

ROCKWATER

FOR THE TABLE

SOURDOUGH, BUTTER BOARD | 4.5

SMALL PLATES

BURRATA | 12

Flamed Peach, Compressed Cucumber, Hot Honey Dressing *V*

CRAB POT | 14

Lemon and Capers, Charred Grapefruit, Crème Fraîche, Focaccia Croûte

CONFIT PORK BELLY | 10

Compressed Apple, Crackling, Tamarind, Burnt Apple Purée *

TUNATARTARE | 14

Wasabi Dressing, Diced Avocado, Crispy Shallot*

ISLE OF WIGHT TOMATO | 12

Fermented Tomato Salsa, Butterbean Hummus, Focaccia *PB*

SALAD

BUDDHA BOWL | 14

Farro, Broccoli, Edamame, Spinach, Avocado, Pickled Cucumber, Toasted Seeds, Lime and Coriander Dressing *PB*

CAESAR SALAD | 14

Cos Lettuce, Radicchio, Crispy Kale, Parmesan Shavings, Anchovies, Croutons, Caesar Dressing

PANZANELLA SALAD | 14

Isle of Wight Tomatoes, Basil, Compressed Cucumber, Croutons, Raspberry Balsamic *PB*

ADD CHICKEN 5 | ADD SEARED TOFU 4 | ADD SEARED HALLOUMI 4.5

PIZZA

MARGHERITA | 12

Tomato Sauce, Mozzarella, Basil *V*

DOUBLE PEPPERONI | 14

Tomato Sauce, 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

Tomato Sauce, Hoi Sin, Spring Onion, Mozzarella

PIZZA GARLIC BREAD | 10

Mozzarella *V*

GF base and PB cheese available

NOCELLARA OLIVES * | 5

PLATES & BOWLS

BEER BATTERED SUSTAINABLE FISH | 17.5

Crushed Peas, Tartare Sauce, Fries, Grilled Lemon *

CHALK STREAM TROUT | 19

Edamame, Asparagus, Beurre Blanc, Crab Croquette *

CRAB LINGUINE | 18

Hand Picked White Crab Meat, Fermented Chilli Oil, Dill

WHITE BEAN CASSOULET | 17

Cannellini Beans, Roasted Cherry Tomatoes & Courgettes, Dukkah, Almonds, Toasted Sourdough *PB*

CALAMANSI GRILLED CHICKEN | 19

Charred Asparagus, Golden Raisin Salsa, Creamed Corn *

GRILL

RW BURGER | 17

Beef Patty, Bacon Marmalade, Smoked Onion Aioli, Gouda Cheese, Fries
Add Streaky Bacon | 1.5

REDEFINE BURGER | 16

PB Patty, Red Onion Marmalade, Smoked Onion Aioli, Fries *PB*
Add PB cheese | 1.5

DRY AGED RIBEYE 8OZ | 36

Roasted Cherry Vine Tomatoes, Caramelised Shallot *

DRY AGED SIRLOIN 8OZ | 32

Roasted Cherry Vine Tomatoes, Caramelised Shallot *

DAY BOAT FISH OF THE DAY | 22 / 24 / 26

Lemon and Olive Oil Crushed Potatoes, Seasonal Veg, Capers *

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

OUR DISHES ARE MADE FROM FRESH AND LOCALLY SOURCED INGREDIENTS

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(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.