

ROCKSALT

FOLKESTONE

APERITIFS

125ml Gusbourne 13.5
Brut reserve 2019

125ml Charles Heidsieck 14.5
Champagne extra brut

125ml Simpsons sparkling 12.5
Canterbury rose 2019

Local G&T 7.8
White Cliffs gin & Mediterranean tonic

No G&T 7.3
English Lyre's 0% dry spirit & elderflower tonic

OYSTERS

THREE | SIX | DOZEN

Maldon large rock
11 | 22 | 44

Rockefeller
14 | 28 | 56

Best of both
- | 25 | 50

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

Fish soup, traditional garnish 9.5

Garlic & chilli shell-on prawns, aioli 14.5

Twice baked cheese soufflé, Canterbury Cobble 13.5

Orchard Park Farm smoked ham croquettes, romesco sauce, black garlic, coriander 11

Roasted Jerusalem artichoke soup, hazelnut oil, lemon 10.5

Folkestone crab, brown crab ketchup, Granny Smith apple, toasted sourdough 16.5

Baked mussels, Kentish cider cream, smoked bacon, tarragon, Gala apple 14.5 | 22.5

MAINS

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

Black autumn truffle risotto, king oyster mushroom, aged parmesan 23.5

Pan fried Rye Bay skate wing, dill & smoked anchovy butter, crispy kale 25.5

Folkestone cod, brown shrimp & seaweed butter sauce, oyster leaf, clams 25.5

Chalk stream trout, Cherry Tree Farm pack choy, dashi, pickled daikon radish 26

Baked halibut fillet, swede consommé, red grapes, shiso 33.5

Kentish venison haunch, celeriac, pickled blackberries, venison jus 27

Roasted curried cauliflower, lentil dahl, onion bhaji 19.5

32 days dry aged 10oz Rib eye, glazed shallot, watercress, bearnaise 32

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TO SHARE

Whole fish of the day - MARKET PRICE

Hot seafood platter 57
Prawns, mussels, clams, oysters, shellfish bisque, coastal greens

32 Day aged 20oz chateaubriand 90
Beer battered onions, chips, watercress, béarnaise

Romney Marsh rack of lamb 95
Straw potato cake, romesco, jus

Whole cold seafood platter on pre-order only available from £120 for 2 to 4 people

POTATOES

5.5 EACH

Thick cut chips | smoked paprika fries | creamed potatoes

Morghew Park ratte potatoes | straw potato cake

VEGETABLES

5.5 EACH

Spiced Chantenay carrots | seasonal greens

Church Farm mixed leaf salad, mustard vinaigrette

CHEESE & SAVOURY

Baked Baron Bigod, black autumn truffle, toasted brioche 15

British cheese board, oatcakes, celery, apple & ginger chutney 15.5

PUDDINGS

Kentish gypsy tart, lemon cream 8.5

Crème brûlée, almond seashell 9.5

Guanaja chocolate mousse, raspberry gel, milk ice cream 11

Bramley apple & berry crumble pie, vanilla custard 9

Selection of Taywell's ice creams or sorbets 7

Apple tart tatin for two, cinnamon ice cream 22

Please ask to see our selection of digestifs,
after dinner cocktails, hot drinks, and specialty coffees.

WWW.ROCKSALTFOLKESTONE.CO.UK

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.