

The
ROCKMOUNT
RESTAURANT & BAR

Sample Sunday Lunch Menu

Served 12pm-3pm

Soup of the day with Sourdough croutons. (gfo)(vg)

Smoked Duck Breast with black bean salad, confit orange and red onion & maple syrup dressing. (gfo)

Crab Cake with wasabi mayo, crispy vegetable salad. (v)

Breaded Brie with tomato and mozzarella salad with pesto dressing. (v)

Smoked Salmon and Prawn Roulade with lemon crème fraiche, watercress & fennel salad.

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Roast Pork with apple sauce, roast potatoes, roast veg & gravy (gfo)

Roast Striploin of Beef with all the trimmings, homemade gravy & Yorkshire pudding (dfo)(gfo)

Grilled Fillet of Bream with curried parsnip puree, tenderstem broccoli, red pepper & tomato salsa. (gf)

Roast Chicken Breast with a herb crumb, garlic mash, spinach, wild mushroom & wholegrain mustard jus. (gf)

Roast Vegetable Lasagna with cherry tomato sauce & crispy basil. (v)

Moules in a Thai green curry and coconut sauce, Pak choi, sourdough bread or skin on fries. (gfo)

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Chocolate Fudge Cake with Chocolate ganache, vanilla ice cream & strawberries.

Raspberry and Blueberry Pavlova with Whipped mascarpone.

Ginger Caramel Slice with toffee butter cream. (gf).

Cheese Board served with grapes, celery, crackers & homemade chutney (gfo).

Ice Creams: Vanilla Bean (DFO), (VGN), Chocolate (DFO) (VGN), Caramel (GFO), Cookie Dough (GFO), Marmalade (GFO).

Dairy Free Sorbets : Raspberry (GFO), Mango (GFO), Passionfruit (GFO), Coconut (GFO), Lemon (GFO).

2 Courses for £ 19.95

3 Courses for £ 24.95

(GFO) – Gluten Free Option (GF) – Gluten Free (V) – Vegetarian (DF) dairy free (VGN)- Vegan
(*) – May contain nuts - Our Kitchen is not a nut free kitchen.

All products are locally sourced where possible & cooked fresh to order, during busy periods this can take up to 30 minutes so please be patient with us it will be worth the wait.