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

to follow

roast fillet of Shetland cod with Cumbrian surf clams steamed with fino sherry, garlic & salami, pomme puree & fresh tomato confit with basil	33.95
loin of Speyside venison roasted with parma ham & haggis, glazed baby turnips & roasted shallots with creamed parsnips & crisp fried potato	34.95
escalopes of calves liver pan fried with caramelised onions, pancetta & crispy sage, risotto of sweet roasted shallots & parmesan	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 with stir fry of wild mushrooms, pancetta & cepe puree with crisp golden polenta, parmesan & truffle oil	41.95
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