



## Kelvin - Spring

Snacks | Add 5.5 each

**Green olives**, pickled garlic, candied orange, sumac vg

**Country bread**, Blackthorn salt butter, rapeseed oil & pumpkin seed gastrique v/vg

**Whipped goats' cheese**, heather honey, fermented radish, basil oil v

Starter

**Roe venison tartare**, honey-cured egg yolk, walnut, truffle mayonnaise, parsley salad, bread crisps

**Heirloom carrot**, Applewood smoked Crowdie cheese, sunflower seeds, horseradish dressing v

**Cherry wood smoked salmon**, lemon sour cream, pain d'epice, pine nut, dill

**Ramsey's haggis**, crushed swede, skirlie, whiskey sauce vegan option available

**Scallops**, Romanesco broccoli, fermented apple, yuzu, cashew nut butter

Main

**Lamb rump**, confit belly, aubergine caviar, broad beans, saffron fennel, lamb jus

**Pork fillet**, pork cheek, toasted barley, pomegranate, savoury, pumpkin & cider sauce

**Rolled cod loin**, langoustine bisque, seaweed potato, leeks, spring vegetables

**Courgette & ricotta tart**, grapefruit, hazelnut, mint salad v

**21 day aged Scotch sirloin**, beef dripping chips, café de Scottish butter, bone marrow jus

Sides | Add 6 each

**Smoked hispi cabbage**, nduja dressing | **Kale**, house pickles & ferments salad vg  
**Mashed potato**, white truffle oil v | **Manchego polenta chips** v | **Triple cooked chips** vg | **Grilled purple stem broccoli**, sriracha, almond vg | **Beer battered onion rings** vg

Sweet

**White chocolate & rum mousse**, rhubarb 3 ways

**Sticky toffee pudding**, butterscotch sauce, tablet ice cream v

**Peanut butter iced parfait**, Blackthorn salted caramel, brûlée banana v

**Selection of 3 cheese**, quince paste, grapes, oat cake

*Please let your server know if you have any dietary requirements.*

*A discretionary 12.5% service is added to bills. 100% of tips go to our staff*