

ROCKWATER

ROOF TERRACE MENU

SNACKS

BUTTER BOARD | 4.5

Sourdough

EDAMAME | 4.5

Chilli, Nori Salt *

SERRANO SLICED HAM | 6

Grilled Sourdough, Aged Sherry Vinegar

SMOKED ALMONDS * | 5

SMALL PLATES

DUCK LIVER PARFAIT | 14

Brioche, King Oyster Mushroom, Apricot and Chilli Chutney

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, Bonito *

BEEF TARTARE | 16

Confit Egg Yolk Emulsion, Horseradish Purée, Charred Sourdough

BEETROOT HUMMUS | 12

Courgette Bread, Salt Baked Lemon PB

GRILLED TIGER PRAWNS | 15

Fermented Chilli Butter, Burnt Orange

SEARED TUNA | 18

Gochugaru Remoulade, Black & White Sesame, Kohlrabi *

SEARED SCALLOPS | 18

Burnt Cauliflower Purée, Charred Endive, Apple Balsamic *

SHAVED CAULIFLOWER SALAD | 14

Pickled Raisins, Caraway Vinaigrette, Marmite Purée *PB*

GRILLED HISPI CABBAGE | 16

Miso Butter, Shio Kombu Dressing, Pine Nuts, Sesame *PB*

TO SHARE

JERSEY OYSTERS | 23

6 Oysters, Mignonette, Lemon, Tabasco *

CÔTE DE BOEUF | 95

Roasted Wedges, Caramelised Shallot, Roasted Cherry Vine
Tomato, Green Salad, Red Wine Jus *

SEAFOOD PLATTER | 65

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

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 FROM FRESH AND LOCALLY SOURCED INGREDIENTS. THEY ARE RECOMMENDED TO SHARE AND WILL BE SERVED AS SOON AS THEY ARE READY

Hove WIFI: RockwaterGuest | RW2020HOVE



rockwater.uk



hove@rockwater.uk



@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.
