

ROCKWATER

ROOF TERRACE MENU

ON ARRIVAL

SOURDOUGH ROLL | 4.5
Marmite butter

SMOKED ALMONDS *N | 5

ROCK OYSTER * | 4
Shallot vinegar

EDAMAME, NORI SALT * | 4.5

NOCELLARA OLIVES * | 4.5

IBERICO HAM | 6
Grilled sourdough, aged sherry vinegar

STARTERS

SEABASS CEVICHE | 12
Burnt Baby Corn, Pickled Onion, Jalapeno Dressing *

BEEF TARTARE | 15
Confit Egg Yolk Emulsion, Horseradish Puree,
Charred Sourdough *

TIGER PRAWNS | 14
Fermented Chilli Butter, Burnt Orange, Samphire

DUCK BON BON | 14
Pickled Cucumber Ribbons, Hoisin Dressing *N

MISO AND WILD MUSHROOM BROTH | 11
Udon Noodle, Tarragon Oil *PB

SHAVED CAULIFLOWER SALAD | 11
Pickled Raisins, Caraway Vinaigrette, Marmite Puree *PB N

MAINS

LAMB RUMP | 26
Almond Aioli, Pomegranate, Mint Pear, Freekeh N

CHICKEN YAKITORI | 22
Nashi Pear, Pickled Chilli and Cucumber Salad, Bonito Flakes *

GRILLED HISPI CABBAGE | 16
Creamed Anchovy Sauce, Tarragon Breadcrumbs,
Crispy Capers, Lemon Oil *N

SEARED SCALLOPS | 24
Burnt Cauliflower Puree, Braised Endive, Compressed Apple,
Roast Hazelnut *N

POACHED MONKFISH | 26
Carrot puree, Saffron fondant, Sea Vegetables, Micro Salad *

SHARERS FOR 2-4

FRUITS DE MER | 100
½ dozen Jersey Oysters, ½ Poached Lobster, ½ dozen King
Prawns, Beetroot cured Salmon, Handpicked Crab Pots,
Mussels, Shallot Vinegar, Gochugaru Mayo, Samphire *

BEEF SHORT-RIB | 85
Pico De Gallo, Soft Flour Tortillas, Avocado Puree,
Sour Cream, Pico de Gallo, House Salad

CATCH OF THE DAY | 65
Brown Shrimp Butter, New Potato and Fennel Salad *

SIDES

BUTTERED SEASONAL GREENS | 4
Mint *

FRIES | 4.5
Add Parmesan and Truffle 7 *

BITTER LEAF, BURNT ORANGE AND
FENNEL SALAD * | 4
Vinaigrette *

HOUSE SALAD | 3



rockwater.uk



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WIFI: rockwaterwaves2023!

(V) Vegetarian. (PB) Plant Based ingredients. (*) No gluten containing ingredients. (N) Contains Nuts
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.

