

# THE BAR & KITCHEN

## BREAKFAST 8:00AM-11:30AM

### CROISSANT

Strawberry Jam

### PAIN AU CHOCOLAT

Marmalade

### CINNAMON SWIRL

Stewed Apple

### SOURDOUGH TOAST

Jam and Butter

### GRANOLA \*

Banana, Blueberries, Raw Coconut Flakes, Açai Yoghurt, Omega 3 Seeds, Banana Syrup

4	<b>FRUIT BOWL * PB</b>	9
	Cantaloupe, Pineapple, Blueberries, Black Grapes, Raspberries	
4	<b>SWEET PANCAKES</b>	10
	Yoghurt, Strawberries, Kiwi, Chia, Elderflower Syrup	
4	<b>SAVOURY PANCAKES</b>	10.5
	Smoked Bacon, Maple Syrup, Sriracha, Butter	
4	<b>EGGS ON TOAST</b>	7.5
	Sourdough Toast Topped with Free Range Scrambled Eggs	
8	Add Cured Back Bacon <b>2.5</b>   Add Smoked Salmon <b>6</b>	
	<b>SMASHED AVOCADO PB</b>	8.5
	Sourdough, House Labneh, Aleppo Chilli   Add Poached Eggs <b>2</b>	

## BRUNCH SERVED FROM 8:00AM-4PM

### FRY

Cured Back Bacon, Cumberland Sausages, Baked Tomatoes, Flat Mushrooms, 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

### CRAB BENEDICT

Toasted Sourdough, Handpicked Devon Crab, Crème Fraîche, Lemon Caper Salsa, Poached Eggs, Hollandaise Sauce, Nori Salt

### POTATO HARRA HASH \* PB

New And Sweet Potato, Turmeric, Spinach, Tomatoes, Aleppo Chilli, Coriander Add Fried Egg **1.5** | Add Montbeliard Sausage **4**

### SHAKSHUKA

Spiced Tomatoes, Aubergine, Peppers, Baked Eggs, Yoghurt, Sourdough Add Avocado | **2.5**

### CRAB NACHOS \*

Lemon & Tomato Cucumber Salsa, Sour Cream, Jalapeños

12	<b>GREEN GLOW * PB</b>	13.5
	Farro, Roast Broccoli, Edamame, Baby Spinach, Avocado, Cured Cucumber, Toasted Pumpkin Seeds, Soft Herb and Lemon Dressing	
10	<b>ROCKWATER BURGER</b>	16.5
	British Chuck Steak, Bacon Marmalade, Smoked Onion Aioli, Pickled Cucumber, Chips	
	Add Smoked Streaky Bacon <b>1.5</b>   Add Cheddar & Mozzarella <b>1.5</b>	
13	<b>SMOKE BURGER PB</b>	15
	Plant-Based Patty, Red Onion Marmalade, Smoked Onion Aioli, Pickled Cucumber, Chips	
	Add Plant-Based Mozzarella <b>1.5</b>	
	<b>BEER BATTERED TEMPEH * PB</b>	15
	Crushed Peas, Fries, Plant-Based Tartar	
	<b>BEER BATTERED COD *</b>	18
	Fresh Cod Fillet, Crushed Peas, Fries, Tartar	
	<b>STEAK &amp; EGG</b>	19
	Tequila & Lime Flank Steak Served Medium Rare, Slaw, Garlic Aioli, Hot Sauce, Fried Egg, Flatbread	

## PLATES & BOWLS SERVED FROM 11:30AM

### KALOKAIRI BOWL \*

Cos Lettuce, Chickpeas, Cherry Tomatoes, Pickled Red Onions, Kalamata Olives, Cucumber, Crumbled Feta, Oregano and Garlic Dressing

### STICKY KOREAN CAULIFLOWER PB

Sticky Korean Sauce, Kimchi Slaw, Kewpie, Salad Leaves, Kewpie, Furikake Flatbread

### KOREAN FRIED CHICKEN

Korean Fried Chicken, Kale & Kimchi Slaw, Salad Leaves, Kewpie, Furikake Flatbread

### CALI RICE BOWL \* Can be PB

Salmon Fillet or Plant-Based Salmon, Smashed Avocado, Edamame, Seaweed, Sweetcorn, Kimchi, Pickled Ginger, Daikon, Wasabi Mayo, Furikake

14	<b>MARGHERITA</b>	12.5
	Tomato Sauce, Mozzarella and Oregano Add Whole Burratta with Basil Oil <b>6</b>	
15	<b>PEPPERONI</b>	14.5
	Tomato Sauce, Mozzarella and Oregano	
	<b>HAM &amp; EGG</b>	14.5
	Pulled Ham Hock, Sage, Egg, Confit Garlic	
16.5	<b>ANTI PASTI</b>	14.5
	Aubergine, Courgette, Artichoke, Olives, Mozzarella OR PB Mozzarella	
16.5	<b>BBQ</b>	15
	Chicken, Red Onions, Sweetcorn, Rockwater Bbq Sauce, Mozzarella, Oregano	
	<b>SEAFOOD</b>	15
	King Prawns, Salmon, Anchovies, Mozzarella	

GF base available upon request .




PB Mozzarella available upon request.

## SIDES

### MIXED OLIVES \*

### SOURDOUGH

### FRIES \*

5		
4.5	WIFI: RockwaterGuest   RW2020HOVE	
4.5	 rockwater.uk	 @rockwaterhove
		 hove@rockwater.uk

[PB] Plant Based ingredients. [\*] No Gluten containing ingredients.

All our food is freshly prepared in our open kitchens so we cannot guarantee the absence of any unintentional allergens in any of our dishes or drinks. For further information please speak to one of our managers. Please let your server know if you have any allergies or intolerances. An optional service charge of 12.5% will be added to your bill. Every penny of this is shared between the team in this restaurant.



## COFFEE

LATTE

FLAT WHITE

CAPPUCCINO

AMERICANO

DOUBLE ESPRESSO

MACCHIATO

CORTADO

ICED LATTE

ALTERNATIVE MILKS

Including Almond, Coconut, Oat and Soya

SYRUPS

Vanilla, Caramel, Hazelnut

## HOT DRINKS

HOT CHOCOLATE

MOCHA

CHAI LATTE

MATCHA LATTE

OMGTEA Matcha

TURMERIC LATTE

BEETROOT LATTE

HOOGLY TEA

Chill-out Mint, Classic Green, Earl Grey, Decaf English Breakfast, English Breakfast, Rooibos



3.3

3.2

3.3

2.9

2.5

2.7

2.8

3.4

FREE

0.5

3.4

3.5

3.4

4.2

3.4

3.4

2.5

## COLD - PRESSED JUICES

GREENS PRESS

Celery, Cucumber, Spinach, Kale, Pear, Lime, Pineapple

CARROT PRESS

Carrot, Orange, Ginger, Lemon, Apple

RED PRESS

Beetroot, Carrot, Lemon, Apple, Pineapple

GINGER SHOT

Ginger & Apple

## COCKTAILS

BLOOD ORANGE CHANDON SPRITZ

Chandon Garden Spritz, Blood Orange, Strawberry, Lemon

ELDERFLOWER SPRITZ

FIOL Prosecco, Bombay Sapphire, St Germain, Grape, Elderflower, Agave Add Moët and Chandon Champagne | 5

BLOODY MARY

Belvedere Vodka, Tomato, Worcestershire, Lemon, Salt, Pepper, Tabasco

MAKE IT A MARIA!

Patrón Silver Tequila, Tomato, Worcestershire, Lime, Sriracha, Jalapeño Syrup, Tajin Salt

ESPRESSO RUM-TINI

Eminente Cuban Rum, 77 Black Coffee Liqueur, Espresso, Caramel



5.5

5.5

5.5

3.25

from 10am

12

12

12

14

14

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