

# THE BAR & KITCHEN

## 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, Flatbread, Kewpie Mayo

### KOREAN FRIED CHICKEN

Kale & Kimchi Slaw, Salad Leaves, Kewpie, Flatbread

### BEER BATTERED BANANA BLOSSOM GF / PB

Crushed Peas, Fries, Tartar

### BEER BATTERED FISH & CHIPS GF

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

## SIDES

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

## GRILL

### 8.5 ROCKWATER BURGER 15

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

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

Add Plant Based Mozzarella 1

### 12 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

Sautéed Potatoes, Charred Cos Lettuce, Dill Dressing

### BEEF SHORT RIBS GF 80

12 Slow Roasted for 24 hours, Harissa & Orange Potatoes, Charred Cos, Cucumber, Labneh

## PIZZA

### 16 MARGHERITA 12

Tomato Sauce, Mozzarella and Oregano

Add Whole Burratta With Basil Oil 6

### 15 PEPPERONI 14

Tomato Sauce, Mozzarella and Oregano

### 15 HAM & EGG 14

Pulled Ham Hock, Sage, Egg, Confit Garlic

### 16 AUBERGINE 14

Courgette, Artichoke, Olives, Mozzarella or Plant Based Mozzarella

### 15 BBQ CHICKEN 15

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

### 17.5 KING PRAWNS 15

Salmon, Anchovies, Mozzarella

## 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.

WIFI: RockwaterGuest | RW2020HOVE

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## 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 MARTINI</b>   <i>Served Up</i>	13
Salcombe Start Point Gin, Vermouth, Peach, Honey, Grapefruit	
<b>THAI HARDER</b>   <i>Long</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>Served Up N</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>Served Up N</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	

Want to try something different? Ask your server about our Cocktail of the Month or any old favourites.

## BEERS

<b>Rockwater Lager 4%</b>	6.5
<b>Singha 5%</b>	7.25
<b>Orchard View Cider 4.5%</b>	6.5
<b>Beavertown Neck Oil Session IPA</b>	7.5
<b>Samuel Adams Wicked Easy Lager 4.7%</b>	6.75
<b>Bear Island East Coast Pale Ale 4.8%</b>	6.75
<b>Guinness 4.2%</b>	6.5
<b>Noughty Bear 0%</b>	5.5
<b>Lucky Saint Low Alcohol Lager 0.5%</b> 330ml bottle	4.5
<b>Unbarred: Casual Pale Ale 4.5%</b> 330ml can	5
<b>Unbarred: Joosy 5.1%</b> 440ml can	6
<b>Peroni 5.1%</b> 330ml bottle GF	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	9 / 35
Albariño, Alba Martin, Rias Baixas, Spain	10 / 40
Gavi di Gavi, La Minaia, Piemonte, Italy	45
Sauvignon Blanc, Mohua, Marlborough, New Zealand	55
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	9 / 35
Malbec, Crios, Susana Balbo, Mendoza, Argentina	10 / 40
Ego, Côtes du Roussillon Villages, Domaine Cazes	45
Pinot Noir, Unravelled, 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.

Spirits served as a 50ml measure, 25ml measures are available at request.