

ROCKVATER

SUNDAY ROAST ON THE ROOF 2 COURSES £34 | 3 COURSES £40

STARTERS

CHICKEN LIVER PARFAIT 14 Sour Cherry Chutney, Brioche CROWN PRINCE SQUASH (pb) (gf) 12 Pumpkin Seeds, Capers, Preserved Lemon Yoghurt

SEASONAL VEGETABLE SOUP(v) 9.5 Sourdough Roll SOUTH COAST CLAMS & MUSSELS ON TOAST 13 Mornay Sauce, Tarragon Oil

MAINS

DRY AGED ROAST SIRLOIN OF BEEF 25 Beef Dripping Roast Potatoes, Local Greens, Parsnips, Honey Glazed Carrot, Yorkshire Pudding, Beef Gravy

8 HR BRAISED SHOULDER OF LAMB 24 Beef Dripping Roast Potatoes, Local Greens, Parsnips, Honey Glazed Carrot, Yorkshire Pudding, Beef Gravy

FISH PIE 23 Buttered Greens, Mashed Potato, Parmesan

PAN ROASTED CHICKEN SUPREME 24 Sautéed Wild Mushrooms, Creamed Potato, Truffled Jus

ROOT VEGETABLE PITHIVIER (pb) 20 Wild Mushrooms, Local Greens, Parsnips, Juniper Gravy

SIDES

Roast Potatoes (pbo) 3.5 | Sautéed Tenderstem Broccoli, Confit Garlic Oil 5 Cauliflower Cheese 5 | Yorkshire Pudding 3.5 | Creamed Leeks 5

DESSERTS

PASSION FRUIT POSSET(gf) 8 Textures of Raspberry, Vanilla and Poppy Seed Tuille

HAZELNUT BROWNIE 9 Caramelised Banana Sauce, Hazelnut Praline, Vanilla Ice Cream

MERINGUE SHARDS*(gf)* 8.5 Macerated Strawberries, Açaí Chantilly, Blueberry Salsa, Lemon Balm

SELECTION OF CHEESE FROM LOCAL SUSSEX SUPPLIERS 14 Crackers, Quince Jelly, Grapes, Celery

(v) Vegetarian (pb) Plant-Based (gf) No Gluten Containing Ingredients (gfo) Gluten-Free Option

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 and every penny of this is shared between the team.

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