

## COCKTAILS

### SPRITZ

#### CHANDON GARDEN SPRITZ

Exceptional Sparkling Wine and Orange Peel Liqueur

#### SUNSHINE ORANGE SPRITZ

Chandon Garden Spritz, Orange, Strawberry, Lemon, Soda

#### STRAWBERRY GINGER SPRITZ

Salcombe Rosé Sainte Marie Gin, Strawberry, Ginger, Soda

#### PEAR + CUCUMBER SPRITZ

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

#### WATERMELON SPRITZ

Honey Tequila, Watermelon Liqueur, Lemon, Soda

### COCKTAILS

#### LEMONICED TEA

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

#### SOLERO

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

#### RIO RUMBA

Bacardi Coconut Rum, Cachaça, Lychee, Lemon

#### BLOOD ORANGE MARGARITA

Patròn Silver Tequila, Cointreau, Blood Orange, Lime, Pink Sugar Rim

#### SPICY MARGARITA

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

### COCKTAIL SHARERS Serves 6

#### WATERMELON ICED TEA

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

#### CHILLI PINEAPPLE MARGARITA

Patròn Silver Tequila, Cointreau, Maraschino, Pineapple, Lime, Tajin Salt Rim

### NON - ALCOHOLIC COCKTAILS

#### BLOOD ORANGE NAH-GARITA

Pentire Adrift, Lyre's Italian Orange, Blood Orange, Lime, Pink Sugar Rim

#### LEMON ICED 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%

SINGHA 5%

BEAVERTOWN NECK OIL 4.3%

UNBARRED CASUAL PALE ALE 330ml 4.5%

UNBARRED JOOSY 440ml 5.1%

PERONI NASTRO AZZURRO GF 330ml 5.1%

LUCKY SAINT 330ml 0.5%

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## SMALL PLATES

#### EDAMAME \*PB

Chilli, Nori Salt

#### TAMARI BEETROOT \*PB

Whipped Tofu, Pickled Ginger

#### TERIYAKI TACO PB

Tempeh, Kimchi, Unagi

#### TOFU SALMON \*PB

Crushed Edamame, Lime, Coriander, Green Chilli, Lemon Aioli

#### BURRATA \*V

Green Tomato, Cucumber, Lemon Oil, Tempura

#### CRAB

Potted White Crab Meat, Nori Butter, Sourdough

#### KING PRAWNS \*

Avocado Shells, Radicchio, Gochugaru Remoulade

#### SCALLOPS \*

Nori Brown Butter, Umami, Wakame

#### TUNA \*

Sashimi Grade Tuna, Unagi Glaze, Tabiko Aioli

#### MISO COD LOIN \*

Spinach and Chard Choi, Spring Onion Dashi

#### BAVETTE STEAK

Shiitake, Teriyaki Jus, Kimchi, Wasabi

## SHARERS

#### OYSTERS \*

½ Dozen Jersey Oysters Mignonette, Lemon, Tabasco

#### PLANT BEACH DUO \*PB

Hearts of Palm 'Crab' Cashew Nut Cream, Watermelon 'Tuna' Sashimi, Spinach Gomae, Daikon Crackers

#### TUNA TATAKI PLATTER \*

Green Onion, Seaweed, Yuzu Ponzo, Ginger Gel, Wasabi Mayo

#### SEAFOOD PLATTER \*

Jersey Oysters, King Prawns, Salmon Tataki, Crab Pot, Yuzu Ponzu, Wasabi Mayo

#### LOBSTER \*

Whole Soft Poached, Lemon Aioli, Summer Salad, Bisque Potato Salad

#### BEEF SHORT RIB

Pico De Gallo, Sour Cream, Avocado Puree, House Salad, Soft Flour Tortillas

#### FRUITS DE MER \*

Native Pearls Of The Sea Including Poached Lobster, Whole King Prawns, Smoked Sea Trout, Handpicked Crab Pots, Jersey Oysters, Salmon Tataki, Quisquillas, Mussels, Shallot Vinegar, Lemon, Wasabi Mayo, Gochugaru Remoulade, Sea Kelp, Bisque Potato Salad

## WINE LIST

### SPARKLING

Prosecco Extra Dry, Fiol, Italy

8 / 40

Prosecco DOC Rose, Della Vite, Italy

60

### SOUTH DOWNS SPARKLING

Classic Cuvee, Court Garden, Ditchling

11 / 65

Blanc de Noir Extra Dry, Court Garden, Ditchling

75

Maker's Rose, Artelium, Streat

85

### CHAMPAGNE

Yellow Label Brut, Veuve Clicquot, France

14.5 / 95

Rosé, Veuve Clicquot, France

105

Dom Pérignon 2012, France

295

### ROSÉ

Mencia, Cuatro Pasos, Codax, Spain

10 / 39

Katharien, Tamboerskloof, Kleinood, South Africa

12 / 45

Love by Leoube, Domaine de Leoube, Provence, France

14 / 55

Serra Ferdinandea Rosé, Planeta, Italy

58

Whispering Angel Magnum, Chateau D'Esclans, Provence,

62 / 120

France Rock Angel, Chateau D'Esclans, Provence, France

80

### WHITE

Garnacha Blanca, Care, Spain

8.5 / 32

Pinot Grigio, Puiatti, Italy

10.5 / 39

Petit Chenin Blanc, Ken Forrester, South Africa

11 / 42

Albariño, '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

### RED

Garnacha Tinto, Care, Spain

8.5 / 32

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.*

## SIDES & BITES

New Potatoes, Spring Onions

4 Bisque Potato Salad

4.5

Wakame Seaweed And Cucumber Salad

4 Marinated Olives \*

5

House Salad \*PB

4.5 Sourdough, Miso Butter, Lemon Olive Oil

5

[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.

