THE BAR & KITCHEN

BREAKFAST MENU

FRESH BAKED GOODS		COFFEE	SALAW 153
CROISSANT Strawberry Jam	4	LATTE FLAT WHITE	3.3 3.2
PAIN AU CHOCOLATE Marmalade	4	CAPPUCCINO AMERICANO DOUBLE ESPRESSO	3.3 2.9 2.5
CINNAMON SWIRL Stewed Apple	4	MACCHIATO CORTADO	2.5 2.7 2.8
SOURDOUGH TOAST With Jam and Butter	4	ICED LATTE ALTERNATIVE MILKS Including Almond, Coconut, Oat and Soya	3.4 FREE
PLATES & BOWLS		SYRUPS Vanilla, Caramel, Hazelnut	0.5
GRANOLA * Banana, Blueberries, Raw Coconut Flakes, Acai Yoghurt, Seeds, Banana Syrup	8		
FRUIT COCKTAIL * <i>PB</i> Cantaloupe, Pineapple, Blueberries, Black Grapes, Raspberries	9	HOT CHOCOLATE MOCHA CHAI LATTE	3.4 3.5 3.4
SWEET PANCAKES Yoghurt, Strawberries, Kiwi, Chia, Elderflower Syrup	10	MATCHA LATTE OMGTEA Matcha	4.2
SAVOURY PANCAKES Smoked Bacon, Maple Syrup, Sriracha, Butter	10.5	TURMERIC LATTE BEETROOT LATTE HOOGLY TEA	3.4 3.4 2.5
EGGS ONTOAST Sourdough Toast Topped with Free Range Scrambled Eggs	7.5	Chill-out Mint, Classic Green, Earl Grey, Decaf English Breakfast, English Breakfast, Rooibos	_
Add Cured Back Bacon 2.5 Add Smoked Salmon 6 SMASHED AVOCADO Sourdough, House Labne, Aleppo Chilli	8.5	COLD - PRESSED JUICES	THE HONEST JUICE CO
Add Poached Eggs 2		GREENS PRESS Celery, Cucumber, Spinach, Kale, Pear, Lime, Pineapple	5.5
FRY Cured Back Bacon, Cumberland Sausages, Baked Tomatoes,	12	CARROT PRESS Carrot, Orange, Ginger, Lemon, Apple	5.5
Flat Mushrooms, Free Range Poached Egg, Sourdough Toast PLANT-BASED FRY PB	10	RED PRESS Beetroot , Carrot , Lemon, Apple, Pineapple	5.5
Plant Based Sausages, Spiced Tohu, Plant-Based Scrambled Egg, Baked Tomatoes, Flat Mushrooms, Sourdough Toast		ORANGE PRESS Freshly Pressed Orange Juice	5.5
CRAB BENEDICT Toasted Sourdough, Handpicked Devon Crab, Crème Fraîche, Lemon Caper Salsa, Poached Eggs, Hollandaise Sauce, Nori Salt	13	GINGER SHOT Ginger & Apple	3.25
EXTRAS Add Free Range Eggs 2 Add Smoked salmon 6 Add Cured Back Bacon 2.5		WIFI: RockwaterGuest RW2020HOVE	@rockwater.uk

MONDAY - FRIDAY

[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.