



## ROCWELL RESTAURANT & BAR

### New a la carte menu 13 tapas – lunch and dinner

- 1) Shrimp and Pork Belly** £12  
Garlic roasted shrimp balls stuffed with chorizo and sweet potato served with a slow glazed pork belly
- 2) Gravlax salmon** £11  
Salmon gravlax with spicy avocado puree, coriander yoghurt and red port-mustard sauce
- 3) Mix greens Salad** £8  
Mix green salad, asparagus and pecorino shaves with goat cheese/artichokes solid mousse and crispy black olives bread
- 4) Foie Gras - 2 textures** £17  
Seared and terrine of foie gras with sweet corn pure, figs marmalade and Pedro Ximenez reduction
- 5) Fresh agnollottis** £11  
Home made pears, sun dried tomatoes and roasted ossobucco agnollottis with his own ragout, porcini broth and lemon pesto
- 6) Caramelized Carrot & Jerusalem Artichoke soup** £9  
Caramelized Carrot & Jerusalem Artichokes soup with spicy cucumber and mascarpone-quince croquette
- 7) Toro (3 textures)** £11  
Crispy Mediterranean hot sushi  
Balsamic, coriander & tomato ceviche  
Grilled with chimichurri sauce
- 8) Black Angus Beef Fillet** £16  
Black Angus beef fillet with crispy and creamy tortilla served with apple puree and Malbec wine reduction
- 9) Tuna & Scallops** £14  
Rare blue fin tuna and seared scallops with Asian broccoli, tomatillos and shitake mushrooms ragout
- 10) Lobster Orzo Paella** £15  
Orzo pasta paella with lobster and seafood cooked in saffron and vanilla lobster stock
- 11) Our Risotto** £11  
Wild mushrooms, sweet green peas and baby spinach risotto with French beans tempura
- 12) Soya & Honey Glazed Duck** £13  
A Soya and honey glazed roast duck breast with bokchoi-orange ragout and coconut reduction
- 13) Balsamic Brushed Lamb** £14  
Balsamic brush cannon of lamb with crispy polenta, green tomato jam and red wine port sauce

DESSERTS



**Chocolate Panna Cotta      £7**

Chocolate panna cotta with blood orange syrup, chocolate ice cream & Honey tuille

**Flavoured Crème brûlée      £6**

Daily selection of 3 different flavoured crème brûlée

**Lemon thyme mousse      £6**

Lemon thyme mousse with spicy fruit compotes

**Crème Caramel £7**

Crème caramel with banana, chocolate and dulce de leche ice cream and a mojito foam shot

**Ice Cream & Sorbet      £5**

A daily selection of Ice Creams and Sorbets

**Cheese selection £9**

Pecorino with apricot

Tallegio with figs

Crottin with apple

Manchego with pears

Gorgonzola with sun dried tomatoes