

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
salad of fresh burrata cheese with new seasons Bursa figs, fresh pear, pomegranate & pistachio with a honey & balsamic dressing	16.95
scotch fillet of beef carpaccio with crisp fried artichokes, fresh rocket leaves & shaved manchego cheese with gremolata	19.95
seared breast of wood pigeon with sherry vinegar infused golden raisins, pine nuts & pancetta, creamed squash & straw potatoes	17.95
ceviche of tuna with sesame, soy & chilli, creamed avocado with wasabi, lime & coriander	17.95
fresh Isle of Skye crab with curried mayonnaise, granny smith apple, fennel & shallot dressing with creamed avocado & lime	21.95
<i>to follow</i>	
roast fillet of wild North Sea halibut with Arbroath smokie risotto, potato crisps & soft poached egg with lemon & chives	35.95
loin of Speyside venison roasted with parma ham & haggis, glazed baby turnips & roasted shallots with creamed parsnips & crisp fried potato	34.95
calves liver 'veneziana' cooked with sweet fried onions, lemon & sage, crisp golden parmesan polenta & pancetta rashers	34.95
linguine with grilled king prawns, king scallops & oven roasted cherry tomatoes with garlic & chilli olive oil	29.95
Connage cheddar & feta cheese puffs with grilled pear & radish salad, sherry vinegar & honey dressing with sour cream	22.95
Scotch fillet of beef 'tagliata' style carved pink over fresh locally grown rocket leaves, fine beans & butter roasted new potatoes with salsa rosso & lime	39.95
roast fillet of Scrabster monkfish with spiced green lentil dahl, cavolo nero & creamed cauliflower with crisp fried onions	34.95
oriental salad of chilli & parmesan crusted chicken with steamed jasmine rice, watercress & cucumber with a spiced shallot, cashew nut and lime dressing	25.95