

# THE BAR & KITCHEN

## SMALL PLATES

### SMOKED AUBERGINE *PB*

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

### BBQ CORN RIBS *PB / GF*

Guindillas, Harissa, Guac Mayo

### MAC & CHEESE *V*

Cheese Fondue, Tarragon Breadcrumbs  
Add Pulled Ham Hock **12** | Add Lobster & King Prawn **15**

### HALLOUMI SAGANAKI *V / GF*

Cherry Tomatoes, Honey and Lime

### SOFT POACHED KINGS PRAWNS *GF*

Cos, Avocado Sumac Cocktail Sauce

### CRAB NACHOS *GF*

Lemon & Tomato Cucumber Salsa, Sour Cream, Jalapeños

## PLATES & BOWLS

### GLOW BOWL *PB*

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

### KALAMATA BOWL *GF*

Cos Lettuce, Chickpeas, Cherry Tomatoes, Pickled Red Onions, Kalamata Olives, Cucumber, Crumbled Feta, Oregano and Garlic Dressing  
Add Grilled Chicken **5**

### 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 *GF / 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 / GF*

Crushed Peas, Fries, Plant-Based Tartar

### BEER BATTERED FISH *GF*

Fresh Fillet, Crushed Peas, Fries, Tartar

### LOBSTER AND KING PRAWN ROLL

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

## GRILL

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

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

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

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

**10** **HARISSA CHICKEN** *GF* **15.5**  
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 *GF* **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.*

## SIDES

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

## 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

## SPRITZ

### CHANDON BLOOD ORANGE SPRITZ

Chandon Garden Spritz, Blood Orange, Strawberry, Lemon

### STRAWBERRY GINGER SPRITZ

Salcombe Rosé Sainte Marie, Strawberry, Ginger, Soda

### PEAR + CUCUMBER SPRITZ

Grey Goose Pear Vodka, Apple, Pear, Lemon, Soda

### WATERMELON SPRITZ

Honey Tequila, Watermelon Liqueur, Lemon, Soda

## COCKTAILS

### LEMON ICED TEA

Bombay Citron Lemon Pressé Gin, Cointreau, Rooibos Tea, Lemon, Pear, Demerara Sugar

### SOLERO

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

### RIO RUMBA

Bacardi Coconut Rum, Cachaca, Lychee, Lemon

### BLOOD ORANGE MARGARITA

Patrón Silver Tequila, Cointreau, Blood Orange, Almond, Lime, Pink Sugar Rim

### SPICY MARGARITA

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

### COCKTAIL SHARERS *Serves 6*

### WATERMELON ICED TEA

Grey Goose Orange Vodka, Watermelon, Strawberry, Mint Tea, Lime

### CHILLI PINEAPPLE MARGARITA

Patron Silver, Cointreau, Maraschino, Pineapple, Lime, Tajin Salt Rim

## NON - ALCOHOLIC COCKTAILS

### BLOOD ORANGE NAH-GARITA

Pentire Adrift, Lyre's Italian Orange, Blood Orange, Almond, Lime

### LEMON ICE TEA COOLER

Rooibus Tea, Pear, Lemon, Demerara Sugar

### STRAWBERRY GINGER SODA

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%

Rockwater Blonde Lager 4.5%

Singha 5%

Orchard View Cider 4.5%

Sam Adams Wicked Easy 4.7%

Whitstable Bay Pale Ale 3.9%

Beavertown Neck Oil 4.3%

12

Prosecco Extra Dry, Fiol, Italy

8 / 40

Prosecco DOC Rose, Della Vite, Italy

60

12

Chandon Garden Spritz, Argentina

12.5 / 50

*Exceptional Sparkling Wine and Orange Peel Liqueur.*

12

### SOUTH DOWNS SPARKLING

Classic Cuvée, Court Garden, Ditchling

11 / 65

12

Blanc de Noir Extra Dry, Court Garden, Ditchling

75

Maker's Rose, Artelium, Streat

85

### CHAMPAGNE

Moët & Chandon, France

14.5 / 85

12

Moët & Chandon, Magnum

160

Dom Perignon 2012, France

295

### ROSÉ

Mencia, Cuatro Pasos, Codax, Spain

10 / 39

Katharien, Tamboerskloof, Kleinood, South Africa

12 / 45

Love by Leoube, Domaine de Leoube, Provence, France

14 / 55

Serra Ferdinandea Rose, Planeta, Italy

58

13

Whispering Angel, Chateau D'Esclans, Provence, France

62

13

Whispering Angel Magnum

120

Rock Angel, Chateau D'Esclans, Provence, France

80

### WHITE

Garnacha Blanca, Care, Spain

8.5 / 32

60

Pinot Grigio, Puiatt, Italy

10.5 / 39

Petit Chenin Blanc, Ken Forrester, South Africa

11 / 42

65

Albarino, 'Alba Martin', Martin Codax, Spain

12 / 45

Chardonnay, 'Suzy', Aubert and Mathieu, France

46

Gavi di Gavi, La Minaia, Nicola Bergaglio, Italy

48

Sauvignon Blanc, 'Single Block Organic', Yealands, New Zealand

50

10

Chablis, Joseph Drouhin, France

68

8

### RED

Garnacha Tinto, Care, Spain

8.5 / 32

8

Merlot, Chateau Laulerie, France

10.5 / 39

Malbec, 'Crios', Susana Balbo, Argentina

12 / 45

Pinot Noir, Costa & Pampa, Trapiche, Argentina

50

Old Vine Zinfandel, Bogle Vineyards, USA

68

*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.*

6.2

Guinness 4.2%

6.5

6.5

Naughty Bear 0.5%

5.5

7

6.5

Unbarred Casual Pale Ale 330ml 4.5%

6.5

6.5

Unbarred Joosy 440ml 5.4%

7.5

6

Peroni Nastri Azzurro \* 330ml 5.1%

5

7.5

Lucky Saint 0.5% 330ml

4.5