

# R O C K W E L L

## Bread Selection 8.5

Rosemary Focaccia, Sourdough Bloomer, Sourdough Cracker  
Served with Olive Tapenade, Red Pepper Tapenade, Extra Virgin Olive Oil & Balsamic

## Small Plates 13 each or Three for 35

Chicken Liver Parfait, Apricot Harissa & Grilled Focaccia	Fried Squid, Lime, Chilli & Coriander
Slow Cooked Brisket Croquettes, Burnt Onion Aioli	Avocado Fries, Whipped Vegan Feta & Seeds (ve)
Pulled Beef Sliders, Lime, Chipotle, Slaw & Gorgonzola	Burnt Aubergine, Truffle Sauce, Confit Peppers, Paprika, Spring Onion & Soft Herbs (ve) (gf)
West Country Beef Tartare	“Pan Con Tomate”, Heritage Isle of Wight Tomatoes on Sourdough, Crumbled Vegan Feta, Purple Basil Sauce, Fried Basil (ve)
Devon Crab, Brioche, Bloody Mary Sauce, Iceberg & Seaweed Relish	Burrata, Grilled Asparagus, Yuzu Sauce & Sesame (v) (gf)
Hot Smoked Salmon on Toasted Brioche, Crème Fraiche, Sorrel & Caviar	Chopped Salad, Tomato, Radish, Lemon Dressing & Cashew Nuts (ve) (gf)
Crispy Butterfly Prawns, Piquillo Sauce, Bitter Leaves	Shaved Truffle, Parmesan Fries & Truffle Aioli (v) (gf)

## Desserts

- Strawberry & Vanilla Dome, Blood Orange Coulis, Basil Cress (v) 12
- Ecuador Chocolate Pave, Port & Candied bay Leaf Sauce (v) 12
- Glazed Roasted Pineapple, Coconut Cream, Raspberry & Passionfruit (ve) 12
- Sorbet Selection – Mango, Yuzu & Strawberry, Coconut (ve) (gf) 9

Vegan (ve)    Vegetarian (v)    Gluten Free (gf)

Before ordering any food or drink please let a member of the team know if you have any allergies we may need to be aware of.  
Please note that a discretionary 12.5% service charge will be added to your bill.