

# ROCK<SALT

FOLKESTONE

## BEVERAGE & COCKTAIL MENU

# WELCOME

*At Rocksalt we believe in offering original dishes created using the best quality produce, all sourced locally wherever possible. Our drinks list is no different in this respect.*

*From signature cocktails to our own take on some of the classics, you'll find here a comprehensive selection, with well-known names to original speciality drinks sourced from local brewers and producers.*

*It will change regularly as we introduce seasonal varieties and new finds, so if you like to try something different, keep your eye out for it here.*

## ROCKSALT BLOODY MARYS

### ROCKSALT MARY

*The perfect wake me up after the night before, kept simple with Belenkaya Vodka mixed with our own homemade Bloody Mary Mix, lemon juice and tomato juice.*

**£8.00**

### RED SNAPPER

*Classic flavours of a Bloody Mary, but using Gin Mare instead of vodka and a touch of olive brine to give a distinctly Mediterranean feel to the start of the day.*

**£8.00**

### BLOODY MARIA

*More aromatic than the Red Snapper and with a little less heat, combining tequila as an alternative base to vodka and finished with a cold coffee float to really get you going.*

**£8.00**

## GIN & TONIC

*Please feel free to mix and match any Gin, garnish or tonic to your liking.*

Silent Pool, Camomile, Pear & Fevertree Original	£6.50
Oxley, Grapefruit, Coriander & Fevertree	£6.75
Original Bathtub, Fernet Branca, Mint & Fentimans Original	£6.25
Rose Rock, Citrus Peel & Fentimans Mediterranean	£6.50
Ophir, Pink Pepper, Yuzu & Fentimans Original	£6.75
Gin Mare, Strawberry, Black Pepper & Fentimans Mediterranean	£6.75
G'Vine Nouaison, Grapes & Fentimans Elderflower	£7.00
Beefeater 24, Grapefruit Peel, Orange Bitters & Fentimans Herbal	£6.00

## FIZZ BY THE GLASS

### GUSBOURNE BRUT RESERVE

*Grown and made just down the road in Appledore, this English sparkling wine stands up against even the finest from Champagne.*

*125ML* **£8.50**

### BARON ALBERT TRADITION BRUT CHAMPAGNE

*Tasted blind against other inexpensive Champagnes this came out a clear winner. Bright, light and very fresh, perfect as an aperitif Champagne.*

*125ML* **£8.00**

### PROSECCO SUPERIORE 2014 VILLA LUIGIA BRUT IL FOLLO

*The top Cuvee from Luca Follander with firm, bright fruits and a mineral core, all in perfect harmony.*

*125ML* **£5.00**

## ROCKSALT SIGNATURES

### SARGEANT'S MESS

*The recipe for our signature cocktail has evolved somewhat over the years and this reworking really hits the spot. Classic components of Gin, Campari and Vermouth, all balanced with a touch of sherry and finished with Prosecco.*

**£9.00**

### UP THE GARDEN PATH

*Summer flavours of fresh peas and watercress (we know, we thought it was crazy too!) smashed together with Bloom Gin, lemon and apple to create something truly delicious.*

**£8.00**

### TONTINE TATIN

*Flavours of a beautiful Tarte Tatin are the inspiration here with apple, rhubarb and a hint of ginger & vanilla, all blended perfectly with Black Cow Milk Vodka from Dorset.*

**£8.50**

### THE DRUNKEN SAILOR

*If you are hesitant about whisky cocktails, this is sure to change your mind. Sweetness from Old Forester Bourbon is blended with Lillet Blanc, lemon & honey, finished with a touch of Prosecco.*

**£7.50**

### KENTISH HONEY BEE

*A blend of Belenkaya and Chase smoked vodkas, Drambuie and walnut bitters and finished with local honey from the garden of England.*

**£8.50**

### GARDEN OF ENGLAND V2

*A 2016 reworking of our perennial best seller. Local apples and blueberries are enhanced by floral lavender and blended to perfection with Santa Teresa Claro Rum to create a cocktail that represents the wonderful produce available on our doorstep.*

**£8.00**

### HARBOUR SPRITZ

*If you are a fan of an Aperol Spritz then this is for you! Italian Madame Gin, a real favourite of ours, is combined with Lillet Rose Vermouth and a touch of lemon before being topped with Prosecco.*

**£8.50**

### THE WARREN

*If you're looking to pick your own hedgerow fruit then there is no better place than the unspoilt stretch of coastline just down from Rocksalt called The Warren. Kentish blackberries are muddled with rum, lemon and sugar before being topped with wild blackberry liqueur.*

**£8.00**

## ROCKSALT CLASSICS

### ROCKSTAR MARTINI

*Our take on the classic Pornstar Martini using locally foraged Sea Buckthorn to create a sorbet as an alternative to passion fruit. If you have never tried Sea Buckthorn this is a must.*

**£7.50**

### AMARETTO SOUR

*Amaretto Liqueur is still the star in this cocktail, but has been paired with Golden Falernum Rum Liqueur and Chambord for an altogether more interesting flavour combination.*

**£7.00**

### OLD HOP COLLINS

*Celebrating the growth in craft beer, our take on a classic Gin Collins uses Eden Mill Hopped Gin and hopped grapefruit bitters to combine all the flavour of a good Session IPA with good old fashioned British gin.*

**£7.50**

### SAVOURY NEGRONI

*While we generally feel 'if it ain't broke, don't fix it' the ingredients here do allow for some amount of play, using Yellow Chartreuse and Rosemary Bitters to create more savoury feel to this King of Cocktails.*

**£8.50**

## ROCKSALT DAIQUIRIS

### CLASSIC

*Three different rums are used here, Santa Teresa Claro and Rhum Rhum are classically blended with lime and sugar and finished with a Dictador Rum float for that extra kick.*

**£7.50**

### APPLE AND THYME

*Kentish Owlet apple juice and aromatic thyme are combined for a laid back take on the classic daiquiri.*

**£8.00**

### RASPBERRY AND CHILLI

*or those of you who want to be a bit more adventurous, there is the marriage made in heaven of fresh raspberries mixed with Ancho Reyes Chilli Liqueur. This won't blow your top but it does carry a kick.*

**£8.00**

### PINEAPPLE AND BASIL

*If you are looking for something more tropical then make sure you give this a go. Nothing local about the ingredients here, but my word it tastes good.*

**£8.00**

## TO FINISH

### ESPRESSO MARTINI

*The perfect little pick me up, this indulgent blend of Belenkaya Vodka, Araku Coffee Liqueur, fresh espresso coffee and sugar syrup is great either before or after dinner.*

**£8.50**

### BRANDY & COGNAC

Louis Royer VS	£5.00
Rémy Martin VSOP	£5.75
Hine Antique	£12.50
Louis Royer XO	£12.50
Villa Zarri 21yr	£7.00
Somerset Cider Brandy 5yr	£5.00

### ARMAGNAC

Château Lacaze 1982	£7.00
Janneau XO	£8.50

### CALVADOS

Chauffe Coeur VSOP	£6.00
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### GRAPPA

Distillato A Bagnomaria Grappa di Brunello	£5.00
Distillato A Bagnomaria Pere Williamso	£7.00

### SHERRY 50ML

Sanchez Romate Fino Marismeno Reserva	£4.00
Sanchez Romate Oloroso Don José Reserva	£4.50
Sanchez Romate Pedro Ximénez Cardenal Ciseneros Reserva	£5.00

### PORT 50ML

Fonseca 10yr old Tawny	£6.50
Graham's 2008 LBV	£7.50
Taylor's 20yr old Tawny	£10.00
Graham's 1977	£20.00

## SPIRITS

### SINGLE MALT SCOTCH WHISKY

Ardbeg 10yr old	£6.00
Dalwhinnie 15yr old	£5.50
Glenfiddich 12yr old	£5.00
Glenfiddich 18yr old	£8.50
Glenkinchie 12yr old	£5.25
Laphroaig 10yr old	£5.75
Macallan Fine Oak 10yr old	£4.25
Talisker 10yr old	£6.00
Singleton	£4.50
Glenmorangie	£5.25
Glenmorangie 18yr	£12.00
Haig Club	£5.00
Yamazaki	£6.50

### BOURBON AND TENNESSEE WHISKEY

Jack Daniel's	£3.75
Maker's Mark	£4.25
Canadian Club	£4.00
Woodford Reserve	£4.50
Wild Turkey 101	£4.00
Forester	£4.25

### IRISH WHISKEY

Jameson	£3.75
Midleton	£15.00

### BLENDED SCOTCH WHISKY

Johnnie Walker Red Label	£3.75
Johnnie Walker Blue Label	£17.50
Monkey Shoulder	£4.50

## CIDER

### ASPALL'S DRY PREMIER CRU

500ML 7%

*traw-gold in colour with a clean, light aroma of dessert apples, Premier Cru is dry, round and creamy on the palate with a good acid balance.*

**£5.50**

### ASPALL'S PERRONELLE'S BLUSH

500ML 5.4%

*A deep blush colour with a subtle blackberry aroma and a hint of traditional cyder apple. Deceptively smooth with a silky but refreshing palate, a perfect blend of sweetness and acidity.*

**£6.00**

### KENT CIDER COMPANY PEAR

500ML 6%

*A subtle blend of Kentish pears balance perfectly to create a medium still pear cider.*

**£5.00**

### KENT CIDER COMPANY RUSSET

500ML 6%

*A robust, dry, still cider produced from Kentish Egremont Russet apples. Earthy and mature with lots of depth and body.*

**£5.25**

### KENTISH PIP ELDERFLOWER

500ML 6%

*Fresh, zingy and refreshing, this Cider is made from hand picked Elderflowers from Woolton Farm where the Apples that go into the Cider are grown.*

**£8.50**

## DRAUGHT BEERS

	HALF	PINT
Kozel Czech Pilsner 4.0%	£2.00	£4.00
Whitstable Bay Blond 4.5%	£2.15	£4.25
Peroni Nastro Azzuro 5.1%	£2.50	£4.95
Old Dairy Brewery Rocktop Pale Ale	£1.90	£3.75
Guest Craft Beer	£2.50	£5.00



## BOTTLED BEERS

### PILSNER URQUEL

330ML 4.4%

*This is THE original Pilsner and the world's first Lager style Beer. The recipe remains unchanged since 1842 when it was first brewed in Pilsen, just outside Prague.*

**£3.75**

### HOP ROCKET IPA WESTERHAM BREWERY

GLUTEN FREE

330ML 5.5%

*A true India Pale Ale and unique in that the guys at Westerham in Edenbridge have managed to make it Gluten Free... Plus it tastes amazing too!*

**£4.25**

### BOHEMIAN RHAPSODY PILSNER WESTERHAM BREWERY

GLUTEN FREE

330ML 4.8%

*Another brilliant Gluten Free offering from Westerham Brewery but this time in a Continental Pilsner style, packed full of flavour it's nothing like the Eurofizz brewed in chemical factories in the UK.*

**£3.75**

### KERNEL LONDON BREWERY TABLE BEER

330ML 3.1%

*imply the best table beer we can find and changes with every brew, using a variation of hops but always with the most incredible results. A must try for beer lovers.*

**£4.00**

### ANCHOR PORTER

355ML 5.6%

*Brewed by hand across the pond in San Francisco, upholding the highest levels of quality. Rich in flavour, beautifully smooth and great with Shellfish.*

**£4.25**

### ESTRELLA DAMM INEDIT WHEAT BEER

330ML 4.8%

*Created by the guys at the Estrella Brewery in Barcelona and Ferran Adria, iconic chef of the 3 Michelin starred El Bulli restaurant. A Belgian Wit Bier in style with flavours of Coriander and Orange Peel.*

**£4.50**

### BREWDOG'S NANNA STATE

330ML 0.5%

*Packed with 8 different speciality malts - this incredible de-alcoholised hoppy ale from the great Brewdog brewery is absolutely full of flavour.*

**£3.75**

## NON-ALCOHOLIC COCKTAILS

### PEACH AND EARL GREY ICED TEA

*Earl Grey Tea shaken with Peach Puree, Fresh Lemon Juice and Sugar*  
**£4.50**

### PEAR MOJITO

*Mint, Lime and Sugar muddled and then topped with Owlett's Pear Juice*  
**£4.50**

### GRAPEFRUIT SOUR

*Grapefruit and Lemon Juice shaken with Old Fashioned Bitters, Whites and Sugar*  
**£4.50**

### THE DETOX

*Fresh Cucumber, Celery and Mint muddled and shaken with Lemon Juice, Cinamon, Celery Bitters and Owlett's Apple Juice*  
**£4.50**

## ROCKSALT SOFT DRINKS

Coca-Cola	£2.75
Diet Coca-Cola	£2.75
Fentiman's Victorian Lemonade	£3.00
Fentiman's Ginger Beer	£3.00
Fentiman's Seville Orange	£3.00
Fentiman's Tonics	£1.75
Fever Tree Tonics	£1.75
Fever Tree Ginger Ale	£2.50
Fever Tree Bitter Lemon	£2.50
Owletts Valley Apple Juice	£3.00
Owletts Valley Pear Juice	£3.00
Bottle Green Sparkling Fruit Presse	£3.00
<i>Elderflower / Cranberry &amp; Orange / Cox's Apple</i>	
Fruit Juices	£3.00
<i>Orange / Apple / Pineapple / Grapefruit / Tomato</i>	

## AND FINALLY...

### MEET AND EAT

*With audio-visual facilities and privacy doors, our private dining room is perfect for that off site meeting, making that critical presentation or impressing that important client.*

### SPECIAL OCCASIONS

*Rocksalt has various areas that can be hired for larger groups or private parties. Please ask our staff for details.*

### KEEP IN TOUCH

*Follow us on Facebook at: [facebook.com/rocksaltfolkestone](https://facebook.com/rocksaltfolkestone)*

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