

# ROCKSALT

FOLKESTONE

## ROCKSALT 15TH ANNIVERSARY MENU

3 COURSES **50**

*Celebrating 15 amazing years of Rocksalt.*

*To honour this special milestone, our executive chef, Marcin Szlag, who has been with us since day one, has created a dedicated anniversary celebration menu.*

*Served alongside our beloved à la carte, it highlights the very best of what we do.*

### — START WITH OUR VERY OWN —

#### ROCKSALT FISH SOUP

Traditional rouille, grated Mayfield Swiss cheese, toasted sourdough

### — FOLLOWED BY OUR NEWLY CREATED —

#### FOLKESTONE NATIVE LOBSTER

Grilled lobster tail, lobster & prawn dumpling, lobster, apple & celery salad, shellfish bisque,

### — FINISHING WITH OUR ETERNAL CLASSIC —

#### KENTISH GYPSY TART

Whipped lemon & Madagascar vanilla cream

*Only available 8th–12th June 2026*

[WWW.ROCKSALTFOLKESTONE.COM](http://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.