

SNACKS

- Docker bakery sourdough, Netherend butter **5.5**
- Grilled & whipped smoked aubergine, sourdough **6.5**
- Taramasalata, sourdough **7**
- Marinated whelks **6.5**
- Crispy lamb belly, mint emulsion **7.5**
- Gordal picante olives **6.5**
- Roasted red pepper hummus, tortilla crisps **5.5**
- Pot of cockles **6.5**
- Popcorn mussels, kimchi mayonnaise **6.5**

MALDON OYSTERS

4.25 Each

'CLASSIC'
Shallot vinegar, lemon,
tabasco

'MIGNONETTE'
Rhubarb granita, lime,
seaweed powder

CORNISH MUSSELS

Starter **14.5** | Main **21**

'ROCKSALT CLASSIC'
Smoked bacon, gala apple,
tarragon, Kent cider cream

'THAI GREEN CURRY'
Confit shallots, garlic, parsley

EXMOOR CAVIAR

SERVED WITH BLINIS AND CRÈME FRAICHE

CORNISH SALTED BAERII
Notes of oyster flavours, salt giving,
and a creamy finish
20g - **60**

IMPERIAL OSCIETRA
Traditional caviar tasting with hints
of hazelnuts and cream
20g - **80**

THE GOLDEN ALMAS
Real showstopper with delicate
creaminess and medium salinity
20g - **110**

*While every effort is made to ensure we only serve the freshest oysters,
we cannot accept responsibility for any illness experienced following consumption of a raw product.*

STARTERS

- Rocksalt fish soup, traditional garnish **11.5**
- Hastings smoked salmon, salmon roe, pickles, crème fraîche, Docker rye bread **15.5**
- Chili & garlic shell-on king prawns, kimchi mayonnaise, lemon **15.5** | **23.5**
- Sevenscore asparagus, wild garlic pesto, poached egg, hollandaise sauce **16**
- Chicken & leek terrine, pickled walnut, Church Farm baby gem 'Caesar' **12.5**
- Devon crab, brown crab ketchup, young watercress, lemon, toasted sourdough **19.5**
- Folkestone scallops, wild garlic butter, beer batter scraps **19** | **28.5**

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MAINS

*When possible, our fish is caught by local day-boats from the Southeast coastline,
and all our meat is free-range sourced and aged for the best flavour.*

- Buttermilk Folkestone Huss, 'Moilee' curry sauce, pickled onions, basmati rice **22.5**
- Local skate wing, brown caper & lemon butter, charred Tenderstem **23.5**
- Black garlic & herb glazed pork tenderloin, carrot puree, roasted carrots, grain mustard sauce **24**
- Roasted chicken, Owley Farm mushroom & wild garlic sauce, crispy potato straws **25.5**
- Sweet potato & cauliflower onion pasty, charred hispi cabbage, parsley sauce **24.5**
- Rye bay fillet of cod, shellfish bisque, hazelnut, seashore vegetables **28**
- Roasted South-West Coast monkfish, kohlrabi & fennel slaw, lime leaf sauce **29.5**
- Line caught wild bass fillet, purple sprouting broccoli, wild garlic velouté, rocket oil **40**
- Grass-fed 32 day dry-aged 7oz beef fillet, smoked paprika fries, pink peppercorn sauce **48**

Served medium rare or well done

TO SHARE ... OR NOT

1 KG CANOED SEA BASS **65**
Herb stuffed, wild mushroom
sauce, seashore vegetables,
charred lemon

FOLKESTONE SEAFOOD PLATTER **65**
Folkestone crab, oysters, prawns,
whipped cod roe, marinated whelks,
cockles, mussels,, bread & butter

BEER-BATTERED
FOLKESTONE COD LOIN **50**
Tartar sauce, charred lemon,
minted peas, thick-cut chips

MILLER OF SPEYSIDE STEAKS
500 gr Chateaubriand **90** | 1 kg Rib on the bone **100** | 1 kg Porterhouse **100**
*Beer-battered onion rings, paprika fries, watercress, peppercorn sauce
Recommended medium rare*

POTATOES

- Thick-chips **5** | Smoked paprika fries **5** | Morghew Park Estate La Ratte potatoes **6**
- Creamed potatoes **6.5** | Truffled creamed potatoes **8**

VEGETABLES

- Star anise & cardamom-spiced carrots **7** | Purple sprouting broccoli, confit shallots & lemon **6**
- Church Farm mixed leaf salad, mustard vinaigrette **5** | Kentish seasonal greens **6**

CHEESE & PUDDINGS

- "Cheesemaker of Canterbury" cheese selection **15.5**
- Red fruit mousse, whipped crème fraîche, meringue **10.5**
- Valrhona cold chocolate fondant, blackberry **11.5**
- Pick-me-up 'Tiramisu' mascarpone & vanilla cream, coffee ice cream **9.5**
- Mockbegger Farm rhubarb & custard trinity burnt cream, frosted almonds **9.5**
- Taywell's scoop of ice cream or sorbet **2.5**

WWW.ROCKSALTFOLKESTONE.COM

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. All prices include VAT. A discretionary gratuity of 12.5% will be added to your bill.