

THE BAR & KITCHEN

BREAKFAST 8:00AM-11:30AM

CROISSANT

Strawberry Jam

PAIN AU CHOCOLAT

Marmalade

CINNAMON SWIRL

Stewed Apple

SOURDOUGH TOAST

Jam and Butter

GRANOLA *

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

4	FRUIT BOWL * PB	9
	Cantaloupe, Pineapple, Blueberries, Black Grapes, Raspberries	
4	SWEET PANCAKES	10
	Yoghurt, Strawberries, Kiwi, Chia, Elderflower Syrup	
4	SAVOURY PANCAKES	10.5
	Smoked Bacon, Maple Syrup, Sriracha, Butter	
4	EGGS ON TOAST	7.5
	Sourdough Toast Topped with Free Range Scrambled Eggs	
8	Add Cured Back Bacon 2.5 Add Smoked Salmon 6	
	SMASHED AVOCADO PB	8.5
	Sourdough, House Labneh, Aleppo Chilli Add Poached Eggs 2	

BRUNCH SERVED FROM 8:00AM-4PM

FRY

Cured Back Bacon, Cumberland Sausages, Baked Tomatoes, Flat Mushrooms, Free Range Poached Egg, Sourdough Toast

PLANT-BASED FRY PB

Plant-Based Sausages, Spiced Tohu, Plant-Based Scrambled Egg, Baked Tomatoes, Flat Mushrooms, Sourdough Toast

CRAB BENEDICT

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

POTATO HARRA HASH * PB

New And Sweet Potato, Turmeric, Spinach, Tomatoes, Aleppo Chilli, Coriander Add Fried Egg **1.5** | Add Montbeliard Sausage **4**

SHAKSHUKA

Spiced Tomatoes, Aubergine, Peppers, Baked Eggs, Yoghurt, Sourdough Add Avocado | **2.5**

CRAB TACO CHIPS *

Lemon & Tomato Cucumber Salsa, Sour Cream, Jalapeños

12	GREEN GLOW PB	13.5
	Farro, Roast Broccoli, Edamame, Baby Spinach, Avocado, Cured Cucumber, Toasted Pumpkin Seeds, Soft Herb and Lemon Dressing	
10	ROCKWATER BURGER	16.5
	British Chuck Steak, Bacon Marmalade, Smoked Onion Aioli, Pickled Cucumber, Chips	
	Add Smoked Streaky Bacon 1.5 Add Cheddar & Mozzarella 1.5	
13	SMOKE BURGER PB	15
	Plant-Based Patty, Red Onion Marmalade, Smoked Onion Aioli, Pickled Cucumber, Chips	
	Add Plant-Based Mozzarella 1.5	
8.5	BEER BATTERED TEMPEH * PB	15
	Crushed Peas, Fries, Plant-Based Tartar	
12	FISH & CHIPS *	18
	Fresh Cod Fillet, Crushed Peas, Fries, Tartar	
14	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 *

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

STICKY KOREAN CAULIFLOWER PB

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

KOREAN FRIED CHICKEN

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

RICE BOWL * Can be PB

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




14	MARGHERITA	12.5
	Tomato Sauce, Mozzarella and Oregano Add Whole Burratta with Basil Oil 6	
15	PEPPERONI	14.5
	Tomato Sauce, Mozzarella and Oregano	
	HAM & EGG	14.5
	Pulled Ham Hock, Sage, Egg, Confit Garlic	
16.5	ANTI PASTI	14.5
	Aubergine, Courgette, Artichoke, Olives, Mozzarella OR PB Mozzarella	
16	BBQ	15
	Chicken, Red Onions, Sweetcorn, Rockwater Bbq Sauce, Mozzarella, Oregano	
	SEAFOOD	15
	King Prawns, Salmon, Anchovies, Mozzarella	

SIDES

MIXED OLIVES *

SOURDOUGH

FRIES *

5		
4.5	WIFI: RockwaterGuest RW2020HOVE	
4.5	 rockwater.uk	 @rockwaterhove
		 hove@rockwater.uk

[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.



COFFEE

LATTE

FLAT WHITE

CAPPUCCINO

AMERICANO

DOUBLE ESPRESSO

MACCHIATO

CORTADO

ICED LATTE

ALTERNATIVE MILKS

Including Almond, Coconut, Oat and Soya

SYRUPS

Vanilla, Caramel, Hazelnut

HOT DRINKS

HOT CHOCOLATE

MOCHA

CHAI LATTE

MATCHA LATTE

OMGTEA Matcha

TURMERIC LATTE

BEETROOT LATTE

HOOGLY TEA

Chill-out Mint, Classic Green, Earl Grey, Decaf EnglishBreakfast, English Breakfast, Rooibos



COLD - PRESSED JUICES

3.3

GREENS PRESS

Celery, Cucumber, Spinach, Kale, Pear, Lime, Pineapple

3.2

CARROT PRESS

Carrot, Orange, Ginger, Lemon, Apple

2.9

RED PRESS

Beetroot, Carrot, Lemon, Apple, Pineapple

2.5

2.7

ORANGE PRESS

Freshly Pressed Orange Juice

2.8

GINGERSHOT

Ginger & Apple

3.4

FREE

0.5

COCKTAILS

CHANDON GARDEN SPRITZ

Exceptional Sparkling Wine and Orange Peel Liqueur

SUNSHINE SPRITZ

Chandon Garden Spritz, Orange, Strawberry, Lemon

ELDERFLOWER SPRITZ

FIOL Prosecco, Bombay Sapphire, St Germain, Grape, Elderflower, Agave Add Moët and Chandon Champagne | 5

3.4

3.5

BLOODY MARY

Belvedere Vodka, Tomato, Worcestershire, Lemon, Salt, Pepper, Tabasco

3.4

4.2

MAKE IT A MARIA!

Patrón Silver Tequila, Tomato, Worcestershire, Lime, Sriracha, Jalapeño Syrup, Tajin Salt

3.4

3.4

ESPRESSO RUM-TINI

Eminente Cuban Rum, 77 Black Coffee Liqueur, Espresso, Caramel

2.5



5.5

5.5

5.5

5.5

3.25

from 10am

10.5

12

12

12

14

14

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