

BREAKFAST

Saturday & Sunday | 8:00am-11:30am

CROISSANT | 4

Strawberry Jam

PAIN AU CHOCOLATE | 4

Marmalade

CINNAMON SWIRL | 4

Stewed Apple

SOURDOUGH TOAST | 4

With Jam and Butter

GRANOLA * | 8

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

FRUIT BOWL PB * | 9

Cantaloupe, Pineapple, Blueberries, Black Grapes, Raspberries

SWEET PANCAKES | 9.5

Yoghurt, Strawberries, Kiwi, Chia, Elderflower Syrup

SAVOURY PANCAKES | 10

Smoked Bacon, Maple Syrup, Sriracha, Butter

EGGS ON TOAST | 7.5

Sourdough Toast Topped with Free Range Scrambled Eggs

Add Cured Back Bacon 2.5 | Add Smoked Salmon 6

SMASHED AVOCADO | 8.5

Sourdough, House Labneh, Aleppo Chilli | Add Poached Eggs 2

BRUNCH

Saturday & Sunday | 8:00am-4pm

FRY | 12

Cured Back Bacon, Cumberland Sausages, Baked Tomato, Flat Mushroom, Free Range Poached Eggs, Sourdough Toast

PLANT-BASED FRY PB | 10

Plant-Based Sausages, Spiced Tohu, Plant-Based Scrambled Egg, Baked Tomato, Flat Mushroom, Sourdough Toast

CRAB BENEDICT | 13

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

POTATO HARRA HASH PB * | 8.5

New And Sweet Potato, Turmeric, Spinach, Tomatoes, Aleppo Chilli, Coriander

Add Fried Egg 1.5 | Add Montbeliard Sausage 4

SHAKSHUKA V | 12

Spiced Tomatoes, Aubergine, Peppers, Eggs, Yoghurt, Sourdough

Add Avocado | 2.5

CRAB TACO CHIPS * | 14

Lemon & Tomato Cucumber Salsa, Sour Cream, Jalapeños

GREEN GLOW PB 13.5

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

Add Grilled chicken 6 | Salmon Fillet 6 | Panko Tofu 5

ROCKWATER BURGER | 16.5

British Chuck Steak, Bacon Marmalade, Smoked Onion Aioli, Pickled Cucumber, Fries

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

BEER BATTERED TEMPEH PB * | 15

Crushed Peas, Fries, Plant-Based Tartar

FISH & CHIPS * | 18

Fresh Fillet, Crushed Peas, Fries, Tartar

STEAK & EGG | 19

Tequila & Lime Flank Steak Served Medium Rare, Slaw, Garlic Aioli, Hot Sauce, Fried Egg, Flatbread

PLATES + BOWLS

Served from 11:30am

KALOKAIRI BOWL * | 13.5

Cos Lettuce, Chickpeas, Cherry Tomatoes, Pickled Red Onions, Kalamata Olives, Cucumber, Crumbled Feta, Oregano and Garlic Dressing
Add Grilled chicken 6 | Salmon Fillet 6 | Panko Tofu 5

STICKY KOREAN CAULIFLOWER PB | 15

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

KOREAN FRIED CHICKEN | 16.5

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

RICE BOWL * Can be PB | 16.5

Salmon or Panko Tofu (PB), Sticky Rice, Edamame Beans, Beansprouts, Coriander, Rainbow chard, Spring Onions, Coconut Broth

PIZZA

Served from 12pm

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

MIXED OLIVES * PB | 5

SOURDOUGH PB | 4.5

FRIES * PB | 4.5

(V) Vegetarian. (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.

ROCKWATER

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.