

ROCKSALT

FOLKESTONE

APPETISERS

- Gordal picante olives **6.5**
- Docker bakery sourdough, salted Netherland butter **5.5**
- Roasted red pepper hummus, smoked paprika tortilla crisps **5.5**
- Marinated Folkestone whelks or pot of cockles **6.5**
- Rainbow radishes, anchovy mayonnaise **6.5**
- Rocksalt taramasalata, seaweed powder, sourdough **7**

FIRST COURSE

- Cold beetroot soup, Chequer Tree Farm soft-boiled Kentish egg, walnut, dill **10.5**
- Rocksalt fish soup, traditional rouille, grated Mayfield Swiss cheese, toasted sourdough **11.5**
- Buffalo mozzarella, marinated Europa Nursery cherry tomatoes, fennel, basil, brioche **12**
- Hastings smoked haddock fishcake, La Ratte potatoes & gribiche sauce salad, bitter leaves **15.5**
- ‘White Cliffs’ gin-cured Scottish salmon, horseradish cream, pickles, Docker Rye bread **15.5**

SHELLFISH

- “Classic” Maldon oysters, shallot vinegar, lemon, Tabasco **4.25 EACH**
- Chilli & garlic shell-on king prawns, garlic aioli, lemon **15.5 | 23.5**
- Tempura soft shell crab, hollandaise sauce, herb salad, citrus dressing **15.5**
- Folkestone scallops, garlic & herb butter, whipped scallop roe, crispy rice flakes **19 | 28.5**
- Devon crab, brown crab ketchup, young watercress, lemon, toasted sourdough **19.5**

— STEAMED CORNISH MUSSELS —

- STARTER **14.5** | MAIN **21**
- “Rocksalt Classic”
- Smoked bacon, gala apple, tarragon, Kent cider cream
- “Marinara”
- Terlingham Bacchus white, confit shallots, garlic, parsley

FOLKESTONE NATIVE LOBSTER

- HALF **37.5** | WHOLE **75**
- “Classic” garlic & herb butter
- Served with skin-on fries, charred lemon, aioli and watercress

ROCKSALT'S COLD SHELLFISH PLATTER

- TO SHARE **85**
- Devon crab, Maldon oysters, prawns, Rocksalt taramasalata, marinated whelks, cockles, mussels, condiments, Docker sourdough, salted Netherend butter
- ADD HALF A FOLKESTONE LOBSTER **32.5**

While every effort is made to ensure we only serve the freshest oysters, we cannot accept responsibility for any illness experienced following consumption of a raw product.



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FISHMONGER

- When possible, our fish is caught by local day boats from the Southeast coastline.*
- Rye Bay mackerel, smoked yoghurt, local cherry tomatoes, pistachio salsa **24**
- Local skate wing, prawn butter sauce, charred Tenderstem broccoli **26.5**
- Roasted Rye Bay cod, Church Farm baby gem & Kent potato, garden pea puree, Chardonnay cream **28**
- Cornish lemon sole on the bone, brown caper butter, monk’s beard **32**
- Sharing beer-battered Folkestone cod loin, tartar sauce, lemon, minted peas, thick-cut chips **60**

— CATCH OF THE DAY —

MARKET PRICE

Served with chive beurre blanc, Tenderstem broccoli, coastal greens

BUTCHER

- All our poultry is free-range, and our beef is grass-fed & aged for 32 days for the best flavour. Steaks are poached & seared, so they can only be served medium rare or well done.*
- British roasted chicken, Owley Farm mushroom & Church Farm spinach, crispy potato straws **25.5**
- Norton Farm Aberdeen Angus fillet of beef (200g) **48**
- Thick-cut chips, dressed Church Farm little gem lettuce, pepper sauce

NORTON FARM ABERDEEN ANGUS STEAKS TO SHARE

- 500G SIRLOIN **60** | 800G CÔTE DE BOEUF **105**
- Served with thick-cut chips, dressed Church Farm little gem lettuce, pepper sauce

VEGETARIAN

- Miso-glazed baked aubergine, baba ghanoush, black garlic, crispy onions, pickles, herb salad **24**
- Garden vegetables filo tart, creamed courgette, basil pesto, bitter leaves, Canterbury Cobble **24.5**

POTATOES

- Thick-cut chips **5** | Skin-on fries **5** | Morghew Park Estate La Ratte potatoes **6**
- Creamed potatoes **6.5** | Truffled creamed potatoes **8**

VEGETABLES

- Church Farm mixed leaf salad, mustard vinaigrette **5** | Star anise & cardamom-spiced carrots **7**
- Kentish seasonal greens **6** | Summer roasted vegetables **6** | Europa Nursery tomato & shallot salad **7**

PUDDINGS

- Taywell’s scoop of ice cream or sorbet **2.5 EACH**
- Baked vanilla custard, poached Kentish apricots, apricot gel, frosted almonds **9.5**
- Pick-me-up ‘Tiramisu’ mascarpone & vanilla cream, coffee ice cream **9.5**
- Hugh Lowe Farm strawberries, “puffed” pastry, pistachios, white chocolate **11**
- Valrhona cold chocolate fondant, Kentish berries, raspberry sorbet **11.5**
- Selection of British artisan cheeses, seasonal chutney, grapes, celery, crackers **15.5**
- Sourced from The Cheesemakers of Canterbury*

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Eating raw fish, shellfish, eggs or meat increases the risk of foodborne illnesses. Although every effort is made to accommodate food allergies, we’re afraid we cannot always guarantee meeting your needs. All prices include VAT. A discretionary gratuity of 12.5% will be added to your bill.