



ESTD 2000

# ROCKET

LONDON ENGLAND



## CANAPÉS

### FISH & SEAFOOD

#### COLD

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Egg & Soldiers - *brioche croûte, smoked cod's roe, caviar, pea and black pepper*

Tuna Taco - *Bluefin tuna, blue corn, spiced avocado, pickled onions (df, gf)*

Dorset Crab Tart - *lemongrass and chilli (df, gf)*

Lobster Brioche - *brown butter, Bloody Mary sauce, pickled celery*

Beetroot Cured Salmon - *pickled golden beetroot, maple and quinoa crumb (df, gf)*

Smoked Salmon - *pickled mouli, pimento pepper (gf)*

Black Bream Ceviche - *endive, burnt orange (df, gf)*

Smoked Trout Choux - *lemon, trout roe, dill*

#### HOT

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Cod - *Keralan cod and sweet potato spiedini, raita*

Salmon Teriyaki - *wasabi tobiko, shiso (df, gf)*

Seared Scallop - *crispy curry leaf and lime butter (gf)*

Monkfish - *chip shop curry velouté, garden peas*

Smoked Haddock Fish Pie - *Montgomery cheddar*

Prawn Toast Roulade - *pickled ginger bonito, purple basil (df)*

Grilled Prawns - *Barbacoa, toasted corn purée, black garlic aioli (df, gf)*

Torched Octopus - *rose harissa, labneh (gf)*

*Allergen advice: we cannot guarantee the absence of allergens in any of our dishes, as all our food is prepared in an open plan kitchen*

*(v) - vegetarian, (ve) - vegan, (gf) - gluten-free, (df) - dairy-free, (n) - nuts*



## POULTRY, MEAT & GAME

### COLD

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Coronation Cannelloni – *Springfield chicken, apricot, smoked almonds*

Guinea Fowl Ballotine - *leeks, pickled mushrooms, pancetta crisps (df, gf)*

Korean Beef – *bulgogi, vegetable and daikon rice cake (df, gf)*

Za'atar Spiced Lamb - *preserved lemon, Urfa yoghurt*

Ham Hock Scotch Egg - *mustard cress*

English Bresaola - *toasted ficelle, goat's curd, balsamic pearls*

Duck Parfait - *damson, rosemary kataifi crumb (n)*

Venison Tartare - *Jerusalem artichoke, amaranth*

### HOT

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'Nduja Bonbon - *leek and lemon béchamel, sweet red pepper*

Veal Polpetta – *Datterini tomato, basil emulsion*

Crispy Korean Pork Belly - *fermented pear ketchup, spring onions (df, gf)*

Tamworth Sausage Roll – *truffle purée*

Chicken Cannelloni - *peas, heritage carrots, crispy potato*

Beef Tostada - *Roquito peppers, sour cream, coriander*

Hereford Beef Fillet - *béarnaise sauce (gf)*

Moroccan Lamb Croquette - *apricot ketchup, mint*

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## VEGETARIAN

### COLD

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Cauliflower - *barbecue cauliflower, date ketchup, coconut and coco nibs*

Fennel - *roasted and pickled fennel, parmesan sable, lemon purée*

Tapioca Crisp – *cashew, carrot gravlax (ve, gf)*

Butternut Squash - *roast butternut squash tart, pumpkin praline, merlot reduction*

Courgette Parcel - *caponata, tomato ketchup, black olives (ve, gf)*

Pickled Celeriac – *celeriac, hazelnuts and celery (ve, gf)*

Walnut - *walnut biscuit, whipped blue cheese, parsnip, grapes*

Tofu - *Bulgogi rice paper roll, cucumber ketchup (ve, gf)*

### HOT

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Kimchi Fried Rice Croquette – *gochujang aioli (ve, df)*

Croustade – *caramelised onions, poached quail's egg, lemon thyme emulsion*

Manchego Croquette - *quince purée*

Falafel – *pickled chilli, tahini yogurt (ve, gf)*

Broccoli – *tempura broccoli, sriracha mayonnaise, parmesan, nori crumb*

Aubergine Char Siu - *puffed green rice, furikake salt (ve)*

Beetroot soufflé – *goat's curd, dukkha*

King Oyster - *scallop mushroom, dashi, smoked tofu, pickled mushrooms*

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## SUBSTANTIAL\*

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Pollock & Chips - *tartar sauce*

Salt & Pepper Chilli Squid - *Thai dipping sauce (df)*

Celeriac Shawarma - *pitta pockets, fermented chillies, toum (ve)*

Hereford Prime Rib Burger - *smoked bacon, aged Comté, Rocket relish*

Korean Fried Chicken - *spiced mayonnaise, pickled radish (gf)*

Pulled Pork Slider - *barbecue sauce, slaw*

Grilled Lamb Kebab - *toasted cumin yogurt, cumin red onions (gf)*

Duck Bao Bun - *hoisin, green onions*

Shiitake Bao Bun - *spiced cucumbers, crispy shallots (v)*

Fried Paneer - *courgette and pepper sambal masala, lime coconut yoghurt (ve, gf)*

\* *Supplementary cost*

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