

THE BAR & KITCHEN

BREAKFAST

SATURDAY & SUNDAY | 8:30AM-11:30AM

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

7.5 **SWEET PANCAKES** **9**

Banana, Blueberries, Yoghurt, Maple Syrup

SAVOURY PANCAKES

Smoked Bacon, Maple Syrup, Sriracha

9.5 **FRUIT AND NUT BOWL** *GF, N* **8**

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

BRUNCH

SATURDAY & SUNDAY | 8:30AM-4PM

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

CRAB BENEDICT

Toasted Sourdough, Handpicked Devon Crab, Crème Fraîche,

Lemon Caper Salsa, Poached Eggs, Hollandaise Sauce, Nori Salt

WAFFLE LOBSTER

King Prawn in Sour Cream, Poached Egg, Sriracha

STEAK & EGG

Tequila & Lime Flank Steak Served Medium Rare, Slaw, Garlic Aioli,

Hot Sauce, Fried Egg, Flatbread

8.5 **WINTER BUDDHA BOWL** *GF / PB* **14**

Quinoa, Carrot & Harissa Purée, Turmeric Sweet Potatoes, Sumac Cauli,

Black Beans, Roasted Sprouts, Pumpkin Seeds

12 **ROCKWATER BURGER** **15**

British Chuck Steak, Bacon Marmalade, Smoked Onion Aioli,

Pickled Cucumber, Fries

Add Smoked Streaky Bacon **2**

Add Cheddar & Mozzarella **1.5**

SMOKE BURGER

Plant Based Patty, Red Onion Marmalade, Smoked Onion Aioli,

Pickled Cucumber, Fries

Add Plant Based Mozzarella **1.5**

17 **BEER BATTERED BANANA BLOSSOM** *PB* **15**

Crushed Peas, Signature Chips, Vegan Tartar

19 **BEER BATTERED FISH & CHIPS** *GF* **17.5**

Fresh Cod Fillet, Crushed Peas, Signature Chips, Tartar

————— served from 12pm

RICE BOWL *GF*

Salmon or Smoked Panko Tofu (*PB*), Sticky Rice, Edamame Beans,

Beansprouts, Coriander, Kale, Spring Onions, Coconut Broth

KOREAN CAULIFLOWER *PB*

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

KOREAN FRIED CHICKEN

Kale & Kimchi Slaw, Salad Leaves, Kewpie, Flatbread

16 **PIZZA** **12** **MARGHERITA** **12**

Tomato Sauce, Mozzarella and Oregano

Add Whole Burratta with Basil Oil **6**

15 **PEPPERONI** **14**

Tomato Sauce, Mozzarella and Oregano

16 **HAM & EGG** **14**

Pulled Ham Hock, Sage, Egg, Confit Garlic

14 **AUBERGINE** **14**

Courgette, Artichoke, Olives, Mozzarella or Plant Based Mozzarella

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

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

4 **KING PRAWNS** **15**

4 **SALMON** **4**

Salmon, Anchovies, Mozzarella

SIDES

OLIVES *GF*

SOURDOUGH

FRIES *GF*

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

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

CHANDON BLOOD ORANGE SPRITZ | Served Up

Chandon Garden Spritz, Blood Orange, Strawberry, Lemon

ELDERFLOWER SPRITZ | Served Up

Prosecco, Bombay Sapphire, St Germaine, Grape, Elderflower, Agave
Add Veuve Cliquot Champagne | 5

BLOODY MARY | Long

Belvedere Vodka, Tomato, Worcestershire, Lime, Sriracha, Jalapeño Syrup,
Tajin Salt

BLOODY MARIA | Long

Patrón Silver Tequila, Tomato Juice, Lemon, Worcestershire Sauce, Tabasco

ESPRESSO RUM-TINI | Served Up

Eminent Cuban Rum, Coffee Liqueur, Espresso, Caramel

SUNDAY MORNING | Long

Oat Infused Vanilla Vodka, Blueberry, Oat Milk, Banana Liqueur,
Fireball, Honey



5.5

5.5

5.5

3.25

from 10am

12

12

12

14

14

12

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.