

ROCKWELL

Nibbles

Bread Selection (vg) 8.5

Rosemary focaccia, sourdough bloomer & sourdough cracker
Served with olive tapenade, red pepper tapenade, extra virgin olive oil & balsamic

Truffle & Pecorino nuts (v) 5.5 | Tomato & smoked paprika picos (vg) 5.5

Harissa mixed nuts (vg) 5.5 | Nocellara olives (vg) 5.5

Small Plates 13

3 for 35

Beef tartare olive purée,
cornichons, golden panko

Tempura courgette flower, chicken mousse,
chives & pot roast mayonnaise

Pulled beef sliders, lime, chipotle,
gorgonzola & slaw

Crab brioche, Bloody Mary sauce,
iceberg & seaweed relish

Fried squid, lime, chilli & coriander

Burrata, grilled asparagus, sesame &
yuzu sauce (v)

Burnt aubergine, confit peppers, paprika,
spring onion, soft herbs &
truffle sauce (vg)

Watermelon "carpaccio", cucumber, heritage radish,
toasted seeds, vegan feta & citrus dressing (vg)

Mains

Pan-roasted lamb rump, grelot onion,
Chantenay carrots & broccoli purée 24

Grilled seabass, braised fennel, orange & chilli 27

Roast corn-fed chicken, wild mushrooms, leeks,
summer truffle 23

Charred artichokes, polenta, pea and broad bean cream,
pine nut "Parmesan" (vg) 22

Roast cauliflower, tahini, pomegranate,
picoia chilli, Chinese garlic sauce (vg) 21

Sides

Chopped salad, tomato, radish, cashew nuts &
lemon dressing (vg) 7.5

Smoked corn, Café de Paris butter &
crispy shallots 7.5

New potatoes, coconut, lime, chilli,
coriander & spring onion (vg) 7.5

Charred tenderstem broccoli,
peanut & sesame (vg) 7.5

French fries (vg) 7.5

Desserts

Strawberry and vanilla dome,
blood orange coulis & basil cress 12

Ecuadorian chocolate pave,
port & candied bayleaf sauce (v) 12

Roasted pineapple, coconut cream,
raspberry & passion fruit (vg) 12

Sorbert selection
mango, yuzu & strawberry or coconut (vg) 9

(v) Vegetarian Vegan (vg)

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 13% service charge will be added to your bill.