

NIBBLES

- Sourdough bread and extra virgin olive oil (vg) 5.5
- Nocellara del Belice olives (vg) 5.5
- ‘Nalo’ maple and truffle nut mix (vg) 6
- Baby red peppers stuffed with cheese (v) 7

CURED MEATS & CHEESES

Served with bread and pickles

- “Cobble Lane” lomo 7.75
- Mortadella with pistachio 7.75
- Serrano ham 7.5

Served with bread and chutney

- “Neal’s Yard Dairy” Lincolnshire Poacher 7.5
- Comté 7.75
- Gorgonzola with mascarpone 7.75

SHARING BOARDS

- Rockwell’s Sharing Board 29.5
- Serrano ham, lomo, mortadella with pistachio, Gorgonzola with mascarpone, Comté, stuffed peppers, chutney, sundried tomatoes, olives, pickles, fennel and sea salt taralli, sourdough*

- Cheese Board 20.5
- Lincolnshire Poacher, Comté, Gorgonzola with mascarpone, chutney, sundried tomatoes, olives, pickles, fennel and sea salt taralli, sourdough*

- Cured Meats Board 19.5
- Serrano ham, lomo, mortadella with pistachio, sundried tomatoes, olives, pickles, fennel and sea salt taralli, sourdough*

SMALL PLATES

- Burrata with piperade, pine nuts, crispy herbs (v) 10.75
- Rockwell’s “Caprese” salad, buffalo mozzarella, heritage tomatoes, basil, extra virgin olive oil (v) 9.25
- Baby spinach and celery salad with citrus-sesame dressing, peanuts, chestnuts, pomegranate (vg) 9.75
- Bruschetta, confit Datterino tomatoes, Kalamata olives, capers, basil (vg) 8.75
- Wild mushroom croquettes, slow cooked leeks and Gorgonzola cream 12
- Seafood risotto, langoustine sauce, gurnard, baby squid, prawns 14
- Crispy seabass à la plancha, salsa verde, baby leaves 13.75
- Fried cod cheeks, fermented chilli butter sauce, blue cheese, lemon, herb oil 11.75
- Gnocchi, beetroot cream, stracciatella, rainbow chard, chilli crisp, hazelnuts (vg) 10.75
- Ibérico ham croquetas, saffron sauce, pecorino, sorrel 12.50
- Rockwell’s “Schnitzel”, crispy chicken breast, caper beurre noisette, anchovy, quail egg 13.75
- Fried potato terrine, rosemary, slow-roasted shallot aioli (v) 9.25
- Confit charred hispi cabbage, tahini miso cream, piquillo pepper tartare, toasted flaked almonds (v) 9.5
- Orange and maple glazed carrots, mixed seeds crumble (vg) 6.75
- Skinny fries (vg) 6.5
- Zucchini fritti, grated pecorino (v) 6.75

*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

- Wagyu beef tartare, black garlic purée, pickled shimeji, horseradish, quail egg, focaccia crisp 12
- Wine Pairing: Pinot Noir, Saurus Select, Familia Schroeder, Patagonia, Argentina 10*
- 4oz Trenchmore Wagyu smashed slider, mango, provolone, chorizo 12.75
- Wine Pairing: Rioja Reserva, Marqués de Riscal, Rioja Alavesa, Spain 13*
- ‘Stracotto bao bun’ crispy slow-cooked beef short rib, Granny Smith apple slaw, jus 12.75
- Wine Pairing: Merlot, Le Tuffeau, Les Vignobles Foncalieu, France 8*
- Rosemary grilled bavette steak, oyster mushroom sauce, rocket, roasted garlic 13.50
- Wine Pairing: Malbec, Terrazas de los Andes, Mendoza, Argentina (Organic) 11.5*

DESSERTS

- Mini warm doughnuts, spiced chocolate hazelnut sauce, flaked salt (v) 9.5
- add vanilla ice-cream 3*
- Wine Pairing: Château Les Mingets, Sauternes, France 7*
- Millefeuille, Italian custard and berries (v) 9.75
- Wine Pairing: Marsigny Crémant de Bourgogne, Brut Reserve, France 13*
- Cannoli, sweet ricotta, pistachio, candied orange 10.5
- Wine Pairing: Tokaji 5 Puttonyos, Château Pajzos, Hungary 13.5*
- Peanut butter and banana mousse, preserved strawberry (vg) 9.5
- Wine Pairing: Golden Diamond Ice Wine, Château Changyu, Liaoning, China 13*

(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.*

Rockwell

FROM CURIOUS
TO CONNOISSEUR

ROCKWELL
BISTRO & WINE BAR