

# ROCK BANK RESTAURANT

## **Breakfast**

Choice of full English and continental breakfast  
Includes unlimited freshly brewed tea, coffee and assorted fruit juice

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## **Continental**

Selection of freshly baked pastries to include:

Freshly baked pastry selection

Mini Danish pastries

Pain au chocolate

Cinnamon and pecan swirl

Honey and granola with natural yoghurt and berries

Cut fruit platter – pumpkin seed and mojito sugar

Refresher shot

Carrot and yuzu

Beetroot and ginger

Spiced tomato with celery

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## **Full English breakfast**

Cumberland sausage

Smoked back bacon

Black pudding

Free-range scrambled egg

Baked beans

Sautéed potatoes

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## **Vegetarian breakfast**

Soda scone topped with grilled avocado

Sautéed potatoes

Mushrooms with herb butter

Sloe roasted tomato

Vegetarian sausages

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Fruit juices - apple, orange, cranberry

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## Lunch and Dinner

### Amuse-Bouche

Cucumiform fruit  
Chilled cucumber and crème fraîche soup with lemon oil and chive

### Starters

Maize fed chicken pressé  
Chicken pressé with potato and truffle crème fraîche salad, crisp fried panko bite, watercress and chicken jelly, crisp skin

Seafood Terrine  
Crisp white bait, pickled cucumber, caviar and seaweed vinaigrette with wild garlic cream

Fresh Asparagus  
Nettle mayonnaise, toasted brioche and aged cheddar with rapeseed oil and fried capers (v)

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### Mains

Duo of lamb  
Roasted lamb with slow cooked neck, carrot purée, summer vegetables, rosemary and lamb fat potatoes with watercress and horseradish

Sea trout  
Pan seared sea bass, seafood cannelloni, pea and onion cream, brandy bisque, cumin roasted carrot

Dressed crab  
Dressed Cromer crab with smoked salmon, warm Jersey Royals with curry butter, crisp gem and green salad with pickled radish and shallot

Textures of summer squash  
Roasted and puréed squash with courgette flower and tender leaf, basil dressing (v)

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### Desserts

Eton mess  
Strawberry cream with black pepper and berry tea, meringue with crème fraîche, macerated berries and freeze dried raspberry

Chocolate marquise  
Textures of chocolate, mascarpone, bulls blood cress

British cheeses  
Selection of cheeses with artisan biscuits, damson jelly

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### Wines and Mineral Water

White  
Argento Pinot Grigio  
Nyala Sauvignon Blanc

Red  
Lorosco Reserva Merlot  
Nyala Cabernet Sauvignon

Speyside Glenlivet Still and Sparkling Mineral Water