

Rocpool

fresh soup	8.95
hand dived west coast king scallops with baby chorizo sausages, spring onion crème fraiche & a lemon garlic & parsley butter	19.95
spiced crab & sweetcorn soup with fresh mussels, scallops & prawns, coconut cream, fresh chilli & coriander	15.95
salad of fresh burrata & oven roasted harlequin pumpkin with toasted seeds, honey, orange & mint	16.95
oven roasted breast of wood pigeon with braised pearl barley, salami picante & oven roasted baby tomatoes with crispy sage	16.95
fresh egg pappardelle with slow cooked Tuscan duck ragu, wild mushroom & pancetta with shaved parmesan & parsley	14.95
fresh Isle of Skye crab with curried mayonnaise, granny smith apple, fennel & shallot dressing with creamed avocado & lime	18.95
risotto nero with nduja roasted king prawn & baby calamari, lemon & crème fraiche	17.95
<i>to follow</i>	
roast fillet of wild North Sea halibut with spiced green lentil dahl, cavolo nero & creamed cauliflower with crisp fried onions	35.95
loin of Speyside venison roasted with parma ham & haggis, glazed baby turnips & roasted shallots with creamed parsnips & crisp fried potato	32.95
oven roasted breast of duck with sherry vinegar glazed purple figs, creamed pumpkin & crisp fried sage & pancetta	32.95
linguine with grilled king prawns, king scallops & oven roasted cherry tomatoes with garlic & chilli olive oil	27.95
Connage cheddar & feta cheese puffs with grilled pear & radish salad, sherry vinegar & honey dressing with sour cream	21.95
grilled fillets of Shetland plaice 'provençal' style with hot buttered new potatoes, tomato confit with olive, anchovy & courgette spaghetti with basil & fresh lemon	31.95
scotch fillet of beef 'tagliata' style carved pink over fresh locally grown rocket leaves, fine beans & butter roasted new potatoes with salsa rosso & lime	38.95
oriental salad of chilli & parmesan crusted chicken with steamed jasmine rice, watercress & cucumber with a spiced shallot, cashew nut and lime dressing	25.95