

THE BAR & KITCHEN

SMALL PLATES

SMOKED AUBERGINE *PB*

Humous, Spinach, Mint and Garlic Oil, Pumpkin Seeds on Grilled Flatbread

BBQ CORN RIBS **PB*

Guindillas, Harissa, Guac Mayo

MAC & CHEESE *V*

Cheese Fondue, Tarragon Breadcrumbs
Add Pulled Ham Hock **2.5** | Add Lobster & King Prawn **5.5**

HALLOUMI SAGANAKI **V*

Cherry Tomatoes, Honey and Lime

SOFT POACHED KINGS PRAWNS ***

Cos, Avocado Sumac Cocktail Sauce

CRAB NACHOS ***

Lemon & Tomato Cucumber Salsa, Sour Cream, Jalapeños

PLATES & BOWLS

GREEN GLOW *PB*

Farro, Roast Broccoli, Edamame, Baby Spinach, Avocado, Cured Cucumber, Toasted Pumpkin Seeds, Soft Herb and Lemon Dressing

KALOKAIRI BOWL ***

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

KOREAN FRIED CHICKEN

Kale & Kimchi Slaw, Salad Leaves, Kewpie, Furikake Flatbread

STICKY KOREAN CAULIFLOWER *PB*

Kimchi Slaw, Kewpie, 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

BEER BATTERED TEMPEH **PB*

Crushed Peas, Fries, Plant-Based Tartar

BEER BATTERED FISH ***

Fresh Fillet, Crushed Peas, Fries, Tartar

LOBSTER AND KING PRAWN ROLL

Fermented Fennel, Pickled Cucumber, Bisque Dressing, Summer Leaf, Fries

SIDES

MIXED OLIVES <i>*</i>	5	ROASTED GREENS	4.5
SOURDOUGH	4.5	Garlic Dressing <i>*</i>	
FRIES <i>*</i>	4.5	CHARRED COS LETTUCE	4.5
NEW & SWEET POTATOES	4.5	Dill Dressing <i>*</i>	

GRILL

8.5 **DRY AGED SIRLOIN** 225g *** **32**
Roasted Tomatoes, Onions, Salad, Fries

11 **DRY AGED RIBEYE** 225g *** **36**
Roasted Tomatoes, Onions, Salad, Fries

9.5 **DRY AGED FILLET** 170g *** **40**
Roasted Tomatoes, Onions, Salad, Fries

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

10 **HARISSA CHICKEN ***** **17**
Onion & Lemon, Spinach, Pickled Chilli, Mixed Potato Harra

14 **ROCKWATER BURGER** **16.5**
British Chuck Steak, Bacon Marmalade, Smoked Onion Aioli, Pickled Cucumber, Fries

14 Add Smoked Streaky Bacon **1.5** | Add Cheddar & Mozzarella **1.5**

SMOKE BURGER *PB* **15**
Plant-Based Patty, Red Onion Marmalade, Smoked Onion Aioli, Pickled Cucumber, Fries
Add Plant-Based Mozzarella **1.5**

SHARERS

13.5 **BEEF CHURRASCO** **45**
Picanha Steak, Pico De Gallo, Charred Cos Lettuce, Grilled Lemon, Rice

WHOLE BAKED SEA BREAM 1000g *** **50**
Sautéed Potatoes, Charred Cos Lettuce, Dill Dressing

PIZZA

MARGHERITA **12.5**
Tomato Sauce, Mozzarella and Oregano
Add Whole Burratta with Basil Oil **6**

PEPPERONI **14.5**
Tomato Sauce, Mozzarella and Oregano

HAM & EGG **14.5**
Pulled Ham Hock, Sage, Egg, Confit Garlic

ANTI PASTI **14.5**
Aubergine, Courgette, Artichoke, Olives, Mozzarella OR *PB* Mozzarella

BBQ **15**
Chicken, Red Onions, Sweetcorn, Rockwater Bbq Sauce, Mozzarella, Oregano

SEAFOOD **15**
King Prawns, Salmon, Anchovies, Mozzarella

GF base available upon request. PB Mozzarella available upon request.

ALLERGENS

[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.

WIFI: RockwaterGuest | RW2020HOVE

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COCKTAILS

SPRITZ

CHANDON BLOOD ORANGE SPRITZ 12
Chandon Garden Spritz, Blood Orange, Strawberry, Lemon

STRAWBERRY GINGER SPRITZ 12
Salcombe Rosé Sainte Marie, Strawberry, Ginger, Soda

PEAR + CUCUMBER SPRITZ 12
Grey Goose Pear Vodka, Apple, Pear, Lemon, Soda

WATERMELON SPRITZ 12
Honey Tequila, Watermelon Liqueur, Lemon, Soda

COCKTAILS

LEMON ICED TEA 12
Bombay Citron Lemon Pressé Gin, Cointreau, Rooibos Tea, Lemon, Pear, Demerara Sugar

SOLERO 12
Bacardi Blanca Rum, Passionfruit, Mango, Orange, Coconut Cream, Vanilla

RIO RUMBA 12
Bacardi Coconut Rum, Cachaca, Lychee, Lemon

BLOOD ORANGE MARGARITA 13
Patrón Silver Tequila, Cointreau, Blood Orange, Almond, Lime, Pink Sugar Rim

SPICY MARGARITA 13
Jalapeño Infused Patrón Tequila, Cointreau, Lime, Ancho Reyes Chilli Liqueur, Agave, Tajin Salt Rim

COCKTAIL SHARERS Serves 6

WATERMELON ICED TEA 60
Grey Goose Orange Vodka, Watermelon, Strawberry, Mint Tea, Lime

CHILLI PINEAPPLE MARGARITA 65
Patron Silver, Cointreau, Maraschino, Pineapple, Lime, Tajin Salt Rim

NON - ALCOHOLIC COCKTAILS

BLOOD ORANGE NAH-GARITA 10
Pentire Adrift, Lyre's Italian Orange, Blood Orange, Almond, Lime

LEMON ICE TEA COOLER 8
Rooibos Tea, Pear, Lemon, Demerara Sugar

STRAWBERRY GINGER SODA 8
New London Light 'Midnight Sun', Strawberry, Ginger, Soda

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

BEERS

Rockwater Lager 4% 6.2
Rockwater Blonde Lager 4.5% 6.5
Singha 5% 7
Orchard View Cider 4.5% 6.5
Sam Adams Wicked Easy 4.7% 6.5
Whitstable Bay Pale Ale 3.9% 6
Beavertown Neck Oil 4.3% 7.5

WINE LIST

SPARKLING

Prosecco Extra Dry, Fiol, Italy 8 / 40
Prosecco DOC Rose, Della Vite, Italy 60

Chandon Garden Spritz, Argentina 10.5 / 50
Exceptional Sparkling Wine and Orange Peel Liqueur.

SOUTH DOWNS SPARKLING 11 / 65
Classic Cuvée, Court Garden, Ditchling
Blanc de Noir Extra Dry, Court Garden, Ditchling 75
Maker's Rose, Artelium, Streat 85

CHAMPAGNE 14.5 / 85
Moët & Chandon, France 160
Dom Perignon 2012, France 295

ROSÉ 10 / 39
Mencia, Cuatro Pasos, Codax, Spain 12 / 45
Katharien, Tamboerskloof, Kleinood, South Africa 14 / 55
Love by Leoube, Domaine de Leoube, Provence, France 58
Serra Ferdinandea Rose, Planeta, Italy

Whispering Angel, Chateau D'Esclans, Provence, France 62
Whispering Angel Magnum 120
Rock Angel, Chateau D'Esclans, Provence, France 80

WHITE 8.5 / 32
Garnacha Blanca, Care, Spain 10.5 / 39
Pinot Grigio, Puiatti, Italy 11 / 42
Petit Chenin Blanc, Ken Forrester, South Africa 12 / 45
Albarino, 'Alba Martin', Martin Codax, Spain 46
Chardonnay, 'Suzy', Aubert and Mathieu, France 48
Gavi di Gavi, La Minaia, Nicola Bergaglio, Italy 50
Sauvignon Blanc, 'Single Block Organic', Yealands, New Zealand 68
Chablis, Joseph Drouhin, France

RED 8.5 / 32
Garnacha Tinto, Care, Spain 10.5 / 39
Merlot, Chateau Laulerie, France 12 / 45
Malbec, 'Crios', Susana Balbo, Argentina 50
Pinot Noir, Costa & Pampa, Trapiche, Argentina 68
Old Vine Zinfandel, Bogle Vineyards, USA

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.

Guinness 4.2% 6.5
Noughty Bear 0.5% 5.5
Unbarred Casual Pale Ale 330ml 4.5% 6.5
Unbarred Joosy 440ml 5.4% 7.5
Peroni Nastri Azzurro * 330ml 5.1% 5
Lucky Saint 0.5% 330ml 5

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