

SUNDAY A LA CARTE

STARTERS

Rocksalt Fish Soup, Traditional Garnish **£9.50**

Burrata **£11.75**

Blood Orange, Toasted Seeds, Basil Vinaigrette

Hastings Smoked Kedgeree Scotch Egg **£12.25**

Curried Mayonnaise

Orchard Ham Hock & Chicken Terrine **£9.75**

Winter Vegetables Piccalilli, Toasted Brioche

Rocksalt Sharing Snack Board **£23.50**

Whipped Cod's Roe, Pickled Mussels, Roasted Red Pepper Hummus,

Pork Crackling With Baked Bramley Apple Sauce,

Marinated Folkestone Whelks, Cockles, Docker Sourdough With Salted Butter

SHELLFISH

1/2 Dozen Pyefleet Pure Oysters, Classic Garnish **£26.50**

Garlic & Chilli Shell-on Prawns, Kimchi Mayonnaise **£14.25**

Folkestone Crab, Brown Crab Ketchup, Granny Smith, Sherry Caramel **£16.25**

Baked Mussels, Kent Cider, Crème Fraiche, Garlic, Parsley **£14.50/£22.50**

Hot Shells, Bisque, Coastal Greens **£28.50**

FISHMONGER

When possible, our fish is caught by local day boats from the South East coastline.

Folkestone Ray Wing **£25.50**

Slow Cooked Fennel, Citrus Butter Sauce

Rye Bay Cod Kiev **£26.50**

Café de Paris Butter, Burnt Cauliflower Puree

Gurnard on the Bone **£24.50**

Braised Leek, Bisque, Crispy Shrimps

Spiced Haddock **£25.50**

Lentil Dahl, Mango Chutney, Onion Bhaji

Baked Halibut **£30.50**

Sea Greens, Clams, Bouillabaisse Sauce

SUNDAY ROAST

Slow Cooked Grass Fed 28 Day Aged Beef Sirloin **£24.50**

Orchard Pork Loin **£20.50**

Served with Yorkshire Pudding, Rosemary & Garlic Roasties,

Tenderstem, Cauliflower Cheese, Glazed Carrot

FOR 2 TO SHARE

Whole Fish of the Day

Market Price

32 Day Aged Beef Chateaubriand **£90.00**

Beer Battered Onions, Chips, Watercress & Béarnaise Sauce

Minimum 45 minutes waiting time

Eating raw fish, shellfish, eggs or meat increases the risk of foodborne illnesses, although every effort is made to accommodate food allergies, we're afraid we cannot always guarantee meeting your needs. Game may contain shot. A discretionary gratuity of 12.5% will be added to your bill. All prices include VAT

A LA CARTE

BUTCHER

All our meat is free range, sourced and aged for the best flavour.

Stour Valley Venison Loin **£26.50**

Braised Red Cabbage, Turnip, Madeira & Bitter Chocolate Sauce

Lemon & Thyme Chicken **£20.50**

Romney Marsh Ale & Bacon Braised Savoy, Mushrooms

Orchard Farm Pork Belly **£19.50**

Root Vegetable Mash, Gala Apple, Grain Mustard & Cider Sauce

10oz 32 Day Dry Aged Steak **£26.50** Sirloin / **£32.50** Rib Eye

Tempura Onions, Watercress & Béarnaise

VEGETARIAN

Delicia Pumpkin & Sage Orzo **£16.50**

Pumpkin Seeds, Crispy Parmesan

Swede Gnocchi **£15.75**

Leek Velouté, Pickled Onion, Blue Cheese, Hazelnut

SIDES

£4.00 Each

Thick Chips, Skin on Fries, Chantenay Carrots with Garlic & Tarragon,
Spiced Braised Red Cabbage, Creamed Potatoes,
Kentish New Potatoes with Chimichurri & Parmesan

PUDDINGS

Kentish Gypsy Tart, Granny Smith Apple Sorbet **£8.50**

Dark Chocolate Pot, Vanilla Cream, Honeycomb **£8.50**

Banoffee Cheesecake, Praline Popcorn, Salted Caramel **£8.50**

Rhubarb & Custard Millefeuille **£8.50**

Selection of Taywell's Ice Creams or Sorbets **£6.50**

British Cheese Board, Oatcakes, Pickled Celery and Pear Chutney **£14.75**

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