

This week we are starting to get set for Christmas here at Rocpool, it may be a little bit more intimate this year but i'm sure more meaningful also.

To help you plan ahead, in accordance with Scot Gov restrictions we are currently allowed up to a maximum of 6 persons from 2 households on any one table, children under the age of 12 do not count towards the total number of people meeting. This obviously could change at any time for better or worse, fingers crossed.

Roast Turkey will be served from the 10th to the 24th of December. Our regular Alc menu will also be available with new seasonal flavours as per normal every day.

On Friday the 11th & 18th of Dec we will be open slightly different hours of 12pm - 4pm for lunch & 6pm -10.30pm for dinner.

We are also delighted to say that we will be opening on both Christmas Eve & Hogmanay this year with our regular opening hours applying.

We are also opening on Sunday 27th Dec & 3rd January for lunch & dinner.

We will however be closed on 25th & 26th December & the 1st & 2nd of January

With social distancing measures in place Rocpool does have less availability so don't leave it too late. To make your reservation please go online to www.rocpoolrestaurant.com.

Gift Vouchers are also available to purchase online, these are a great Christmas present & a way of sharing the gift of rocpool with the people you love, while also supporting a small local business.

We would also like to take this opportunity to once again thank everyone for their continued support of the restaurant in these uncertain times. It is both very humbling & heart warming !

Thank you for taking the time to read, Christmas blessings to all & we look forward to seeing you over the coming few weeks.

Steven, Fiona & all the Team at Rocpool

ROCPOOL

3 courses £29.95

available lunch & early evening from 10th Dec

cream of parsnip soup with truffle & hazelnut

haddock 'fish finger' with fresh oregano & lemon breadcrumbs,
chunky tartare sauce, minted peas & broad beans

cassoulet of Tuscan duck with cotechino sausage, cannellini beans &
crisp baked polenta

salad of shaved pear & pecorino cheese with cranberry, walnut & pickled
onion, sour cream & orange zest

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oven roasted turkey breast glazed with pomegranate, mandarin &  
thyme, pork & apricot stuffing with pine nuts & mashed root vegetables

slow cooked scotch beef cheeks with braised pearl barley, porcini,  
pancetta & buttered baby leeks

grilled fillet of cod with mustard & chive pomme puree, crumbled black  
pudding with granny smith apple & soft poached egg

arancini Siciliana with sweet roasted romano peppers, capers & fresh  
red pesto

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warm brioche ice cream sandwich with caramelised pears & zabaglione

pavlova with passion fruit curd & fresh mango sorbet

Ecclefechan tart with vanilla custard