

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

MALDON OYSTERS

THREE | SIX | DOZEN

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

Rocksalt fish soup, traditional garnish 9.5

Walmestone Growers heritage beetroot salad, orange, Rosary ash 10

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

Twice baked Canterbury Cobble cheese soufflé, Montgomery cheddar sauce 13.5

Garlic & chilli shell-on prawns, kimchi mayonnaise 14.5

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

Baked Cornish mussels & clams, 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.

Roasted curried Boundary Farm cauliflower, chickpea dahl, onion bhaji 19.5

Beer battered Folkestone cod & chips, crushed peas, tartare sauce, charred lemon 20.5

Kentish wild mushroom risotto, black winter truffle, pickled shallot 23.5

Folkestone cod, seaweed butter sauce, mussels, brown shrimp, oyster leaf 25.5

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

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

Aylesbury duck breast, celeriac purée, pickled blackberries 25.5

Monkfish fillet, swede consommé, red grapes, green shiso 28

Grass fed 32 days dry aged 10oz sirloin, glazed shallot, peppercorn sauce 28.5

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SUNDAY ROAST

Slow cooked grass fed 28-day aged beef sirloin **27.5** | Orchard farm belly of pork **24.5**
Served medium rare or well done with Yorkshire pudding, rosemary & garlic roasties, hispi cabbage, heritage carrots

TO SHARE

Hot seafood platter 57

Prawns, Cornish mussels, Palourde clams, Maldon Rockefeller oysters, fish cream, coastal greens

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 | British black winter truffled mash (£5 supplement)

VEGETABLES

5.5 EACH

Spiced carrots | Kentish seasonal greens | Church Farm mixed leaf salad, mustard vinaigrette

Cauliflower & broccoli cheese

CHEESE & SAVOURY

Baked Baron Bigod, British black winter truffle, toasted brioche 15

Cheesemaker of Canterbury cheese board, oatcakes, celery, quince, PX raisins 15.5

PUDDINGS

Gypsy tart, lemon cream 9

Rhubarb & custard millefeuille, vanilla cream 9.5

Guanaja chocolate mousse, pink grapefruit, spiced clementine sorbet 10

Croissant bread & butter pudding, Madagascan vanilla ice cream 9.5

Selection of Taywell's ice creams or sorbets 7

Tart tatin, cinnamon ice cream for 2 to share 22

Minimum 15 minutes waiting time

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