

ROCKSALT

FOLKESTONE

APERITIFS

Gusbourne brut **14.75**
Appledore, Kent

Local G&T **8.5**

White Cliffs gin & Mediterranean tonic

Simpsons **13**
Canterbury Sparkling Rose NV

English Lyre's 0% dry spirit & elderflower tonic

Piper Heidsieck **15.75**
Champagne extra brut

No G&T **7.5**

SNACKS

Docker bakery sourdough, Netherend butter **4.5**

Grilled & whipped smoked aubergine,
Toasted sourdough **4.5**

Pot of cockles **5.5**

Gordal picante olives **6**

Roasted red pepper
hummus, tortilla crisps **4.5**

Marinated whelks **5.5**

Taramasalata, seaweed crackers **6**

EXMOOR CAVIAR

CAVIAR & ROE SERVED WITH BLINIS AND CRÈME FRAICHE

CORNISH SALTED BAERII
Notes of oyster flavours, salt-giving
structure & a creamy finish
20g - **60**

IMPERIAL OSCIETRA
Traditional caviar tasting with hints
of hazelnuts & cream
20g - **80**

THE GOLDEN ALMAS
A real showstopper with delicate
creaminess & medium salinity
20g - **110**

MALDON OYSTERS

THREE | SIX | DOZEN

CLASSIC
11 | 22 | 44

GIN & TONIC
12.5 | 25 | 50

SIX CLASSIC **36**

With a glass of Gusbourne Brut 2017

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

STARTERS

Rocksalt fish soup, traditional garnish **9.5**

Rye Bay scallops, squid ink sauce, black garlic puree, coriander **14.5**

Goat burrata, beef tomato, basil pesto, croutons, oyster leaf **14**

Wild sea bass ceviche, yuzu & lime dressing, green chilli, orange **14.5**

Garlic & chilli shell-on king prawns, kimchi mayonnaise **14.5 | 29**

Folkestone crab, blood orange, fennel & dill salad, Docker sourdough **16**

CORNISH MUSSELS

Rocksalt classic, Kentish cider cream, smoked bacon, tarragon, Gala apple **14.5 | 24.5**

La Mouclade, shallots, garlic, parsley, chardonnay, curry spices, cream **14.5 | 24.5**

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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.

Slow-cooked grass-fed 28-day aged beef striploin **27.5** | Orchard farm belly of pork **24.5**

Served medium rare or well done with Yorkshire pudding, rosemary &
garlic roasties, hispi cabbage, glazed carrot

Folkestone cod fillet, Church Farm gem lettuce, garden peas, Hastings smoked salmon, Simpsons cream **25**

Whole baked west coast lemon sole, sauce vièrge butter, samphire **30.5**

Rye Bay butterflied mackerel, fennel, pickled carrot slaw, kimchi mayonnaise **23**

Rye Bay skate wing, brown caper butter, gherkin, palourde clams **24.5**

Courgette & basil risotto, Kelly's Canterbury goat cheese, raw courgette salad **21**

Cannon of Kentish lamb, burnt turnip, crispy kale, lamb sauce **30**

Grass-fed 32 days dry aged 7oz beef fillet, glazed braised shallot, watercress, peppercorn sauce **42**

Served medium rare or well done

TO SHARE

Minimum 45 minutes waiting time

Whole Fish of the Day
MARKET PRICE

1kg beef tomahawk **95**
32-day aged, grass-fed, beer-battered onions, chips,
watercress, peppercorn sauce

Cold shellfish platter **57**
Cornish mussels, prawns, cockles, marinated whelks,
Maldon oysters, samphire, Docker bread & butter
add a ½ of lobster **45**

1-1.2kg local lobster **105**
Paprika fries, aioli, watercress,
charred lemon

POTATOES

Thick cut chips **5** | Smoked paprika fries **5** | Morghew Park Estate La Ratte potatoes **6**

Creamed potatoes **5.5** | Truffled creamed potatoes **6**

VEGETABLES

Spiced carrots **6** | Seasonal Kentish greens **5** | Church Farm mixed leaf salad, mustard vinaigrette **5**

Boundary farm charred hispi cabbage smoked Bovril butter **5** | Samphire **6.5** | Cauliflower cheese **5.5**

CHEESE & PUDDINGS

"Cheesemaker of Canterbury" cheese selection **15.5**

Ashmore Farmhouse, Kentish Blue, Chaucers, crackers, celery, grapes, ale & chilli chutney

Hugh Lowe Farm "strawberries & cream", set buttermilk cream, elderflower, shortbread biscuit **9.5**

Sticky toffee pudding, vanilla ice cream, fudge sauce **9**

"Black forest" delice, vanilla cream, dark chocolate soil, cherry & Kirsch sorbet **9.5**

Lemon meringue tart, lemon sorbet, lime zest **9**

Taywell's ice cream or sorbet selection **7.5**

WWW.ROCKSALTFOLKESTONE.COM

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.