2
Add Cheddar & Mozzarella 1.5

8.5 SMOKE BURGER **14**
Plant Based Patty, Red Onion Marmalade, Smoked Onion Aioli, Pickled Cucumber, Fries

12 Add Plant Based Mozzarella 1.5

BEER BATTERED BANANA BLOSSOM *PB* **15**
Crushed Peas, Signature Chips, Vegan Tartar

10 BEER BATTERED FISH & CHIPS *GF* **17.5**
Fresh Cod Fillet, Crushed Peas, Signature Chips, Tartar

FRESH BAKED GOODS

CROISSANT

Strawberry Jam

PAIN AU CHOCOLATE

Marmalade

CINNAMON SWIRL

Stewed Apple

SOURDOUGH TOAST

With Jam And Butter

PIZZA

served from 12pm

4 MARGHERITA **12**
Tomato Sauce, Mozzarella and Oregano
Add Whole Burratta With Basil Oil **6**

4 PEPPERONI **14**
Tomato Sauce, Mozzarella and Oregano

4 HAM & EGG **14**
Pulled Ham Hock, Sage, Egg, Confit Garlic

4 AUBERGINE **14**
Courgette, Artichoke, Olives, Mozzarella Or Plant Based Mozzarella

BBQ CHICKEN **15**
Red Onions, Sweetcorn, Home-made Bbq Sauce, Mozzarella, Oregano

KING PRAWNS **15**
Salmon, Anchovies, Mozzarella

ALLERGENS (GF) Gluten Free (N) Contains Nuts (PB) Plant Based

An optional service charge of 12.5% will be added to your bill.

Please inform a member of our team of any allergies or dietary requirements.

We run an open kitchen and therefore cannot guarantee that any item will be 100% allergen free. We are a cashless venue.



COFFEE

LATTE	3.2
FLAT WHITE	3.1
CAPPUCCINO	3.2
AMERICANO	2.7
DOUBLE ESPRESSO	2.2
MACCHIATO	2.6
CORTADO	2.7
ICED LATTE	3.4
ALTERNATIVE MILKS	-
Including Almond, Coconut, Oat and Soya	
SYRUPS	0.5
Vanilla, Caramel, Hazelnut	

HOT DRINKS

HOT CHOCOLATE	3.2
MOCHA	3.45
CHAI LATTE	3.2
MATCHA LATTE	4.2
OMGTEA Matcha	
TURMERIC LATTE	3.2
BEETROOT LATTE	3.2
HOOGLY TEA	2
Chill-out Mint, Classic Green, Earl Grey, Decaf English Breakfast, English Breakfast, Rooibos	



COLD - PRESSED JUICES

GREENS PRESS	5.5
Celery, Cucumber, Spinach, Kale, Pear, Lime, Pineapple	
CARROT PRESS	5.5
Carrot, Orange, Ginger, Lemon, Apple	
RED PRESS	5.5
Beetroot, Carrot, Lemon, Apple, Pineapple	
GINGER SHOT	3.25
Ginger & Apple	



COCKTAILS

from 10am	
MICHELADA Long	£6.5
Spicy Tomato Juice, Rockwater Lager, Lime, Chilli Salt	
CAPPUCCINO MARTINI Served Up	£12
Espresso, Vodka, Maple Syrup, Shaken Milk Foam	
WATERMELON SPRITZ Spritz	£11
Honey Tequila, Watermelon, Lemon, Soda	
BLOODY MARY Long	£12
Mezcal OR Vodka, Tomato Juice, Lemon, Worcestershire Sauce, Tabasco	
MARMALADE MARTINI Served Up	£12
Gin, Marmalade, Cointreau, Lemon	

WINTER WARMERS

GINGERBREAD LATTE	3.7
PUMPKIN SPICED LATTE	3.7
BOUNTY COCONUT HOT CHOCOLATE	3.2
from 10am	
BAILEYS LATTE	7.5
HAZELNUT SPIKED FRANGELICO HOT CHOCOLATE	7
COINTREAU LIQUEUR CHOCOLATE ORANGE	7

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