

Rocpool

fresh soup	8.95
hand dived west coast king scallops with baby chorizo sausages, spring onion crème fraiche & a lemon garlic & parsley butter	20.95
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
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	15.95
beetroot & citrus cured salmon gravadlax with Sicilian blood orange, capers, dill & creamed avocado	15.95
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 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	32.95
roast breast of duck with rose harissa, spiced pilaf rice with almond, apricot, coriander, spinach & cucumber tsatsziki with charred orange	32.95
linguine with grilled king prawns, king scallops & oven roasted cherry tomatoes with garlic & chilli olive oil	27.95
spiced green lentil & cavolo nero dahl with creamed cauliflower & crisp fried cauliflower pakora with coriander	22.95
braised scotch beef 'bourguignon' style with pancetta lardons, wild mushroom, crisp fried onions & soft golden polenta with truffle oil	35.95
coriander & chilli Shetland monkfish stir fry with king prawns, tender stem broccoli & steamed jasmine rice with minted yoghurt, crushed pistachio & lime	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