

# ROCKWATER

Our cocktail list is a tribute to the unbridled joy and wonder of childhood.

Inspired by the magic of Winter, each drink will take you on a sensory journey through the seasons and cherished moments of youth.

We invite you to raise your glass and allow us to whisk you away into a realm of nostalgia that captures the magic of Winter

Curated By



**Aoife Taylor**  
Head of Bars

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## COCKTAILS

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### SOMETHING TO START | 13

Brie Infused Belvedere, Pisco, Martini Ambrato Vermouth, Grape

*A conversation starter, sharing with friends...*

### WISHFUL THINKING | 13

Peach & Rosemary Grey Goose Essences, Carrot Juice, Lemon, Ginger, Chandon Garden Spritz

*Hopeful evenings, writing a list, leaving a treat for someone special...served with a shortbread*

### CLEMENTINE SOUR | 13

Bombay Lemon Pressé, Cointreau, Clementine, Lemon, Foamer

*A pocket sized treat on the go...*

### WONDERLAND | 13

Bacardi Blanca, St Germain, Crème de Mûre, Blackberry, Lemon

*Blackberry picking, morning dew and crisp air...*

### TOFFEE SNAP | 14

Grey Goose, Yellow Chartreuse, Green Apple, Caramel, Lime

*Everything but the crumble...*

### BLOOD ORANGE MARGARITA | 14

Patrón Silver Tequila, Cointreau, Lime, Velvet Falernum, Blood Orange, Pink Sugar

*A Rockwater signature, revisiting our oldest friend...*

### FEELIN' CHILLI | 14

Patrón Reposado, Cointreau, Chilli Jam, Cherry Tomato, Lime, Black Pepper

*Comforting warmth, sweet but savoury...*

### BROWN BUTTER OLD FASHIONED | 13

Brown Butter Fat Washed Woodford Reserve, Maple Syrup, Angostura

*Toasted, smooth and sweet...*

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.

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## BARTENDERS' CHOICE

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### DON'T TELL TERRY | 12

Cointreau, Crème de Cacao Blanc, Orange, Vanilla

*A festive favourite, not as you know it...*

### GIMME S'MORES | 12

Marshmallow Infused Mezcal, Frangelico, Crème de Cacao Blanc

*Campfires, wrapping up warm, stargazing*

### RUN, RUM AS FAST AS YOU CAN | 12

Bacardi Reserva Ocho, Gingerbread, Orange, Angostura

*You can't catch me, I'm the Gingerbread Man*

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## ALCOHOL FREE

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### S.P.K SOUR | 8

NLL Midnight Sun, Elderflower, Grenadine, Lime

*Sour Patch Kids playing it nice...*

### MIDNIGHT BRAMBLE | 8

Pentire Adrift, Blackberry, Elderflower, Lemon, Vanilla

*The great outdoors, in a glass..*

### SOLSTICE | 8

NLL Agean Sky, Lyre's Italian Orange, Lemon, Clementine

*Bittersweet and refreshing..*

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## BEERS

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ROCKWATER LAGER 4% | 6.2

ROCKWATER BLONDE 4.5% | 6.5 △

ROCKWATER IPA 4.8% | 7

SINGHA 5% | 7

ORCHARD VIEW CIDER 4.5% | 6.5

BEAVERTOWN NECK OIL SESSION IPA 4.3% | 7.5 △

GUINNESS 4.2% | 6.5

NOUGHTY BEAR 0.5% | 5.5 △

UNBARRED CASUAL PALE ALE 4.5% 330ML | 6.5

UNBARRED JOOSY 5.4% 440ML | 7.5

PERONI NASTRI AZZURRO GF 5.1% 330ML | 5.5

LUCKY SAINT 0.5% 330ML | 5.5

△ Only available in the Bar & Kitchen

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## SPARKLING

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Prosecco Extra Dry, Fiol, Italy | 8 / 40  
Prosecco DOC Rosé, Della Vite, Italy | 10.5 / 60

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## SUSSEX SPARKLING

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Classic Cuvée, Court Garden, Ditchling | 12 / 67  
Classic Cuvée, Roebuck, Sussex | 75  
Blanc de Noir Extra Dry, Court Garden, Ditchling | 77  
Makers Rosé, Artelium, Streat | 85

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## CHAMPAGNE

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Moët & Chandon, France | 14.5 / 85  
Yellow Label Brut, Veuve Clicquot, France | 15 / 90  
Rosé, Veuve Clicquot, France | 105  
Blanc de Blanc, Ruinart, France | 170  
La Grande Dame, Veuve Clicquot, France | 240  
2013 Dom Perignon, Moët & Chandon, France | 295  
2008 Dom Perignon Rose, Moët & Chandon, France | 595  
2004 Dom Perignon Plenitude P2, Moët & Chandon, France | 675

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## WHITE

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Garnacha Blanca, Care, Spain | 8 / 32  
Pinot Grigio, Puiatti, Italy | 10.5 / 39  
Petit Chenin Blanc, Ken Forrester, South Africa | 11 / 42  
Albariño, '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, Mohua Wines, New Zealand | 13 / 50  
Pinot Blanc, Trimbach, France | 58  
The FMC Chenin, Ken Forrester, South Africa | 22 / 95

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## RED

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Garnacha, Care, Spain | 8 / 32  
Merlot, Château Laulerie, France | 10.5 / 39  
Malbec, "Crios", Susana Balbo, Argentina | 12 / 45  
Pinot Noir, Costa & Pampa, Trapiche, Argentina | 52  
Shiraz, Thelema South Africa | 58

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## ROSÉ

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Mencia, "Cuatro Pasos", Codax, Spain | 9.5 / 39  
Rosé, Sauska, Hungary | 10.5 / 43  
Love by Léoube, Léoube, Provence, France | 14 / 55 / 110  
Whispering Angel, Château D'Esclans, Provence, France | 62  
Collector Rosé, Léoube, Provence, France | 125

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## ORANGE

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Orange Wine Albariño, Martin Codax, Rías Baixas, Spain | 15 / 60

Our standard measure for Still Wines is 175ml. We also offer 250ml and 125ml.  
Our Sparkling Wines are 125ml measures.

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## GIN

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- BOMBAY SAPPHIRE | 9.5
- BOMBAY CITRON PRESSÉ | 9
- BOMBAY BRAMBLE | 9
- WHITLEY NEILL RHUBARB & GINGER | 8.5
- BOMBAY PREMIER CRU | 10.5
- BRIGHTON GIN | 11
- MONKEY 47 | 12
- SALCOMBE START POINT | 12
- SALCOMBE ROSÉ SAINTE MARIE | 13
- GIN MARE | 13

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## VODKA

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- BELVEDERE | 10.5
- GREY GOOSE | 12
- GREY GOOSE ESSENCES STRAWBERRY & LEMONGRASS | 11.5
- GREY GOOSE ESSENCES WATERMELON & BASIL | 11.5
- GREY GOOSE ESSENCES PEACH & ROSEMARY | 11.5
- BLACK COW | 10

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## TEQUILA + MEZCAL

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- EL RAYO PLATA | 10
- EL RAYO REPOSADO | 11
- PATRÒN SILVER | 12
- PATRÒN REPOSADO | 14
- PATRÒN ANEJO | 16
- HERRADURA PLATA | 13
- HERRADURA REPOSADO | 14.5
- MEZCAL VERDE | 11

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## RUM

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- BACARDI BLANCA | 8
- BACARDI COCONUT | 8
- BACARDI ANEJO CUATRO | 8.5
- BACARDI RESERVA OCHO | 9.5
- KRAKEN | 9
- EMINENTE RESERVA | 13.5
- DIPLOMATICO | 15

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## WHISKEY

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WOODFORD RESERVE | 10  
BUFFALO TRACE | 8.5  
JAMESON | 9  
MAKER'S MARK | 10  
ABERFELDY 12YR | 12  
GLENMORANGIE 10YR | 11  
GLENMORANGIE 12YR | 14  
GLENMORANGIE 14YR | 16  
ELIJAH CRAIG BOURBON | 15  
DEWAR'S CARIBBEAN SMOOTH | 16

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## COGNAC

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HENNESSY VS | 12  
HENNESSY VSOP | 19  
HENNESSY XO | 28

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## AFTER DINNER

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BANOFFEE PIE | 13  
Bacardi Añejo Cuatro, Banana, Caramel, White Chocolate,  
Cream  
PUMPKIN PIE | 13  
Bacardi Negra, Bailey's, Pumpkin, Oat Milk, Cream  
IRISH COFFEE | 13  
Jameson, Espresso, Brown Sugar, Cream  
KENTUCKY COFFEE | 13  
Woodford Reserve, Espresso, Chocolate, Brown Sugar, Cream

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## LIQUEUR

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LIMONCELLO | 6  
FRANGELICO | 6  
BAILEY'S | 6  
77 BLACK COFFEE | 6  
COINTREAU | 7  
DISARONNO | 7

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## JUICE

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EAGER JUICE | 3  
Apple, Orange, Pineapple, Cranberry, Tomato

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## COLD - PRESSED JUICES

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GREENS PRESS | 5.5  
Celery, Cucumber, Spinach, Kale, Pear,  
Lime, Pineapple

CARROT PRESS | 5.5  
Carrot, Orange, Ginger, Lemon, Apple

RED PRESS | 5.5  
Beetroot, Carrot, Lemon, Apple, Pineapple

ORANGE PRESS | 5.5  
Freshly Pressed Orange Juice

GINGER SHOT | 4  
Ginger & Apple

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## WATER

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SOUTH DOWNS STILL 33CL | 1.75  
SOUTH DOWNS STILL 75CL | 3.5  
SOUTH DOWNS SPARKLING 33CL | 1.75  
SOUTH DOWNS SPARKLING 75CL | 3.5

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## COFFEE

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LATTE | 3.3  
FLAT WHITE | 3.2  
CAPPUCCINO | 3.3  
AMERICANO | 2.9  
DOUBLE ESPRESSO | 2.5  
MACCHIATO | 2.7  
CORTADO | 2.8  
ICED LATTE | 3.4

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## HOT DRINKS

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HOT CHOCOLATE | 3.4  
MOCHA | 3.5  
CHAI LATTE | 3.4  
MATCHA LATTE OMGTEA MATCHA | 4.2  
TURMERIC LATTE | 3.4  
BEETROOT LATTE | 3.3  
HOOGLEY TEA  
Chill-out Mint, Classic Green, Earl Grey,  
Decaf English Breakfast, English Breakfast, Rooibos