

BAR MENU

SNACKS

Docker bakery sourdough, Netherend butter 4.5

Grilled & whipped smoked aubergine, sourdough 5.5 Gordal picante olives 5.5

Pot of cockles 5.5

Roasted red pepper hummus, tortilla crisps 5.5 Taramasalata, seaweed crackers 5.5 Marinated whelks 5.5

EXMOOR CAVIAR

CAVIAR & ROE SERVED WITH BLINIS AND CRÈME FRAICHE

CORNISH SALTED BAERII Notes of oyster flavours, salt-giving structure & a creamy finish

20a - **57**

IMPERIAL OSCIETRA Traditional caviar tasting with hints A real showstopper with delicate of hazelnuts & cream

20a - **80**

THE GOLDEN ALMAS creaminess & medium salinity

20a - **110**

MALDON OYSTERS

THREE | SIX | DOZEN

CLASSIC

11 | 22 | 44

GIN & TONIC

12.5 | 25 | 50

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.

CLASSICS

SERVED WITH A CHOICE OF 'CHURCH FARM' MIXED LEAF SALAD, SKIN-ON FRIES OR CHUNKY CHIPS

'Rock Monsieur' 10.5

Moons Green air-dried collar, Mayfield Swiss, pickles

Garlic & chilli shell-on king prawns 14.5 | 29 Kimchi mayonnaise

New season courgette and basil risotto 20.5 Parmesan crisps, flaked rice

Beer battered Folkestone cod & chips 22.5 Minted peas, tartare sauce, charred lemon

Classic mussels 14.5 | 29

Kentish cider cream, smoked bacon, tarragon, Gala apple

Rocksalt Double Cheeseburger 16.5

Lettuce, pickled onions, tomato relish, smoked bacon, seeded brioche bun

Folkestone crab 16

Blood orange, fennel & dill salad, toasted sourdough

Goat burrata 14

Beef tomato, basil pesto, crouton, oyster leaf