

## Rocpool

fresh soup	9.95
hand dived west coast king scallops with baby chorizo sausages, spring onion crème fraiche & a lemon garlic & parsley butter	22.95
spiced crab & sweetcorn soup with fresh mussels, scallops & prawns, coconut cream, fresh chilli & coriander	16.95
locally grown courgette flowers stuffed with ricotta & parmesan, crisp fried tempura style with lemon & a fresh chilli & herb dressing	14.95
scotch fillet of beef carpaccio with crisp fried artichokes, fresh rocket leaves & shaved manchego cheese with gremolata	19.95
fresh egg pappardelle with slow cooked Tuscan duck ragu, wild mushroom & pancetta with shaved parmesan & parsley	16.95
ceviche of tuna with sesame, soy & chilli, creamed avocado with wasabi, lime & coriander	16.95
fresh Isle of Skye crab with curried mayonnaise, granny smith apple, fennel & shallot dressing with creamed avocado & lime	20.95
<i>to follow</i>	
roast fillet of wild North Sea halibut with shellfish bisque risotto, steamed surf clam, king prawn & broad beans with fresh gremolata dressing	36.95
loin of Speyside venison roasted with parma ham & haggis, glazed baby turnips & roasted shallots with creamed parsnips & crisp fried potato	33.95
soy & ginger glazed breast of duck with risotto of wild mushrooms, roasted pak choi with crispy shallots, cashew & basil	32.95
linguine with grilled king prawns, king scallops & oven roasted cherry tomatoes with garlic & chilli olive oil	28.95
arancini Siciliana with mozzarella buffalo & salsa rosso, sweet roasted romano peppers with capers & basil	22.95
Scotch fillet of beef carved pink with stir fry of wild mushrooms, shallots & pancetta with cepe puree & crisp golden polenta with parmesan & truffle oil	39.95
roast fillet of wild stone bass with summer salad of fresh peach, nectarine & heritage tomatoes with crumbled feta, honeyed yoghurt, mint & pistachio	33.95
oriental salad of chilli & parmesan crusted chicken with steamed jasmine rice, watercress & cucumber with a spiced shallot, cashew nut and lime dressing	24.95