

## 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	18.95
grilled Wye Valley asparagus with crisp golden polenta, soft poached egg & a watercress, parmesan & caper salad with Dijon dressing	16.95
fresh egg pappardelle with slow cooked Tuscan duck ragu, wild mushroom & pancetta with shaved parmesan & parsley	18.95
scotch fillet of beef carpaccio with pickled beetroot, creamed horseradish, toasted pine nuts, rocket & mint	19.95
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 halibut with salad of fresh Isle of White heritage tomatoes, basil, mint & crumbled feta cheese with frizzled chorizo & a sherry vinegar & shallot dressing	37.95
loin of Speyside venison roasted with parma ham & haggis, caramelised shallot & roasted turnip with creamed parsnips & crisp fried potato	34.95
roast breast of duck with rose harissa, spiced pilaf rice with almond, apricot, coriander, spinach & cucumber tsatsziki with charred orange	33.95
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
roast fillet of Shetland monkfish with risotto Milanese & nduja roasted king prawns with baby calamari & roasted romano peppers	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