

ROCKWOOD BISTRO

by Christopher John

2 Courses - £22 / 3 Courses - £26

Seasonal Soup (V)

Local Whipped Butter,
Home Baked Breads

Luxury Fish Cake (SF)

Mushy Pea Puddle,
CapperBerries & Dill,
Tartar Relish, Burnt Lemon

Lemon & Truffle Risotto (V)

Pecorino & Duck Yolk,
Woodland Mushrooms

Chicken Liver Parfait

Champagne Grape & Blisted Apple,
Autumn Leaves, Toasted Surdough

Butter Roasted Sourdough

Kidderton Ash Goats Cheese,
Prosciutto Ham,
Sweet Red Onion Jam



Sweet Sticky Chipolte Pork Shoulder

Bourbon BBQ, Campfire Mash, Marshmallow & Maple,
Caramelized Onions, Toasted kale

Pan Seared Seabass

Champagne Butter, Menai Mussels,
Tiger King Prawn, Garlic Roasted Dauphinoise,
Burnt Butter Kale

Peanut Butter Chicken (N)

Coconut & Asian Spices,
Lime Leaves, Lemon Grass & Palm Sugar,
Panang Curry, Toasted Flat Rice

Rare Breed Braised Beef Brisket

Clotted Cream Mash, Roasted Vegetable Panache,
Crispy Onions, Rich Madeira & Red Wine Jus

Cauliflower & Pine Nut Wellington (V) (N)

Apricot & Date,
Crispy Kale



Sticky Toffee Pudding

Toffee Butter Sauce,
Vanilla Bean Ice,
Baked Toffee Nibs

Autumn Apple & Hazelnut Crumble (N)

Baked Butter Crumb,
Burnt Sugar Frosting,
Vanilla Bean Custard

White Chocolate & Raspberry Burnt Sugar

Meringue, Frozen Fruits