

ROOF TERRACE MENU

FOR THE TABLE

BUTTER BOARD | 4.5

Sourdough Roll

EDAMAME | 4.5

Chilli, Nori Salt *

IBERICO SLICED HAM | 6

Grilled Sourdough, Aged Sherry Vinegar

SMOKED ALMONDS * | 5

LAND

LAMB RUMP | 16

Almond Aioli, Pomegranate Molasses *

BRAISED PORK BELLY | 16

Apple Yuzu Gel, Textures of Onion, Crackling, Sesame, Coriander *

GRILLED CHICKEN YAKITORI | 14

Sweet Nashi Pear, Pickled Chilli and Cucumber Salad *

BEEF TARTARE | 16

Confit Egg Yolk Emulsion, Horseradish Purée, Charred Sourdough

SEA

GRILLED TIGER PRAWNS | 15

Fermented Chilli Butter, Burnt Orange

SEABASS CEVICHE | 12

Burnt Baby Corn, Pickled Onion, Jalapeño Dressing *

POACHED MONKFISH | 16

Carrot and Saffron, Sea Vegetables, Micro Salad *

SEARED SCALLOPS | 18

Burnt Cauliflower Purée, Charred Endive, Apple Balsamic *

EARTH

BEETROOT HUMMUS | 12

Courgette Bread, Salt Baked Lemon V

MISO AND WILD MUSHROOM BROTH | 14

Udon Noodles, Tarragon Oil PB

SHAVED CAULIFLOWER SALAD | 14

Pickled Raisins, Caraway Vinaigrette, Marmite Purée $\it PB$

GRILLED HISPI CABBAGE | 16

Creamed Anchovy Sauce, Crispy Lilliput, Lemon Balm Oil * TO SHARE

JERSEY OYSTERS | 23

6 Oysters, Mignonette, Lemon, Tabasco *

SEAFOOD PLATTER | 65

Jersey Oyster, King Prawns, Tuna Tataki, Crab Pot, Ginger Dressing *

CÔTE DE BOEUF | 95

Roasted Wedges, Caramelised Shallot, Roasted Cherry Vine Tomato, Green

Salad, Red Wine Jus *

FRUITS DE MER | 125

Native Pearls of The Sea Including ½ Poached Lobster, Whole King Prawns, Smoked Sea Trout, Handpicked Crab Pots, Oysters, Tuna Tataki, Mussels, Shallot Vinegar, Wasabi Mayo, Gochugaru, Samphire, Sourdough*

SIDES

ROASTED POTATO WEDGES | 4.5

Garlic Butter, Crispy Kale *

BUTTERED SEASONAL GREENS | 4.5

Mint Oil *

BITTER LEAF SALAD | 4

Burnt Orange, Fennel *

HOUSE SALAD | 4

Vinaigrette *

OUR DISHES ARE MADE USING FRESH AND LOCALLY SOURCED INGREDIENTS, RECOMMENDED TO SHARE AND WILL BE SERVED AS SOON AS THEY ARE READY

m rockwater.uk

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WIFI: RW2020HOVE

(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.

