

APERITIFS

125ml Gusbourne 14
Brut reserve 2019

125ml Charles Heidsieck 15
Champagne extra brut

125ml Simpsons sparkling 13
Canterbury rose 2019

Local G&T 8.5
White Cliffs gin & Mediterranean tonic

No G&T 7.5
English Lyre's 0% dry spirit & elderflower tonic

MALDON OYSTERS

THREE | SIX | DOZEN

CLASSIC
Traditional garnish
11.5 | 23 | 46

TEMPURA
Wild garlic emulsion
13 | 26 | 52

GRANITA
Blood orange & dill
13 | 16 | 52

ROCKEFELLER
Parsley butter, crumbs
13.5 | 27 | 54

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.

STARTERS

Rocksalt fish soup, traditional garnish 10

Walmestone heritage beetroot tartare, blackberries, wasabi mayonnaise 11

Twice baked Canterbury Cobble cheese soufflé, Montgomery cheddar sauce 14

Cured Folkestone Wild Bass, citrus dressing, orange, bitter leaves 14

Garlic & chilli shell-on prawns, kimchi mayonnaise 15

Herb & mustard marinated seared beef, British truffle emulsion, aged parmesan, rocket 15

Folkestone crab, whipped avocado, black garlic, fennel & dill salad, toasted sourdough 17.5

Baked Cornish mussels, Kentish cider cream, smoked bacon, tarragon, pink lady apple 15 | 23.5

MAINS

When possible, our fish is caught by local day boats from the Southeast coastline & all our meat is free range, sourced and aged for the best flavour.

Kentish wild garlic pearl barley risotto, flaked rice, parmesan crisps 24.5

Owlay Farm's Lions mane mushroom steak, frisee & chicory salad, mushroom consommé 24.5

Pan fried Rye Bay skate wing dill & smoked anchovy butter, crispy kale 26.5

Rye Bay hake, seaweed butter sauce, mussels, prawns, oyster leaf 26.5

Gilt head bream, lemon & herb stuffed, Simpsons Chardonnay & caviar cream, yuzu 31

Grass fed 32 days dry aged 10oz sirloin, glazed shallot, wild garlic hollandaise 30

Romney Marsh rump of lamb, sand carrot puree, wild garlic emulsion, roasted carrot 33.5

'Catch of the day' – MARKET PRICE

grilled or pan fried, wild garlic hollandaise or brown caper butter

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TO SHARE

Whole fish of the day – MARKET PRICE

Hot seafood platter 59.5
Prawns, Cornish mussels, Rockefeller oysters, fish cream, coastal greens

Grass fed 32 Day aged 20oz chateaubriand 94
Beer battered onions, chips, watercress, peppercorn sauce

Romney Marsh rack of lamb 99
Creamed potato, romesco, jus

Lamb Wellington 120
Minted courgette puree, roasted carrots, lamb jus

Minimum 45 minutes waiting time

Whole cold seafood platter on pre-order only available from £120 for 2 to 4 people

POTATOES

6 EACH

Thick cut chips | Smoked paprika fries | Creamed potatoes | Morghew Park ratte potatoes

VEGETABLES

6 EACH

Spiced carrots | Kentish seasonal greens | Church Farm mixed leaf salad, mustard vinaigrette

Boundary farm charred hispi cabbage, smoked Bovril butter

CHEESE & SAVOURY

Baked Chaucers, ale chutney, toasted brioche 15.5

Cheesemaker of Canterbury cheese board, oatcakes, celery, quince, PX raisins 16.5

PUDDINGS

Salted caramel tart, Madagascan vanilla ice cream 9.5

Guanaja chocolate mousse, yuzu, blackberry sorbet 10.5

Rhubarb & custard millefeuille, lemon cream 10

Sticky toffee pudding, brandy cream 10

Pineapple tart tatin, milk ice cream 11.5

Selection of Taywell's ice creams or sorbets 7.5

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