

ROCKSALT

FOLKESTONE

SET SUNDAY MENU

3 COURSES (PER PERSON) £40.95

STARTER

Rocksalt Fish Soup

Toasted sourdough, traditional garnish

Chicken Liver Parfait

Quince & Tokaji puree, Pink Lady apple, charred pickled onions

Burrata

Orange, heritage beetroot, PX caramel, bitter leaves

Winter vegetable & pheasant terrine

Herb emulsion, toasted sourdough

MAIN

Orchard Farm Porchetta | Grass-fed 28-day-aged Beef Striploin

*Garlic & rosemary roasties, green cabbage,
carrot, parsnips, Yorkshire pudding*

Breaded Folkestone cod

Potato champ, smoked chive butter, tenderstem broccoli

Truffled Butternut Squash & Sage Risotto

Roasted squash, parmesan crisps, black garlic, pumpkin seeds

32-Day Aged Grass-Fed Fillet Of Beef - £15.00 supplement

King oyster mushroom, braised shallots, peppercorn sauce

PUDDINGS

Bramley apple crumble

Vanilla custard

'Flan de Nata'

Blood orange caramel, cinnamon crumb

Taywell's ice cream or sorbet selection

Cheesemakers of Canterbury Cheese Selection - £5.00 supplement

Celery, Grapes, Fig Chutney, Oatcakes

ADD POTATOES OR VEGETABLES

Thick-cut chips **5** | Morghew Park Estate La Ratte potatoes **6** | Creamed potatoes **5.5** | Rosemary roasties **5.5** | Spiced carrots **6**

Seasonal Kentish greens **5** | Church Farm mixed leaf salad, mustard vinaigrette **5** | Cauliflower cheese **5.5**

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. Please note that game may contain shot. All prices include VAT | A discretionary gratuity of 12.5% will be added to your bill.