

# THE BAR & KITCHEN

## SMALL PLATES

- SMOKED AUBERGINE HUMOUS** *PB*  
Spinach, Mint and Garlic Oil, Pumpkin Seeds on Grilled Flatbread
- BBQ CORN RIBS** *\*PB*  
Guindillas, Harissa, Guac Mayo
- MAC & CHEESE** *V*  
Cheese Fondue, Tarragon Breadcrumbs  
Add Pulled Ham Hock **2.5** | Add Lobster & King Prawn **5.5**
- HALLOUMI SAGANAKI** *\*V*  
Cherry Tomatoes, Honey and Lime
- SOFT POACHED KINGS PRAWNS** *\**  
Cos, Avocado Sumac Cocktail Sauce
- CRAB TACO CHIPS** *\**  
Lemon & Tomato Cucumber Salsa, Sour Cream, Jalapeños

## PLATES & BOWLS

- GREEN GLOW** *PB* **13.5**  
Farro, Roast Broccoli, Edamame, Baby Spinach, Avocado, Cured Cucumber, Toasted Pumpkin Seeds, Soft Herb and Lemon Dressing
- KALOKAIRI BOWL** *\** **14**  
Cos Lettuce, Chickpeas, Cherry Tomatoes, Pickled Red Onions, Kalamata Olives, Cucumber, Crumbled Feta, Oregano and Garlic Dressing
- KOREAN FRIED CHICKEN** **16.5**  
Kale & Kimchi Slaw, Salad Leaves, Kewpie, Furikake Flatbread
- STICKY KOREAN CAULIFLOWER** *PB* **15**  
Kimchi Slaw, Kewpie, Salad Leaves, Kewpie, Furikake Flatbread
- RICE BOWL** *\*/ Can be PB* **16**  
Salmon or Smoked Panko Tofu (PB), Sticky Rice, Edamame Beans, Beansprouts, Coriander, Rainbow Chard, Spring Onions, Coconut Broth
- BEER BATTERED TEMPEH** *\*PB* **15**  
Crushed Peas, Fries, Plant-Based Tartar
- FISH & CHIPS** *\** **18**  
Fresh Fillet, Crushed Peas, Fries, Tartar
- LOBSTER AND KING PRAWN ROLL** **19.5**  
Fermented Fennel, Pickled Cucumber, Bisque Dressing, Summer Leaf, Fries

## SIDES

- |                                 |            |                            |            |
|---------------------------------|------------|----------------------------|------------|
| <b>MIXED OLIVES</b> <i>*</i>    | <b>5</b>   | <b>ROASTED GREENS</b>      | <b>4.5</b> |
| <b>SOURDOUGH</b>                | <b>4.5</b> | Garlic Dressing <i>*</i>   |            |
| <b>FRIES</b> <i>*</i>           | <b>4.5</b> | <b>CHARRED COS LETTUCE</b> | <b>4.5</b> |
| <b>NEW &amp; SWEET POTATOES</b> | <b>4.5</b> | Dill Dressing <i>*</i>     |            |

## GRILL

- 8.5 DRY AGED SIRLOIN** 225g *\** **32**  
Roasted Tomatoes, Onions, Salad, Fries
- 11 DRY AGED RIBEYE** 225g *\** **36**  
Roasted Tomatoes, Onions, Salad, Fries
- 9.5 DRY AGED FILLET** 170g *\** **40**  
Roasted Tomatoes, Onions, Salad, Fries
- Sauces:** Whisky Cream | Red Wine Jus | Béarnaise **2.5**
- 10 HARISSA CHICKEN** *\** **17**  
Onion & Lemon, Spinach, Pickled Chilli, Mixed Potato Harra
- 14 ROCKWATER BURGER** **16.5**  
British Chuck Steak, Bacon Marmalade, Smoked Onion Aioli, Pickled Cucumber, Fries
- 14 Add Smoked Streaky Bacon** **1.5** | Add Cheddar & Mozzarella **1.5**
- SMOKE BURGER** *PB* **15**  
Plant-Based Patty, Red Onion Marmalade, Smoked Onion Aioli, Pickled Cucumber, Fries  
Add Plant-Based Mozzarella **1.5**

## SHARERS

- 13.5 BEEF CHURRASCO** **45**  
Picanha Steak, Pico De Gallo, Charred Cos Lettuce, Grilled Lemon, Rice
- WHOLE BAKED SEA BREAM** 1000g *\** **50**  
Sautéed Potatoes, Charred Cos Lettuce, Dill Dressing

## PIZZA

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

*GF base available upon request. PB Mozzarella available upon request.*

## ALLERGENS

**[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.

WIFI: RockwaterGuest | RW2020HOVE

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# COCKTAILS

## SPRITZ

### SUNSHINE SPRITZ

Chandon Garden Spritz, Orange, Strawberry, Lemon

### STRAWBERRY GINGER SPRITZ

Salcombe Rosé Sainte Marie, Strawberry, Ginger, Soda

### PEAR + CUCUMBER SPRITZ

Grey Goose Pear Vodka, Apple, Pear, Lemon, Soda

### WATERMELON SPRITZ

Honey Tequila, Watermelon Liqueur, Lemon, Soda

## COCKTAILS

### LEMON ICED TEA

Bombay Citron Lemon Pressé Gin, Cointreau, Rooibos Tea, Lemon, Pear, Demerara Sugar

### SOLERO

Bacardi Blanca Rum, Passionfruit, Mango, Orange, Coconut Cream, Vanilla

### RIO RUMBA

Bacardi Coconut Rum, Cachaca, Lychee, Lemon

### BLOOD ORANGE MARGARITA

Patrón Silver Tequila, Cointreau, Blood Orange, Almond, Lime, Pink Sugar Rim

### SPICY MARGARITA

Jalapeño Infused Patrón Tequila, Cointreau, Lime, Ancho Reyes Chilli Liqueur, Agave, Tajin Salt Rim

### COCKTAIL SHARERS Serves 6

### WATERMELON ICED TEA

Grey Goose Orange Vodka, Watermelon, Strawberry, Mint Tea, Lime

### CHILLI PINEAPPLE MARGARITA

Patron Silver, Cointreau, Maraschino, Pineapple, Lime, Tajin Salt Rim

## NON - ALCOHOLIC COCKTAILS

### BLOOD ORANGE NAH-GARITA

Pentire Adrift, Lyre's Italian Orange, Blood Orange, Almond, Lime

### LEMON ICE TEA COOLER

Rooibos Tea, Pear, Lemon, Demerara Sugar

### STRAWBERRY GINGER SODA

New London Light 'Midnight Sun', Strawberry, Ginger, Soda

*Want to try something different? Ask your server about our Cocktail of the Month or any old favourites.*

# BEERS

Rockwater Lager 4%

Rockwater Blonde Lager 4.5%

Singha 5%

Orchard View Cider 4.5%

Sam Adams Wicked Easy 4.7%

Whitstable Bay Pale Ale 3.9%

Beavertown Neck Oil 4.3%

6.2

6.5

7

6.5

6.5

6

7.5

# WINE LIST

## SPARKLING

12

Prosecco Extra Dry, Fiol, Italy

8 / 40

Prosecco DOC Rose, Della Vite, Italy

60

12

Chandon Garden Spritz, Argentina

10.5 / 50

*Exceptional Sparkling Wine and Orange Peel Liqueur.*

12

### SOUTH DOWNS SPARKLING

Classic Cuvée, Court Garden, Ditchling

11 / 65

12

Blanc de Noir Extra Dry, Court Garden, Ditchling

75

Maker's Rose, Artelium, Streat

85

### CHAMPAGNE

Moët & Chandon, France

14.5 / 85

Moët & Chandon, Magnum

160

Dom Perignon 2012, France

295

12

### ROSÉ

Mencia, Cuatro Pasos, Codax, Spain

10 / 39

12

Katharien, Tamboerskloof, Kleinood, South Africa

12 / 45

Love by Leoube, Domaine de Leoube, Provence, France

14 / 55

Serra Ferdinandea Rose, Planeta, Italy

58

13

Whispering Angel, Chateau D'Esclans, Provence, France

62

13

Whispering Angel Magnum

120

Rock Angel, Chateau D'Esclans, Provence, France

80

12

### WHITE

Garnacha Blanca, Care, Spain

8.5 / 32

60

Pinot Grigio, Puiatti, Italy

10.5 / 39

Petit Chenin Blanc, Ken Forrester, South Africa

11 / 42

65

Albarino, 'Alba Martin', Martin Codax, Spain

12 / 45

Chardonnay, 'Suzy', Aubert and Mathieu, France

46

Gavi di Gavi, La Minaia, Nicola Bergaglio, Italy

48

Sauvignon Blanc, 'Single Block Organic', Yealands, New Zealand

50

Chablis, Joseph Drouhin, France

68

8

### RED

Garnacha Tinto, Care, Spain

8.5 / 32

8

Merlot, Chateau Laulerie, France

10.5 / 39

Malbec, 'Crios', Susana Balbo, Argentina

12 / 45

Pinot Noir, Costa & Pampa, Trapiche, Argentina

50

Old Vine Zinfandel, Bogle Vineyards, USA

68

*Our standard measure for Still Wines is 175ml. We also offer 250ml and 125ml.*

*Our Sparkling Wines are 125ml measures.*

*Spirits served as a 50ml measure, 25ml measures are available at request.*

6.2

Guinness 4.2%

6.5

6.5

Noughty Bear 0.5%

5.5

7

6.5

Unbarred Casual Pale Ale 330ml 4.5%

6.5

6.5

Unbarred Joosy 440ml 5.4%

7.5

6

Peroni Nastri Azzurro \* 330ml 5.1%

5

7.5

Lucky Saint 0.5% 330ml

5

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