

♥ VALENTINES ♥ FEASTING MENU

SOURDOUGH, SEAWEED BUTTER

2 CUMBRAE OYSTERS - HOT TODDY GRANITA
(WHISKY, LEMON, GINGER, HONEY)

(£10 SUPPLEMENT FOR 6 OYSTERS TO SHARE)

SMALL PLATES SERVED TO SHARE
CHOOSE EITHER CHEESE PLATE OR DESSERT PLATE

TROUT, CUCUMBER, GIN, LIME

HAND DIVED BARRA SCALLOPS, AJO BLANCO, COFFEE,
SCOTTISH LOBSTER CLAW SUPPLI, SAFFRON AIOLI

WHOLE ROAST SOLE, CHAMPAGNE AND CAVIAR BEURRE BLANC, SEA HERBS

CRISPY ROAST NEW POTATOES, SEAWEED BUTTER (V,GF)

PICKLED SAMPHIRE SLAW (V, GF)

DESSERTS

CHOOSE EITHER CHEESE PLATE OR DESSERT PLATE
OR HAVE BOTH (£10 SUPPLEMENT)

I.J MELLIS SCOTTISH CHEESE PLATTER TO SHARE, QUINCE,
CRISPY WALNUTS, SOURDOUGH CRACKERS

KELP DESSERT PLATTER TO SHARE:
BURNT BASQUE CHEESECAKE SALTED CARAMEL GANACHE
PASSION FRUIT & VANILLA CHOUX AU CRAQUELIN
DARK CHOCOLATE, PISTACHIO, ROSE SORBET

£90 PER COUPLE



K E L P

SUSTAINABLE SCOTTISH SEAFOOD

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