

## SMALL PLATES

### HUMMUS *PB*

White Bean, Roasted Golden Beets, Walnuts, Zhug, Grilled Flatbread

### BUTTERNUT SQUASH *PB*

Harissa Tikka Black Beans, Chestnut Dukkah, Coconut Yoghurt

### MAC & CHEESE *V*

Three Cheese, Tarragon Breadcrumbs

Add Pulled Ham Hock **2.5** | Add Lobster & King Prawn **5.5**

### LOBSTER POTATO CAKE *GF*

Lobster Bisque, Brown Butter Mayo

### NACHOS

Crab, Lemon & Cucumber Salsa, Sour Cream, Jalapeños

### KING PRAWNS *GF*

Cos, Avocado Sumac Cocktail Sauce

### SAUSAGE & NDUJA ROLL

Hot Honey, Muhammara

### PORK BELLY & LANGOUSTINE *GF*

Pineapple, Sriracha

## PLATES & BOWLS

### CAESAR SALAD

Seasonal Sprouts, Radicchio, Garlic Croutons, Parmesan, Anchovies, Caesar Dressing

Add Chicken **5** | Add Crispy Smoked Tofu **4**

### RICE BOWL *GF*

Salmon or Smoked Panko Tofu (*PB*), Sticky Rice, Edamame Beans, Beansprouts, Coriander, Kale, Spring Onions, Coconut Broth

### WINTER BUDDHA BOWL *GF / PB*

Quinoa, Carrot & Harissa Purée, Sweet Potatoes, Sumac Cauli, Black Beans, Roasted Sprouts, Pumpkin Seeds

### KOREAN CAULIFLOWER *PB*

Sticky Sauce, Kimchi Slaw, Furilake, Salad Leaves, Kewpie Mayo

### KOREAN FRIED CHICKEN

Kale & Kimchi Slaw, Salad Leaves, Kewpie, Flatbread

### BEER BATTERED BANANA BLOSSOM *GF / PB*

Crushed Peas, Fries, Tartar

### BEER BATTERED COD *GF*

Fresh Fillet from Local Day Boats, Crushed Peas, Fries, Tartar

## SIDES

<b>OLIVES</b> <i>GF</i>	<b>5</b>	<b>CHARRED COS LETTUCE</b>	<b>4</b>
<b>SOURDOUGH</b>	<b>4</b>	Dill Dressing <i>GF</i>	
<b>FRIES</b> <i>GF</i>	<b>4</b>	<b>BLACKENED SWEET POTATO,</b>	
<b>SAUTÉED KALE,</b> Chestnut <i>GF</i>	<b>4</b>	Lemon Crème Fraîche <i>GF</i>	<b>4</b>

## GRILL

### 8.5 **ROCKWATER BURGER** **15**

British Chuck Steak, Bacon Marmalade, Smoked Onion Aioli, Pickled Cucumber, Fries

**11** Add Smoked Streaky Bacon **2** | Add Cheddar & Mozzarella **1**

### 9.5 **SMOKE BURGER** *PB* **14**

Patty, Red Onion Marmalade, Smoked Onion Aioli, Pickled Cucumber, Fries

**12** Add Plant Based Mozzarella **1**

### **POACHERS CHICKEN** **15**

Chargrilled Breast, Mushroom, Kale, Spiced Barley Broth

### **13 DRY AGED SIRLOIN** 225g *GF* **30**

Roasted Tomatoes, Onions, Salad, Fries

### **14 DRY AGED RIBEYE** 225g *GF* **35**

Roasted Tomatoes, Onions, Salad, Fries

### **10 DRY AGED FILLET** 170g *GF* **40**

Roasted Tomatoes, Onions, Salad, Fries

### **14 Sauces:** Whisky Cream | Red Wine Jus | Béarnaise **2.5**

## SHARERS

### **WHOLE BAKED SEA BREAM** 1000g *GF* **45**

### **BEEF SHORT RIBS** *GF* **80**

Harissa & Orange Potatoes, Charred Cos, Cucumber, Labneh

**12**

## PIZZA

### **16 MARGHERITA** **12**

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

### **15 PEPPERONI** **14**

Tomato Sauce, Mozzarella and Oregano

### **HAM & EGG** **14**

**15** Pulled Ham Hock, Sage, Egg, Confit Garlic

### **AUBERGINE** **14**

**16** Courgette, Artichoke, Olives, Mozzarella or Plant Based Mozzarella

### **BBQ CHICKEN** **15**

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

### **KING PRAWNS** **15**

**17.5** Salmon, Anchovies, Mozzarella

\*[pre order]

### ALLERGENS

(*GF*) Gluten Free (*PB*) Plant Based (*N*) Contains Nuts (*V*) Vegetarian

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.

## COCKTAILS

<b>Nordic Haze</b>   <i>crushed ice</i>	12
Grey Goose Vodka, New London Light 'Midnight Sun', Hibiscus, Lime, Mint	
<b>Folklore</b>   <i>spritz</i>	13
Salcombe Rosé Sainte Marie Gin, St Germaine, Della Vite Rosé Prosecco, Lavender, Lemon	
<b>Trouble in Paradise</b>   <i>on the rocks</i>	16
Patrón Reposado Tequila, Chilli Infused Honey, Mango, Cointreau, Lime	
<b>Endeavour</b>   <i>served up</i>	13
Salcombe Start Point Gin, Vermouth, Peach, Honey, Grapefruit	
<b>Thai Harder</b>   <i>highball</i>	12
Bacardi Coconut Rum, Cranberry, Lime, Coriander, Chilli	
<b>Miss American Pie</b>   <i>served up</i>	13
Grey Goose Pear Vodka, Rhubarb, Cointreau, Crème de Cassis, Cranberry, Almond, Lemon	
<b>Bitter Sweet Bramble</b>   <i>crushed ice</i>	12
Bombay Bramble Gin, Rhubarb, Ginger, Mint, Lemon, Blackberries	
<b>Blood Orange Margarita</b>   <i>on the rocks</i>	15
Patrón Silver Tequila, Cointreau, Blood Orange, Almond, Lime	
<b>New Fashioned</b>   <i>on the rocks</i>	15
Mezcal, Patrón Silver Tequila, Agave, Orange	
<b>Bananarac</b>   <i>on the rocks</i>	15
Sazerac Rye, Hennessy, Banana, Absinthe	
<b>NON - ALCOHOLIC COCKTAILS</b>	
<b>Blood Orange Nah-Garita</b>   <i>on the rocks</i>	10
Pentire Seaward, Blood Orange, Orange, Almond, Lime	
<b>Nordic Phaze</b>   <i>crushed ice</i>	9
New London Light 'Midnight Sun', Hibiscus, Mint, Lime	
<b>Violet Night</b>   <i>spritz</i>	10
New London Light 'First Light', Lavender, Blackberries, Lemon, Agave	
<i>Want to try something different? Ask your server about our Cocktail of the Month or any old favourites.</i>	

## BEERS

<b>Rockwater Lager</b> 4%	5.95
<b>Samuel Adams Wicked Easy Lager</b> 4.7%	5.85
<b>Singha</b> 5%	6.75
<b>Orchard View Cider</b> 4.5%	5.95
<b>Unbarred Joosy</b> 5.1%	6.85
<b>Guinness</b> 4.2%	6
<b>Lucky Saint Low Alcohol Lager</b> 0.5%	4.5
<b>Bear Island East Coast Pale Ale</b> 4.8%	6
<b>Whitstable Bay Pale Ale</b> 3.9%	5

## WINE LIST

<b>SPARKLING</b>	
FIOL Prosecco, Italy	8 / 40
<b>Chandon Garden Spritz, Argentina</b>	13 / 50
Prosecco Rosé DOC, Della Vite, Italy	11 / 55
Court Garden Classic Cuvée, East Sussex, England	11.5 / 58
Blanc de Noirs Extra Dry, Court Garden, East Sussex, England	72
Veuve Clicquot Yellow Label, Champagne, France	14.5 / 85
Veuve Clicquot Rosé, Champagne, France	95
2012 Dom Pérignon, Champagne, France	275
<b>ROSÉ</b>	
Mencia, Cuatro Pasos, Bierzo, Spain	9 / 34
Love by Leoube, Domaine de Leoube, Provence, France	12 / 48
<b>Whispering Angel, Chateau D'Esclans, Provence, France</b>	15 / 55
<b>Rock Angel, Chateau D'Esclans, Provence, France</b>	75
<b>WHITE</b>	
Garnacha Blanca, Care, Cariñena, Spain	7.5 / 29
Pinot Grigio, Puiatti, Friuli-Venezia Giulia, Italy	8.5 / 33
Albariño, Alba Martin, Rias Baixas, Spain	10 / 38
Gavi di Gavi, La Minaia, Piemonte, Italy	10.5 / 40
Sauvignon Blanc, Mohua, Marlborough, New Zealand	45
Chablis, Joseph Drouhin, Burgundy, France	65
Chardonnay, Planeta, Sicily, Italy	80
<b>RED</b>	
Garnacha Tinto, Care, Cariñena, Spain	7.5 / 29
Estate Merlot, De Martino, Maipo, Chile	8.5 / 33
Malbec, Crios, Susana Balbo, Mendoza, Argentina	9.5 / 38
Cotes du Roussillon Villages, Domaine Cazes, Roussillon, France	11.5 / 45
Pinot Noir, Unravalled, Carrick Winery, Central Otago, New Zealand	55
Rioja Reserva, Sierra Cantabria, Rioja, Spain	65
Vino Nobile di Montepulciano, Poliziano, Tuscany, Italy	70

*Our standard measure for Still Wines is 175ml. We also offer 250ml and 125ml. Our Sparkling Wines are 125ml measures.*