

## 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
fresh burrata cheese with salad of Sicilian blood oranges, spiced cumin & coriander dressing with crumbled pistachio	16.95
fresh egg pappardelle with slow cooked Tuscan duck ragu, wild mushroom & pancetta with shaved parmesan & parsley	18.95
seared breast of wood pigeon with braised pearl barley, creamed artichoke, pancetta, crumbled black pudding & baby leeks	17.95
tartare of sea trout with pickled ginger & cucumber, black sesame, creamed avocado with lime & dill	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
twice baked pistachio crusted goats cheese soufflé with saffron & cumin roasted red peppers & baby plum tomatoes with fresh coriander & crisp fried potatoes	23.95
Scotch fillet of beef carved pink with risotto Milanese, slow cooked beef cheek in red wine with saucisson, peas & fresh gremolata	39.95
coriander & chilli Shetland monkfish stir fry with king prawns, tender stem broccoli & steamed jasmine rice with minted yoghurt, crushed pistachio & lime	34.95
oriental salad of chilli & parmesan crusted chicken with steamed jasmine rice, watercress & cucumber with a spiced shallot, cashew nut and lime dressing	26.95