

THE KELVIN CLUB

WINTER MENU 2025

BAR SNACKS

Mergeuz sausage roll with plum ketchup /8

Wild boar rillettes, betel leaf, pork crackling,
Thai basil 3 per serve /18 **GF**

Daikon katsu sando, shokupan bread,
bulldog sauce, slaw /13 **Vegan Available**

English Shropshire cheese and
Eccles cake /14

FROM THE GRILL & STOVE

Haggis, Neeps & Tatties, whiskey jus /29

Steamed suet pudding, truffled
mushrooms, potato, onion jam,
cavolo nero cream /32 **Vegan**

Mutton dressed as lamb. Overnight
braised pressed Saltbush mutton,
Pasanda curry of cashew and
cardamom, mustard leaf fry,
crunchy bhel /52 **GF Available**

Braised duck leg ragu, chestnut Gnocchi,
pangrattato, parmesan /35

Steak Frites. O`Conner hanger steak,
fries, peppercorn sauce, remoulade /58

Cheeseburger. Aged Angus beef patty,
cheddar, pickles, brown butter mayo,
baby gem, milk bun served with fries
and ketchup /28

Market Fish of the Day /38



SMALL PLATES TO SHARE

Hot smoked salmon rarebit, Scottish
crumpet, caper vinaigrette /21

Braised smoky leeks, potato scone,
kale emulsion, chilli crisp /19
(Veg & vegan option)

Cold smoked Yarra valley venison,
pickled Kumquat, Laphroiag Kinpira
dressing /25 **GF**

White pudding herb fritters, smoked
apple aioli, watercress pickled apple.
/20 **DF**

SIDES & SALADS

Chips and ketchup /12

Baby gem, cucumber, dill, salad with
buttermilk dressing /12

Baked cauliflower cheese /15
with smoked ham hock /+ 3

Crunchy duck fat potatoes, roast chicken
jus, crème fraîche /14

Winter vegetables, roast garlic white bean
mash, chimichurri /18 **GF Vegan**

DESSERT

Ask your server about dessert
& cheese selection

**Please make your server
aware of allergens**