



THE ROCK INN



WILD ROCK OYSTERS FROM WHITSTABLE

£3 each



RAW OYSTERS
Rock oyster, hot sauce

BEER-BATTERED OYSTERS
Seaweed mayonnaise



BAR SNACKS

BREAD
Chiddingstone Dairy cultured miso butter
£5

NOCELLARA OLIVES
Roasted garlic and herbs
£5

TO START

SEASONAL SOUP
Ask for details
£7.50

DEVILLED KIDNEYS
Butter, paprika on toast
£9.50

STONEWALL GAME TERRINE
Bacon jam, toast
£10.50

WILD MUSHROOMS
Butter, garlic on toast
£10

PROPER PINT OF PRAWNS
Marie Rose sauce
£12

SALT AND CHILLI SQUID
Garlic mayonnaise
£10

BURGERS

All our burgers can be made Vegetarian/Vegan/Gluten Free

NASHVILLE DIPPED
Spicy dipped fried chicken thigh, vinegar slaw,
lettuce, pickles and house sauce
£17

BACON DOUBLE CHEESE
Double beef patty, lettuce, gherkin, house sauce,
crispy onion, chips
£19

ROYALE WITH CHEESE
1/4lb beef patty, lettuce, gherkin,
crispy onion, chips, house sauce
£15

GAME CHANGER
Venison, bacon, garlic mayonnaise, spinach,
blue cheese, grilled jalapeños
£18

SIDES

VINEGAR SLAW £4.50 | SKINNY FRIES £4.50 | CHEESY FRIES £5.50 | HOUSE SALAD £5.50
MASHED POTATO £5.50 | BRAISED RED CABBAGE AND KENTISH APPLE £6.50
ROASTED MIXED BEETROOT WITH HORSERADISH CREAM £6.50

ULTIMATE STEAK

Designed to share, minimum 800g maximum 2kg per steak

We dry age our own grass-fed local beef for a minimum of 30 days, giving you the best flavour and texture.

Served with chimichurri sauce, skin-on fries and house salad.

Rib eye - £9.50 per 100g

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Sirloin - £9.50 per 100g

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T-Bone - £12.000 per 100g

MAINS

LARKIN'S BATTERED COD

Chips, samphire, tartar sauce
£17.5

MARKET FISH OF THE DAY

Fresh fish caught today
(Market price)

WINTER SALAD

Beetroot, mushroom, mixed leaves and Graceburn cheese with toasted pine nuts
£15

SUNDAY SHARING ROASTS

We are well known for our fantastic sharing roasts served in the middle of the table for 2-3 people with roasties, Yorkshires, carrots, parsnips, greens and a tea pot of gravy

WHOLE
CHICKEN
£39

1KG CRISPY
PORK BELLY
£45

HALF LAMB
SHOULDER
£55

48HR SHORT
RIB OF BEEF
£65

OPTIONAL EXTRAS

CAULIFLOWER CHEESE £4 | PIGS IN BLANKETS £4

DESSERTS

£8

BASQUE CHEESECAKE
Soft fruit compôte

CRUMBLE
Seasonal fruit,
fresh cream

STICKY TOFFEE
PUDDING
Salted caramel
ice cream

MARMALADE
BREAD & BUTTER
PUDDING
Custard

LOCAL CHEESE BOARD

Blackwoods Graceburn and Hever, Kentish Blue, crackers and quince
£12.5

We only buy local where possible and make everything ourselves. Please make us aware of any dietary requirements or allergies. 10% service charge for tables of 6 and over. There are nuts and gluten products used in our relatively small kitchen so cannot be completely free of these allergens.

LIMPSFIELD

West Malling

Maidstone

Canterbury

COMMONWORK
ORGANIC FARM

CHIDDINGSTONE

TONBRIDGE

THE ROCK INN

PENSHURST

ERRIDGE

Ashford

Dover

Folkestone

HASTINGS

FROM FARM TO FORK

Many pubs and businesses claim sustainability and how local they are. It is however the humble rural pub that is probably the Daddy of the movement, we are no exception. If it can be bought locally, and it usually can, we do.

CHIDDINGSTONE DAIRY

We make our cultured butter using double cream from Chiddingstone Dairy - the passion project of local farmers Paul Vicary and Alistair Laing, dairy farmers with a combined 40 years experience. They believe that happy cows produce high- quality milk, and that the happiest cows are those who are free to roam the lush green fields of the Kentish countryside, grazing on grass as nature intended.



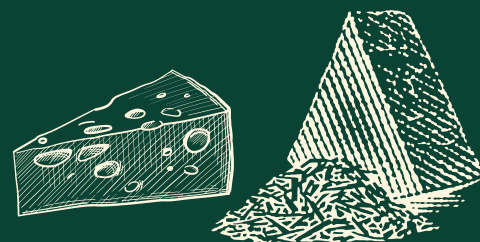
ERRIDGE DAIRY

Erridge dairy produce the most magnificent ice cream from their mixed milking cow herd. Loved by their owners, each pot of ice cream is signed with the names of cows who produced the milk.



STONEWALL GAME

We proudly host the local shoot at the Rock every Saturday morning with a full English breakfast. In return we get the spoils of the shoot with fresh pheasant, duck and partridge delivered to our door.



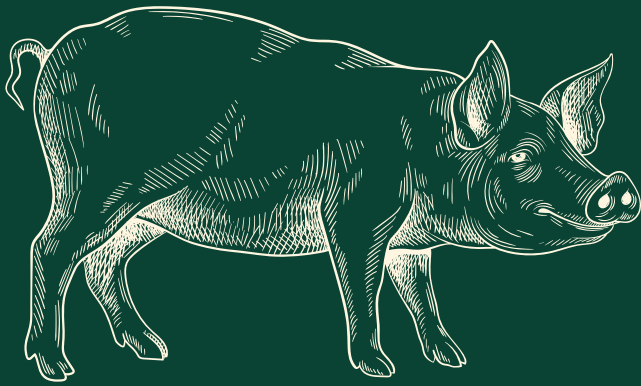
BLACKWOOD CHEESE COMPANY

Commonwork Organic Farm at is a regenerative dairy farm with a single herd of 240 mixed breed milking cows. The cows pasture based diet of herbal lays, grass and silage giving the perfect milk for cheese making. They use only the freshest milk which is collected each morning.

PENSHURST LAMB

The Fredericks have supplied our lamb from the beginning with a growing flock of Suffolk Mules our lamb grazes just a short walk from the pub and is available all year round.



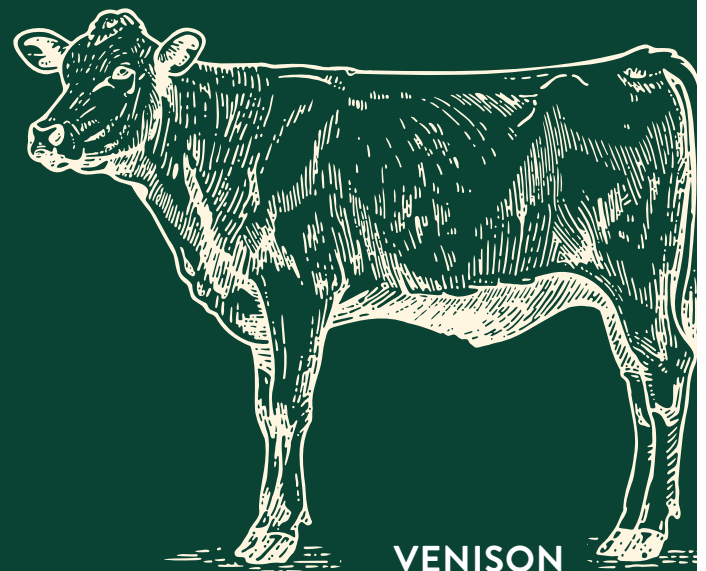
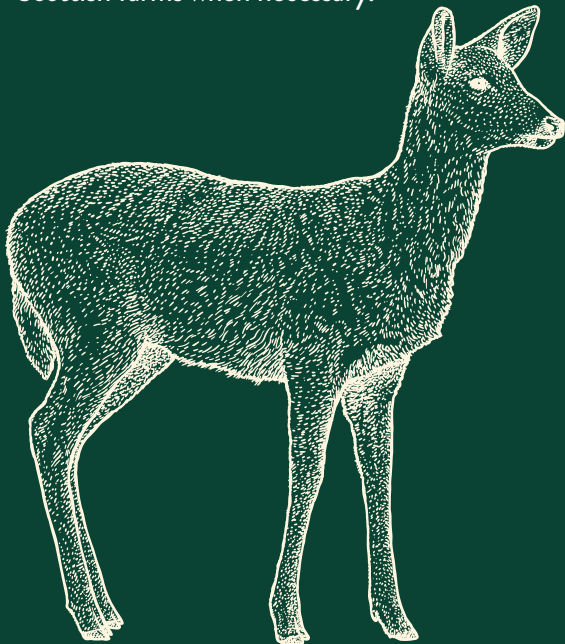


OUR OWN PIGS

In 2024 we decided to take farm to fork to the next level introducing our very own Mangalitsa cross Gloucester Old Spot pigs. Fed on organic feed, apples, acorns, brewers grain and cheese whey. We are passionate about animal welfare but also considerate of the food chain, our pigs were given the happiest of life with belly scratches and play time a plenty. We believe it shows in the meat.

BEEF

All our meat is from the master butchers Haywards, located in Tonbridge, taking pride in providing the highest quality award-winning meat products to the catering trade. We use a variety of local farmers beef topped up with Scottish farms when necessary.



VENISON

Deer management is conducted by Mat Skinner, based in Limpsfield with deer from the local Titsey Estate, within just five miles of our pub. His venison is as sustainable and as local as it gets.

SANKEY'S THE FISHMONGERS

In Tunbridge Wells and Tonbridge, Sankey's specialise in serving fresh, local fish. Having been a family-run business for over 45 years, these guys are experts in their field (or sea). We take advantage of their daily specials and local delicacies to add to our menu!

