

# ROCKWELL



Our food menu reflects our artistic and creative identity, being dynamic and open to cultures and popular dishes from Europe. With a keen focus on keeping things fresh, trendy, modern and lifestyle.

Our offering is seasonal with a dedication to sourcing local ingredients and produce, where possible, delivering a fun, yet sophisticated experience.

@RockwellSW1

# ROCKWELL

## Bread Selection 7

Rosemary Focaccia, Sourdough Bloomer, Sourdough Cracker  
Served with Chicken Butter, Whipped Wagyu Butter & Lescure

## Small Plates 12 each or Three for 32

Slow Cooked Brisket Croquettes,  
Burnt Onion Aioli

Pulled Beef Sliders, Lime, Chipotle,  
Slaw, Gorgonzola

Devon Crab, Brioche, Bloody Mary Sauce,  
Iceberg, Seaweed Relish

Cured Torched Salmon, Beetroot,  
Pickled Cucumber

Avocado Fries, Whipped Vegan Feta,  
Seeds (ve)

West Country Beef Tartare, Olive Purée  
Pea & Mint Arancini, Cheese (v)

Crispy Kadaifi Prawns, Piquillo Sauce

Beetroot Falafel, Heritage Radish,  
Mint Raita (ve)



## Sides 7

Skin on Fries (ve) | Sautéed Heritage Carrots, Cardamom, Toasted Almonds, Seeds (v)

Mashed Potato, Green Onion, Chives (v) | Charred Cavolo Nero, Butter, Confit Shallot (v)

Chopped Salad, Lemon Dressing, Cashew Nuts (ve)

(v) vegetarian | (ve) vegan

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Please note that a discretionary 12.5% service charge will be added to your bill.

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## Winter Pots 22

48 hour Ox Cheek Bourguignon, Crispy Smoked Speck

Roasted Quail, Straw Potato, Creamed Porcini & Morels

Cod Loin, Chorizo, Cannellini Bean & Pepper Stew, Semi Dried Heritage Tomatoes

Roasted Butternut Squash, Spiced Burnt Ends, Chickpeas, Button Mushrooms, Apricot, Sultanas (ve)

## Mains

Pan Roasted Lemon Sole,  
Mussels, Champagne Velouté 28

Rigatoni, 'Nduja, Anchovies, Burrata 18

West Country Rare Beef Burger, Fries 24

Orecchiette, Confit Aubergine Purée,  
Semi Dried Cherry Tomatoes,  
Cashew Ricotta (ve) 18



## Desserts

Vegan Toffee Banana Baked Alaska (ve) 9

Valrhona Chocolate Avalanche,  
Toasted Macadamia Nuts (v) 12

Crispy Crème Brûlée Doughnut (v) 9

## The Dessert Table for Two 26

Black Forest Gâteau Mousse enclosed in a  
Chocolate Sphere with Meringue,  
Bitter Cherries, Kirsch Sauce, Crème Pâtissiere,  
Hazelnut Sauce, Black Cherry Sauce, Crumble,  
Cherry Truffles (v)

(v) vegetarian | (ve) vegan

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# R O C K W E L L

<b>Champagne</b>	125ml	Bottle
Laurent-Perrier La Cuvée	16	95
Laurent-Perrier Cuvée Rosé	21	135
Moët & Chandon Brut Imperial, NV		115
Laurent-Perrier Blanc de Blancs Brut Nature		185
Krug Grande Cuvée, NV		300
Louis Roederer Cristal, 2006		600

<b>White Wine</b>	175ml	500ml	Bottle
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## **Aromatic & Floral**

Tenuta Agricola Montuato, Vermentino, Italy 2018	11	33	44
Jean Becker, Riesling, France, 2016	12	36	50
Vouvray, Domaine Vincent, Chenin Blanc, France, 2016			57

## **Crisp & Refreshing**

Santa Helena, Chardonnay, Central Valley, Chile, 2020	9.2	27	42
Marcel Martin Sauv Blanc, Sauvignon Blanc, France, 2020	9.5	28	43
Domaine d'Elise, Chablis, France, 2019	15	45	65
Valserrano Blanco Barrica, Viura, Spain, 2017			40
Meltwater, Sauvignon Blanc, New Zealand, 2019			60
Domaine Claude Riffoult, Sancerre Les Chailloux, France, 2017			75

## **Selected Cru**

Domaine Blanc, Condrieu Les Vallins, France 2015			95
Blanc Pessac-Leognan, Château Malartic-Lagravière, France, 2010			130
Domaine Ballot – Millot, Meursault 1er Cru 'Charmes', France 2014			140

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## Medium to Bodied

Quinta Da Silveira, Portugal, 2012	57
Goss Creek, Chenin Blanc, USA, 2015	65
Elgin, Chardonnay, South Africa, 2015	90



Red Wine	175ml	500ml	Bottle
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## Vibrant & Fruity

Leopard Leap, Merlot, South Africa, 2019	10	27	38
Gougenheim, Pinot Noir, Argentina, 2018	11	33	44
Valpolicella, Corvina, Italy			55

## Selected Cru

Domaine Taupenot-Merme, Gevrey Chambertin, France, 2013			110
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## Medium Bodied

Marcel Martin Merlot, Merlot, France, 2020	9.2	27	42
Château Beau Secret, Haut-Médoc, France, 2016	15	45	60
Ventoux Ventvri 974, Grenache, France, 2015			40
L'Éticelle, Domaine Saint Claire, Crozes Hermitage, France, 2015			56
Altitudes, Ixsir, Lebanon, 2011			58

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## Medium to Bodied

Black Rock, Malbec, Argentina, 2019	12	36	59
Borsao Garnacha, Campo de Borja, Spain 2019	9.5	28	43
Quinta Da Silveira Reserva, Touriga, Portugal, 2011			55
Elderton, Shiraz, Australia, 2015			70
Waterford Estate, Cabernet Sauvignon, South Africa 2016			76
Ciacci Piccolomini D’Aragona, Brunello Di Montalcino DOCG, Italy, 2014			90



<b>Rosé Wine</b>	175ml	500ml	Bottle
Bagordi Rosado, Grenache, Rioja, Spain, 2019	11	27	38
Ditchling Court Garden, Pinot Noir, Sussex, England, 2018	12	33	44
Saint Sidoine, Grenache, Côtes de Provence, France, 2020	14		55

<b>Sweet Wine</b>		100ml	Bottle
Graham’s No.5 White Port, Douro Valley, Portugal 10		10	
Quinta da Silveira 10 Year Old Tawny, Douro Valley, Portugal 15		15	
Grand Tokai 5 Puttonyos, Tokaji, Hungary, 2013		18	50
Domaine Rousset-Peyraguey, Sauternes, France, 2007		16	80
Tokaj Aszu 5 Puttonys, Tokaji, Hungary, 2013		18	50

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