

NIBBLES

- Home-made Wildfarmed focaccia with extra virgin olive oil (vg) 5.5
- Nocellara del Belice olives (vg) 5.5
- Maple and truffle nut mix (vg) 6
- Baby red peppers stuffed with cheese (v) 7

CURED MEATS

Served with bread and pickles

- Cobble Lane lomo 7.75
- Mortadella with pistachio 7.75
- Serrano ham 7.5

CHEESES

Served with bread and chutney

- Neal’s Yard Dairy Coolea 7.5
- Comté 7.75
- Gorgonzola with mascarpone 7.75

SHARING BOARDS

- Rockwell’s sharing board 29.5
 - Serrano ham, lomo, mortadella with pistachio, Gorgonzola with mascarpone, Comté, stuffed peppers, chutney, sun-dried tomatoes, olives, pickles, fennel and sea salt taralli, sourdough
- Cheese board 20.5
 - Neal’s Yard Dairy Coolea, Comté, Gorgonzola with mascarpone, chutney, sun-dried tomatoes, olives, pickles, sourdough
- Cured meats board 19.5
 - Serrano ham, lomo, mortadella with pistachio, sun-dried tomatoes, olives, pickles, sourdough

SMALL PLATES

- Burrata with grilled courgettes, rocket pesto, roquito peppers, lemon and herb oil (v) 10.75
- Serrano ham, Charentais melon, rocket 9.5
- Rockwell’s Caprese salad, buffalo mozzarella, heritage tomatoes, basil, extra virgin olive oil (v) 9.25
- Chilled tomato and watermelon gazpacho, saffron pickled vegetables (vg) 9.75
- Bruschetta, confit Datterino tomatoes, Kalamata olives, capers, basil (vg) 8.75
- White bean houmous, seared asparagus, wild garlic, pomegranate and sumac, grilled Wildfarmed focaccia (vg) 11.25
- Cornish crab and langoustine cream risotto, hand-picked white crab, stracciatella 15.50
- Crispy seabass à la plancha, fermented chilli butter sauce 13.75
- Galician-style octopus and potato, smoked paprika and sun-dried tomato pesto, capers, basil 13.50
- Pan-fried gnocchi, cauliflower florets, yellow romesco sauce, pine nut crumble (vg) 10.75
- Ibérico ham croquetas, saffron sauce, pecorino, sorrel 12.50
- Chicken thigh à la plancha, lemon butter jus, fennel and dill salad 13.25
- Fried potato terrine, rosemary, slow-roasted shallot aioli (v) 9.25
- Confit-charred hispi cabbage, tahini miso cream, piquillo pepper tartare, toasted flaked almonds (v) 9.5
- Organic charred tenderstem broccoli, sour chilli buckwheat crumb, cultured butter (v) 7
- Skinny fries (vg) 6.5
- Zucchini fritti, grated Coolea (v) 6.75

Food tastes better with wine.
It's not just a suggestion —
it's practically a rule!

TRENCHMORE WAGYU BEEF

Trenchmore’s suckler Sussex Wagyu herd are slow-grown and grass-fed in Horsham in a family-run farm with sustainability at their heart

- 4oz Wagyu smashed slider, mango, provolone, chorizo 12.75
- Wine Pairing: The Mill, Vergelegen, Bordeaux Blend, Stellenbosch, South Africa 10
- Stracotto bao bun crispy slow-cooked beef short rib, Granny Smith apple slaw, jus 12.75
- Wine Pairing: Merlot, Le Tuffeau, Les Vignobles Foncalieu, France 8
- Wagyu beef tartare, black garlic purée, pickled shimeji, horseradish, quail egg, focaccia crisp 12
- Wine Pairing: Pinot Noir, Cloudy Bay, Marlborough, New Zealand 23.50
- Rosemary grilled bavette steak, oyster mushroom sauce, rocket, roasted garlic 13.50
- Wine Pairing: Shiraz, Pimpala Road, Geoff Merril, McLaren Vale, Australia 9

DESSERTS

- Black Forest dark chocolate crèmeux, cherries, kirsch whipped cream (v) 9.75
- Wine pairing: Taylor’s Tawny Port 10 Years Old, Portugal 9
- Cannoli, Westcombe ricotta cream, pistachio, candied orange (v) 10.5
- Wine pairing: Laurent-Perrier La Cuvée, Brut, France 19.5
- Mini mochi doughnuts, spiced chocolate hazelnut sauce, Maldon sea salt flakes (v) 9.5
- add vanilla ice-cream 3
- Wine pairing: Château Les Mingets, Sauternes, France 7
- Vanilla bean crème brûlée, balsamic strawberry tartare, raspberries (vg) 9.5
- Wine pairing: Golden Diamond Ice Wine, Château Changyu, Liaoning, China 13
- (vg) Vegan (v) Vegetarian

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, or special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

All prices are in Pounds Sterling and include VAT at the current rate.
A discretionary service charge of 13% will be added to every order.

Rockwell

FROM CURIOUS
TO CONNOISSEUR

ROCKWELL
BISTRO & WINE BAR