KELP

SUSTAINABLE SCOTTISH SEAFOOD

DRINKS LIST

COCKTAILS

KELP CLASSICS

DIRTY HARRIS 13.00
ISLE OF HARRIS GIN / VERMOUTH / PICKLED SAMPHIRE

GLASWEGIN NEGRONI 13.00
GLASWEGIN / COCCHI VERMOUTH DI TORINO / CAMPARI

POMEGRANATE ROYALE 14.00
POMEGRANATE LIQEUR / LEMON JUICE / CREMANT

BLOOD ORANGE & ROSEMARY SPRITZ 13.00
CAORUNN BLOOD ORANGE/ ROSEMARY SUGAR SYRUP / LEMON JUICE / PROSECCO

THE BLOODY KELP 12.00
GARLIC INFUSED VODKA / TOMATO JUICE / CELERY SALT / PEPPER / TABASCO / LEA & PERRINS / SEASONAL HERBS

SEA SALT & JALAPENO MARGARTIA 12.00
JALAPENO INFUSED TEQUILA / TRIPLE SEC / LIME / SUGAR / SEA SALT

MOCHA ESPRESSO MARTINI 12.00
ABSOLUT / CHOCOLATE LIQUER / ESPRESSO / SUGAR

NUTMEG OLD FASHIONED 13.00
WOODFORD RESERVE / NUTMEG SYRUP / BITTERS

CALVADOS SOUR 13.00
CALVADOS / PEAR / LEMON JUICE / MIRACOLOUS FOAMER

MOCKTAILS

BLOODY SHAME 6.00
TOMATO JUICE / CELERY SALT / PEPPER / TABASCO / LEA & PERRINS / SEASONAL HERBS

GINGER & JUICE 6.00
GINGER BEER / ORANGE / CRANBERRY / LIME

VIRGIN POMEGRANATE FIZZ 6.50
POMEGRANATE SYRUP / LIME / SPARKLING WATER / FREEZE DRIED POMEGRANATE

WINE & SPARKLING BY THE GLASS

SPARKLING

	125ml	*Bottle*
PROSECCO BEL CANTO, ITALY, PROSECCO DOC (V) *Lots of fresh peach, pear and an elegant zest.*	7.00	30.00
CRÉMANT DE BOURGOGNE BRUT BLANC, CAVE DE LUGNY, FRANCE, BURGUNDY (VG) *100% Chardonnay, floral aromas, notes of citrus and hazelnut.*	11.00	45.00
HENRI EHRHART 'PASSION' CRÉMANT D'ALSACE ROSÉ, FRANCE, ALSACE *Deep pink colour, dry with raspberry and hawthorn.*	15.00	55.00

WHITE

	175ml	*250ml*
FONTE DO NICO VINHO BRANCO, PORTUGAL, PENÍNSULA DE SETÚBAL (VG) *Light, fresh and zesty, ripe citrus fruits with good minerality.*	6.75	8.75
ALTENO ORGANIC PINOT GRIGIO, ITALY, SICILY *Citrus and peach followed by floral and herbal notes.*	7.25	9.25
QUINTA DA LIXA VINHO VERDE, PORTUGAL, VINHO VERDE (VG) *Herbaceous, with green apples, grapefruit, and a fresh spritz.*	8.00	10.00
DOMINIO DE LA FUENTE VERDEJO, SPAIN, CASTILLA-LA MANCHA (ORG) *Melon and cut grass with a crisp base.*	7.50	9.50
TILIA CHARDONNAY, ARGENTINA *Bursting with ripe pears, peaches, vanilla and caramel.*	8.00	11.00
SOAVE CLASSICO DOC SELLA, ITALY, VENETO (V) *Delicate fruity aromas, dry and balanced.*	8.00	11.00
COME PULPO Y BEBE VINO ALBARIÑO, SPAIN, VIN DE MESA (VG) *Well balanced nectarine, apricot and peach.*	8.00	11.00
KRIZNO SAUVIGNON BLANC RIBOLLA GIALLA, SLOVENIA, BRDA (VG) *Delicate aromas and flavours of green apple and white flowers.*	8.50	11.00
OLIVER DUBOIS MUSCADET, FRANCE, LOIRE *Lean, green and perfect with seafood.*	9.00	12.00
BERONIA RIOJA BLANCO, SPAIN, RIOJA (VG) *Highly aromatic, fresh flowers and fennel.*	9.00	12.00
PICPOUL DE PINET, ORMARINE SEA PEARL, FRANCE, LANGUEDOC (VG) *Aromas of lemon and lime fruit, with vibrant green apple.*	9.00	12.00
JACKSON ESTATE 'THE SETTLER' SAUVIGNON BLANC, NEW ZEALAND, MARLBOROUGH (VG) *Gooseberry and zingy rhubarb.*	11.50	15.00

ROSÉ AND ORANGE

	175ml	250ml
LUA NOVA VINHO VERDE ROSÉ, PORTUGAL, VINHO VERDE (VG) *Off dry with a palate of wild strawberries and redcurrant.*	7.50	10.00
LE BOIS DES VIOLETTES ROSÉ, FRANCE, PAYS D'OC (VG) *Fresh and crisp with a dash of sweet spice.*	8.50	11.00
BERONIA RIOJA ROSADO, SPAIN, RIOJA *Cherry fruits and rose petal, long fresh finish.*	9.50	12.50
GERARD BERTRAND ORANGE GOLD, FRANCE, *Apricot, orange and an aroma of white flowers.*	10.50	14.50

RED

	175ml	250ml
FONTE DO NICO VINHO TINTO, PORTUGAL, PENÍNSULA DE SETÚBAL (VG) *Aromas of fresh berries, good structure and a pleasant finish.*	6.75	8.75
CLARO CARMENERE RESERVA, CHILE, COLCHAGUA VALLEY (VG) *Gentle tannins and an array of berries.*	7.50	10.00
ST DESIR PINOT NOIR, FRANCE, PAYS D'OC (VG) *Light and velvety with violets and sweet red berries.*	8.50	11.00
MOZZAFIATO PRIMITIVO, ITALY, PUGLIA IGT (VG) *Dates and cherries with spice and chocolate on the nose.*	9.00	12.00
PASARISA MALBEC, ARGENTINA, MENDOZA *Dark violet colour with ripe, concentrated dark berries.*	10.00	13.00
VALIANO CHIANTI CLASSICO DOCG ORGANIC, ITALY, TUSCANY (V) *Fragrant notes of blackberry, spice and vanilla.*	10.50	14.00
DOMAINE VILLA DES ROSES MORGON, FRANCE, MORGON (VG) *Silky smooth balance of blackberries and tannins.*	10.50	14.50

DESSERT WINES

	50ml
CASTELNAU DE SUDUIRAUT, SAUTERNES, FRANCE *Seductive aromas of orange blossom, spices and fudge.*	8.00
VIN SANTO CHIANTI PICCINI, ITALY *Honey dried apricots and vanilla.*	8.00

KELP PREMIUM WINES

	125ml
JOSEPH DROUHIN, CHABLIS 1ER CRU, 2022, FRANCE, BURGUNDY	15.00
PULIGNY-MONTRACHET, ALAIN CHAVY '8 CLIMATS', 2022, FRANCE BURGUNDY	20.00
TRIMBACH RESERVE RIESLING, 2022, FRANCE, ALSACE	22.00
MEURSAULT, JOSEPH DROUHIN, 2022, FRANCE BURGUNDY	25.00
CHATEAU BEYCHEVELLE ST JULIEN, 2021, FRANCE BORDEAUX	20.00
CHATEAU LANGOA-BARTON, ST JULIEN, 2021, FRANCE, BORDEAUX	25.00
NUITS-SAINT-GEORGES, JOSEPH DROUHIN, 2022, BURGUNDY, FRANCE	25.00
ANTINORI 'TIGNANELLO', 2021, ITALY, TUSCANY	40.00

SPIRITS, LIQUEURS, APERITIFS

VODKA

ABSOLUT	4.50	BELVEDERE ORGANIC	6.00

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BOMBAY SAPPHIRE	4.50	GLASWEGIN	5.50
ISLE OF HARRIS	6.20	CAORUNN	5.50
THE BOTANIST	5.50	CAORUNN BLOOD ORANGE	5.50
WHITLEY & NEIL RASPBERRY	5.50		

RUM

BACARDI	4.50	HAVANA CLUB 7-YEAR-OLD	5.50
HAVANA CLUB ESPECIAL	5.20	DARK MATTER SPICED	5.50

TEQUILA

JIMADOR SILVER	5.50		

COGNAC/PORT/VERMOUTH

MARTELL	5.50	CALVADOS	6.50
COGNAC LEYRAT VSOP	8.30	PEDRO XIMENEZ SOLERA 1927 MONTILLA	7.30
PORT OF LEITH DISTILLERY TAWNY PORT	7.20		
BARON DE SIGOGNAC VSOP ARMANGAC	7.30		

WHISKY

AUCHENTOSHAN THREE WOOD	7.30	TOBERMORY 12	7.30
WOODFORD RESERVE	6.20	DALMORE 12	8.30
BRUICHLADDICH ORGANIC	8.80	ARDNAMURCHAN DISTILLERY	8.00

LIQUEURS & APERITIFS

APEROL	4.50	CAMPARI	4.50
DRAMBUIE	4.50	BAILEYS IRISH CREAM *(50ml)*	5.00
TIA MARIA *(50ml)*	5.00	DISARONNO AMARETTO	4.30
FRANGELICO	4.20	COCCHI VERMOUTH DI TORINO	5.00
MARTINI BIANCO EXTRA DRY	4.50	CHAMBORD *(50ml)*	5.00
KAHLUA	4.50		

BEERS & CIDERS

WEST BREWERY DRAUGHT – BREWED IN GLASGOW

		half pint / pint
ST MUNGO - *Bavarian style Helles lager*	*4.9%*	3.70/6.70

BOTTLES

MUNICH RED *(330ml bottle)*	*5.2%*	6.20
WEST HEIDI-WEISSE *(330ml bottle)* - *premium unfiltered wheat beer*	*5.2%*	6.20
WEST NIX PREMIUM LAGER – ALCOHOL FREE	*0.5%*	5.20
THISTLY CROSS SCOTTISH APPLE CIDER *(500ml)*	*4.5%*	7.20

SOFTS, WATERS, COFFEES & TEAS

CANS/BOTTLES *330ml*

COCA COLA	3.70	**DIET COKE**	3.50
COKE ZERO	3.50		
IRN BRU	3.55	**DIET IRN BRU**	3.50
R. WHITES PREMIUM LEMONADE	3.35	**OLD JAMAICA GINGER BEER**	3.50
APPLETISER	4.00	**SAN PELLEGRINO ARANCIATA/ LIMONATA**	4.00

MIXERS

FEVER-TREE TONICS *150ml can* 2.50
Tonic, Light, Mediterranean, Elderflower

FEVER TREE GINGER ALE *150ml can* 2.50

FRESH JUICES

FRESH FRUIT JUICES 3.20
Apple, Orange, Cranberry, Tomato, Pineapple

WATER

750ml / 330ml

STRATHMORE 5.00/3.00
Still / Sparkling

COFFEE / TEA

Coffee Roasted in Glasgow from Parallel Coffee

ESPRESSO/DOUBLE	3.00 /3.40	**MACCHIATO/DOUBLE**	3.20 / 3.80
AMERICANO	3.40	**CAPPUCCINO**	3.80
LATTE	3.90	**FLAT WHITE**	3.80
MOCHA	3.90		
HOT CHOCOLATE	3.90		

TEA *(Breakfast, Mint, Chamomile, Earl Grey, Berry, Green, Decaf)* 3.60

OAT MILK	0.50	**DECAF COFFEE**	0.50

Kelp forests are incredibly important in combating our climate emergency. It is found in abundance along many coastal areas of Scotland and in 17 areas it is included in a "Marine protected area" which help reduce the activity around the seabed where the kelp forests lie. Kelp can capture and store carbon at a shorter time scale than land forest, making it a highly effective tool in the fight against climate change.

SUPPLIERS LIST

Seafood from The Fish People - sourcing some of the best fish and shellfish from all over Scotland. Family owned and run it has been a staple in Glasgow's restaurant scene for over 20 years.

Oysters from Loch Fyne - We buy the best grade of Oysters from Loch Fyne and they are always of the best quality and fresh. Shucked to order.

Langoustines from Ochil Foods – Fresh live langoustines delivered by Ochil Foods fresh from the boats landing on the Isle of Skye.

Meat from ABR Fine Foods – Family run butcher based in Bearsden with the knowledge and contacts to some of the best farms all over Scotland.

Dairy – All of our milk and cream comes direct from Mills Milk, who have been based in and around the central belt for over 100 years.

Cheese I J Mellis - Mellis sell the finest cheese from all over the world. A Glasgow institution.

Fruit and Vegetables from Premier Produce - Based at Glasgow Fruit Market with years of experience buying and sourcing from home and abroad.

Wellocks - unique products, sourced from first-class suppliers. Working with top class restaurants all over the country.

Braehead Foods - Scottish supplier with over 30 years experience supplying restaurants with quality products

Tobermory Fish Company - Small family run business and smokery on the Isle of Mull producing Tobermory hot and cold smoked salmon and trout

Herbs from our own herb garden

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FSC