

COCKTAILS

NORDIC HAZE <i>Crushed Ice</i>	12
Grey Goose Vodka, New London Light 'Midnight Sun', Hibiscus, Lime, Mint	
FOLKLORE <i>Spritz</i>	13
Salcombe Rosé Sainte Marie Gin, St Germaine, Della Vite Rosé Prosecco, Lavender, Lemon	
TROUBLE IN PARADISE <i>On The Rocks</i>	16
Patrón Reposado Tequila, Chilli Infused Honey, Mango, Cointreau, Lime	
ENDEAVOUR MARTINI <i>Served Up</i>	13
Salcombe Start Point Gin, Vermouth, Peach, Honey, Grapefruit	
THAI HARDER <i>Long</i>	12
Bacardi Coconut Rum, Cranberry, Lime, Coriander, Chilli	
MISS AMERICAN PIE <i>Served Up</i>	13
Grey Goose Pear Vodka, Rhubarb, Cointreau, Crème de Cassis, Cranberry, Almond, Lemon	
BITTER SWEET BRAMBLE <i>Crushed Ice</i>	12
Bombay Bramble Gin, Rhubarb, Ginger, Mint, Lemon, Blackberries	
BLOOD ORANGE MARGARITA <i>Served Up N</i>	15
Patrón Silver Tequila, Cointreau, Blood Orange, Almond, Lime	
NEW FASHIONED <i>On The Rocks</i>	15
Mezcal, Patrón Silver Tequila, Agave, Orange	
BANANARAC <i>On The Rocks</i>	15
Sazerac Rye, Hennessy, Banana, Absinthe	
NON - ALCOHOLIC COCKTAILS	
BLOOD ORANGE NAH-GARITA <i>Served Up N</i>	10
Pentire Seaward, Blood Orange, Orange, Almond, Lime	
NORDIC PHAZE <i>Crushed Ice</i>	9
New London Light 'Midnight Sun', Hibiscus, Mint, Lime	
VIOLET NIGHT <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

ROCKWATER LAGER 4%	6.5
ORCHARD VIEW CIDER 4.5%	6.5
SINGHA 5%	7.25
LUCKY SAINT LOW ALCOHOL LAGER 0.5% 330ml bottle	5
UNBARRED: CASUAL PALE ALE 4.5% 330ml can	5
UNBARRED: JOOSY 5.1% 440ml can	6
PERONI 5.1% 330ml bottle GF	5

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SMALL PLATES

EDAMAME <i>PB / GF</i>	12
Edamame, Salt, Lime	
AUBERGINE <i>PB / GF</i>	13
Dengaku Grated Daikon, Miso, Seaweed	
TERIYAKI TACO <i>PB</i>	16
Tempeh, Kimchi, Unagi	
BURRATA <i>V</i>	13
Candy Beetroot Shoyu, Pickled Ginger, Wasabi Crumb	
CRAB	12
Potted White Crab Meat, Nori Butter, Sourdough	
KING PRAWNS <i>GF</i>	13
Avocado Shells, Radicchio, Gochugaru Remoulade	
SALMON <i>GF</i>	12
Pickled Shimeji, Celery Root and Purée	
TUNA	15
Sashimi Grade Tuna, Unagi Glaze, Tobiko Aioli	
SCALLOPS <i>GF</i>	15
Nori Brown Butter, Umami, Wakame	
BEEF FILLET <i>GF</i>	15
Oxtail Marmalade, Spring Onion, Yuzu Jus	

SHARERS

PLANT BEACH DUO <i>PB / GF / N</i>	10
Hearts Of Palm 'Crab' Salad, Watermelon 'Tuno' Tartar, Edamame, Daikon Crackers	
OYSTERS <i>GF</i>	9
½ Dozen Jersey Oysters Mignonette, Lemon, Tabasco	
CONFIT DUCK	10
Sweet And Sour Apricots, Tomato Ssamjang, Fried Wonton	
SEAFOOD PLATTER <i>GF</i>	9
Jersey Oysters, King Prawns, Crab Shell, Wasabi Mayo	
LOBSTER <i>GF</i>	10
Soft Poached, Nori Brown Butter, Radicchio Salad, Preserved Lemon Potato Salad	
LAMB SHOULDER	13
Yozo Kosho Teriyaki Potatoes, Sunomoni Cucumber, Umami	
FRUITS DE MER <i>GF</i>	130
Poached Lobster, Whole King Prawns, Langoustine, Handpicked Crab Shells, Jersey Oysters, Salmon Sashimi, Shrimps, Mussels, Shallot Vinegar, Lemon, Wasabi Mayo, Avocado Cocktail Sauce, Sea Kelp, Preserved Lemon Potato Salad	

WINE LIST

SPARKLING		
FIOL Prosecco, Italy		8 / 40
Chandon Garden Spritz, Argentina		13 / 50
Prosecco Rose DOC, Della Vite, Italy		11 / 55
Court Garden Classic Cuvée, Ditchling, 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
ROSÉ		
Mencia, Cuatro Pasos, Bierzo, Spain		9 / 34
Love by Leoube, Domaine de Leoube, Provence, France		12 / 48
Whispering Angel, Chateau D'Esclans, France		15 / 55
Rock Angel, Chateau D'Esclans, France		75
WHITE		
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
RED		
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, 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. Spirits served as a 50ml measure, 25ml measures are available at request.

SIDES & BITES

MARINATED OLIVES <i>GF</i>	5	SOURDOUGH	5
TERIYAKI NEW POTATOES <i>PB</i>	4.5	HOUSE SALAD <i>GF / PB</i>	4.5

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

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.

ROCKWATER

Hove