

early evening menu

5.45 - 6.45

2 courses £20.95

cream of cauliflower soup with pecorino and truffle oil

chicken liver parfait with fresh mango chutney & toasted brioche

oven roasted Piedmontese peppers & cherry tomatoes,
with buffalo mozzarella & basil pesto

grilled fillet of mackerel with fresh gooseberries, mustard seeds &
pickled onion

scrambled egg & crab on toast with cress and spring onion crème
fraiche

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yoghurt & harissa spiced chicken brochette with roasted  
pepper & tomato pearl couscous, crumbled feta, pine nuts &  
coriander

escalope of organic Shetland salmon with smoked haddock  
kedgeree, coriander scented basmati rice & soft boiled egg

roast fillet of sea bream with crisp oriental salad, king prawn  
tempura & crushed avocado with a soy & lemongrass dressing

soft golden polenta with griddled white asparagus, local chanterelle  
mushrooms & crumbled Highland blue cheese

scotch sirloin steak 'tagliata' style carved pink over fresh locally  
grown rocket leaves, fine beans and butter roasted new potatoes,  
with salsa rosso and lime (£4 supp)

Please note this menu is not available on Saturdays

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