

## lunch menu

12.00 – 2.30

2 courses 17.95

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

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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

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