

### FOR THE TABLE

SOURDOUGH, BUTTER BOARD | 4.5

NOCELLARA OLIVES \* | 5

## **SMALL PLATES**

BURRATA | 12

Basil Oil, Tomato Tartare, Focaccia  ${\cal V}$ 

WHIPPED SALT COD | 12

Fermented Garlic Puree, Charred Grapefruit

CONFIT PORK BELLY | 10

Compressed Apple, Crackling, Tamarind, Burnt Apple Puree \*

TUNA TARTARE | 14

Wasabi Dressing, Diced Avo, Crispy Shallot \*

ISLE OF WIGHT TOMATO | 12

Black Garlic Hummus, Focaccia Crouton PB

FISH SLIDER | 14

Grilled Mackerel, Pickled Fennel, Gochugaru Remoulade

## SALAD

BUDDA BOWL | 13

Farro, Broccoli, Edamame, Spinach, Avocado,
Pickled Cucumber, Toasted Seeds, Lemon and Basil Dressing \* PB

CAESAR SALAD | 14

Cos, Radicchio, Crispy Kale, Parmesan, Anchovy, Caesar Dressing

FREEKEH SALAD | 14

Bitter Leaves, Cucumber, Grated Egg, Pomegranate, Oregano Vinaigrette V ADD CHICKEN 5 | ADD SEARED TOFU 4 | ADD SEARED HALLOUMI | 4.5

#### PIZZA

MARGHERITA | 12

Tomato Sauce, Mozzarella, Basil  ${\cal V}$ 

DOUBLE PEPPERONI | 14

Chilli Honey, Mozzarella, Basil

LAMB AND CRISPY CRACKLING | 16

Tomato Sauce, Mozzarella, Fried Sage
GOATS CHEESE AND MUSHROOM | 16

Tomato Sauce, Mozzarella, Oregano V

SEAFOOD PIZZA | 15

Tomato Sauce, Parmesan, Prawn and Calamari, Chilli Oil

CONFIT DUCK PIZZA | 14

Hoi sin, Spring Onion, Mozzarella

PIZZA GARLIC BREAD | 10

Mozzarella V

GF base and PB cheese available

# PLATES & BOWLS

BEER BATTERED SUSTAINABLE FISH | 17.5

Crushed Peas, Tartare Sauce, Fries, Grilled Lemon \*

ROASTED HARISSA AUBERGINE | 17

Couscous, Watercress Dressing, Maple Glaze PB

CHALK STREAM TROUT | 19

Edamame, Asparagus, Beurre Blanc, Crab Croquette \*

CRAB LINGUINE | 18

Hand Picked White Crab Meat, Fermented Chilli Oil, Dill

SPRING VEG RISOTTO | 17

Aged Parmesan, Spinach Puree, Crispy Hens Egg \* VPBO

CALAMANSI GRILLED CHICKEN | 19

Charred Asparagus, Golden Raisin Salsa, Creamed Corn $^{\ast}$ 

### **GRILL**

RW BURGER | 17

Beef Patty, Bacon Marmalade, Smoked Onion Aioli, Gouda Cheese, Fries  ${\rm ADD~BACON} \mid 1.5$ 

REDEFINE BURGER | 16

PB Patty, Red Onion Marmalade, Smoked Onion Aioli, Fries PBADD PB CHEESE | 1.5

DRY AGED RIBEYE 8OZ | 36

Roasted Cherry Vine Tomatoes, Caramelised Shallot  $^{\ast}$ 

DRY AGED SIRLOIN 8OZ | 32

Roasted Cherry Vine Tomatoes, Caramelised Shallot  $^{\ast}$ 

DAY BOAT FISH OF THE DAY  $\mid~18~/~22~/~26$ 

Lemon and Olive Oil Crushed Potatoes, Seasonal Veg, Capers  $^{\ast}$ 

# SIDES & SAUCES

GREEN SALAD \* | 3.5

SAUTÉED FINE BEANS | 4

Sesame, Garlic \*

CHARRED SWEET POTATO | 4

Crispy Kale, Horseradish Cream \*

FRIES \* | 4

MAC AND CHEESE | 6

Mornay Sauce, Crispy Capers, Crispy Rocket

SAUCES | 2.5

Red Wine Jus, Green Peppercorn Sauce, Garlic Butter, Bearnaise

Hove WIFI: RockwaterGuest |

RW2020HOVE

@rockwaterhove

(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.

