

NIBBLES

- Sourdough bread and extra virgin olive oil (vg) 5
- Bella di Cerignola olives (vg) 5
- Roasted pistachios in the shell (vg) 5
- 'Nalo' maple and truffle nut mix (vg) 6
- Baby red peppers stuffed with cheese (v) 7
- 'Cobble lane' garlic and fennel salami sticks 7

CURED MEATS & CHEESES

Served with bread and pickles

- Great Britain 'Cobble lane'
- Islington saucisson 7.5
- 'Bastardo' beef salami 7.5

Italy

- Mortadella with pistachio 7.75
- Beef bresaola 7.5
- Coppa 7

Spain

- Serrano ham 7

Served with bread and chutney

Great Britain 'Neal's Yard Dairy'

- Lincolnshire Poacher 6.5
- Red Leicester 6.5
- Brightwell Ash 7

France

- Comté 7.75
- Brie 6.75

Italy

- Robiola 3 latti 7.75
- Gorgonzola with Mascarpone 7

Rockwell's Sharing Board 29

Serrano ham, Islington saucisson, Mortadella with pistachio, Gorgonzola with Mascarpone, Comté, stuffed peppers, chutney, sundried tomatoes, olives, pickles, sourdough

SMALL PLATES

- Burrata, charred cabbage, butter beans, harissa (v) 9
- Bruschetta, confit Datterino tomatoes and garlic, sherry vinegar dressing, basil (vg) 7.5
- Roasted beetroot hummus, mixed radishes, toasted hazelnuts (vg) 8.5
- Cavatelli, pesto of cavolo nero, chilli, vegan Stracciatella (vg) 9.5
- Mussels escabeche, extra virgin olive oil, Champagne vinegar and herbs, toasted sourdough baguette 9
- White crab, cucumber, coconut, lime, Aleppo chilli, coriander, crostini 13
- Salt cod croquettes, aioli, lemon, parsley 9
- Pappardelle, king prawns, courgette cream, charred Datterino tomatoes 12
- Iberico ham croquetas, saffron sauce, Pecorino, sorrel 9.5
- Boneless chicken a la plancha, tarragon, mustard jus 10.5
- Fried potato terrine, rosemary, slow roasted shallot aioli (v) 7.5
- Skinny fries (vg) 5
- Charred cavolo nero, garlic, chilli (v) 5
- Padrón peppers (vg) 5.5

*Food tastes better with wine.
It's not just a suggestion –
it's practically a rule!*



TRENCHMORE WAGYU BEEF

Trenchmore's suckler Sussex Wagyu herd are slow grown and grass fed in Horsham in a family run farm with sustainability at their heart

- 4oz Trenchmore Wagyu smashed slider, mango, Manchego, chorizo 9.5
- Wine Pairing: Finca Valpiedra Rioja Reserva, Spain 13*

- 'Stracotto bao bun' slow cooked beef short rib, slaw, caramelised onion 9
- Wine Pairing: Le Tuffeau Merlot, Les Vignobles Foncalieu, France 7*

- Trenchmore Wagyu beef carpaccio, rocket, shaved Parmesan, balsamic dressing 9
- Wine Pairing: Pinot Noir, Paraiso Sur, Vinedos Emiliana, Limari Valley, (Organic), Chile 9*

- Rosemary grilled bavette steak, oyster sauce, rocket, roasted garlic 9
- Wine Pairing: Mathilda Shiraz, Tournon, Australia 8.5*

DESSERTS

- Limoncellomisu (v) 9
- Wine Pairing: Marsigny Crémant de Bourgogne, Brut Réserve, France 12*
- Mini warm doughnuts, spiced chocolate hazelnut sauce, flaked salt (v) 9
- add vanilla ice-cream +3*
- Wine Pairing: Taylor's Tawny Port 10 Years Old, Portugal 9*
- Vegan sundae, whipped cream, shaved chocolate (vg) 9
- Wine Pairing: Steinbock Zero, Riesling, Germany 7*

(vg) Vegan

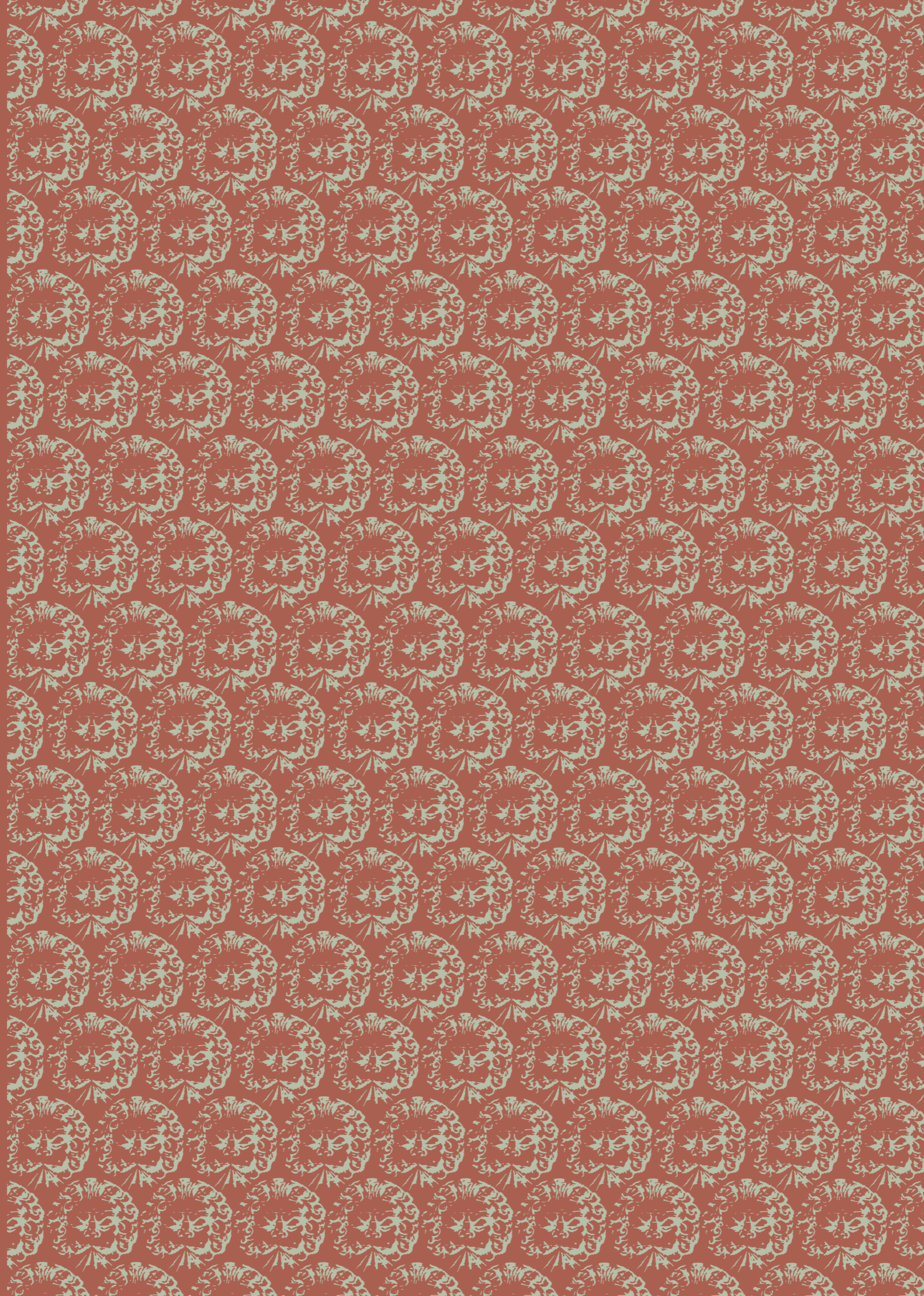
(v) Vegetarian

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, or special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

*All prices are in Pounds Sterling and include VAT at the current rate.
A discretionary service charge of 13% will be added to every order.*



FROM CURIOUS
TO CONNOISSEUR



ROCKWELL
BISTRO & WINE BAR