

ROCKSALT

FOLKESTONE

FOLKESTONE RESTAURANT WEEK MENU

AVAILABLE 9TH-13TH NOVEMBER
2 COURSES FOR £20.26, EXTRA COURSE £8

SNACKS

CRISPY BREADED SPRATS 6.5
Preserved Beldi lemon aioli

MALDON OYSTERS 6.5 EACH
Mignonette, lemon, Tabasco

WARM DOCKER SOURDOUGH 5.5
Salted Netherend butter

HONEY-WHIPPED GOAT'S CHEESE 6
New Forest Rosary,
charcoal & lime corn crisps

SEVILLE OLIVES 7
Gordal picante

TARAMASALATA 7.5
Whipped smoked cod roe,
tapioca seaweed crackers

STARTERS

ROCKSALT FISH SOUP

Traditional rouille, grated Mayfield Swiss cheese, toasted Docker sourdough

ROASTED GREEN LANE FARM DELICA PUMPKIN

Maple & lemon whipped Dorset clotted cream, pumpkin seed pesto,
chicory, pickled shallots, crispy sage

MAINS

FILLET OF GILT HEAD BREAM

Leek & Morghew Estate ratte potato champ, smoked Beurre Blanc,
samphire, crispy capers, seaweed powder

MUSHROOM & ARTICHOKE TART

Whipped New Forest Rosary goat cheese, pickled walnuts, bitter leaves

STEAK & FRIES + £8 supplement

8oz grass-fed bavette steak, pepper sauce, skin-on fries

PUDDINGS

TREACLE TART

Lemon & vanilla Chantilly cream

AFFOGATO

Ushima coffee double espresso, Madagascar vanilla ice cream

SIDES

BOUNDARY FARM TENDERSTEM BROCCOLI 7.5
Lemon zest, extra virgin olive oil

MORGHEW ESTATE RATTE POTATOES 6
Garlic olive oil, mint sal

FARM MIXED-LEAF SALAD 6.5
Dijon mustard vinaigrette, pickled onion

WALMESTONE GROWERS HERITAGE CARROTS 6.5
Cardamon & star anise spiced

CREAMED MASHED POTATO 6.5
add British black truffle & Canterbury Cobble - 9.5

CHUNKY CHIPS | SKIN-ON FRIES 6
Maldon salt

FOLKESTONE
RESTAURANT WEEK

DISCOVER MORE: WWW.FOLKESTONEANDHYTHE.CO.UK/RESTAURANTWEEK

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.