

lunch menu

12.00 – 2.30

2 courses 17.95

citrus cured salmon gravadlax with pickled beetroot,
whipped mascarpone cheese, watercress & dill

carrot & apricot soup with crumbled feta

salad of mozzarella buffalo & oven roasted baby
tomatoes with basil & broad beans

crispy duck & watercress salad with bean sprouts, white
radish & a spicy tomato & sesame dressing with lime

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smoked haddock & salmon chowder with fresh mussels,  
shrimps, peas & corn

sumac spiced breast of chicken with creamed pumpkin,  
spring green garden vegetables & fresh shaved pecorino

grilled fillet of sea bream with fresh Greek salad, red  
chard, mint & natural yoghurt with fresh lemon

Tain Truckle cheddar & feta cheese puffs with grilled fig  
& radish salad, sherry vinegar & honey dressing with sour  
cream

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