

lunch menu

12.00 – 2.30

2 courses 17.95

mozzarella buffalo with Sicilian caponata, roasted pine nuts & fresh basil

potato soup with toasted bacon & cheese crumbs

peat smoked salmon & mascarpone terrine with toasted brioche, watercress & pickled cucumber

salad of purple figs & braeburn apple with cured scotch beef bresaola, fresh mint & Dijon dressing

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oven roasted breast of chicken with pearl barley braised in white wine & bay leaves with salami piccante, tomato, chilli & olives

risotto of roasted butternut squash with grilled goats cheese, sage & toasted pumpkin & sunflower seeds

salmon & cod fishcake with creamed spinach, fine green beans & soft poached egg with lemon

grilled fillet of Shetland hake with braised baby leeks, peas & crisp parmesan polenta with creamed cauliflower

To reserve a table please check availability on [www.rocpoolrestaurant.com](http://www.rocpoolrestaurant.com)