

KEELP



SUSTAINABLE SCOTTISH SEAFOOD

A LA CARTE MENU



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SNACKS

SOURDOUGH, SEAWEED BUTTER (V) 4.00 SWEET & SOUR MUSSELS, CUCUMBER, DILL 5.00

CUMBRAE OYSTERS

BUTTERMILK, DILL, APPLE, CUCUMBER 2.50 RHUBARB AND GINGER MIGNONETTE 2.50

SMALL PLATES

ASPARAGUS, WILD GARLIC HUMMUS, SOURDOUGH CRUMB (Vegan) 7.00

SQUID, MANGO & HABANERO SALSA, CORIANDER 8.00

ISLE OF SKYE LANDED LANGOUSTINES (3), SEAWEED BUTTER, GRILLED LEMON £ MARKET PRICE

GRILLED SPROUTING BROCCOLI, ROMESCO SAUCE, SMOKED ALMOND (Vegan) 7.00

CHICKEN FRIED SKATE WING, CHARRED CORN, CHICKEN & TARRAGON SAUCE 11.00

COLEY, CRISPY SHREDDED HAM HOCK, PARSLEY EMULSION 10.00

TOBERMORY SMOKED TROUT, WHIPPED CREAM CHEESE, CRISPY CAPERS, RYE CRACKERS 10.00

SEARED SCALLOPS, BLOOD ORANGE, CHILLI & FENNEL 12.00

CONFIT CHICKEN, CHICK PEAS, TOMATO, CHORIZO, SALSA VERDE 12.00

MUSSELS, LA CHOUFFE BEER, SMOKED BACON, LEEK, SOURDOUGH 10.00

BAKED CELERIAC, ORZO, HAZELNUT, TRUFFLE (Vegan) 11.00

SIDES

JERSEY ROYALS, SEAWEED BUTTER (V) 5.00 PICKLED SAMPHIRE, PARSLEY & RADISH SALAD (V) 5.00

GLAZED HERITAGE CARROTS, SEAWEED AND SESAME SEED PISTOU (V) 5.00 HAND CUT CHIPS (V) 4.00

TO FINISH

TREACLE TART , CLOTTED CREAM ICE CREAM 6.00 BASQUE CHEESECAKE, RHUBARB, ORANGE 7.00

COCONUT SORBET, MANGO, PASSION FRUIT, MERINGUE (Vegan) 7.00 MORANGIE BRIE , CARAMELISED BRIOCHE, DATE, WALNUT 7.00

If you have any dietary requirements please inform your server as dishes can be altered where possible.