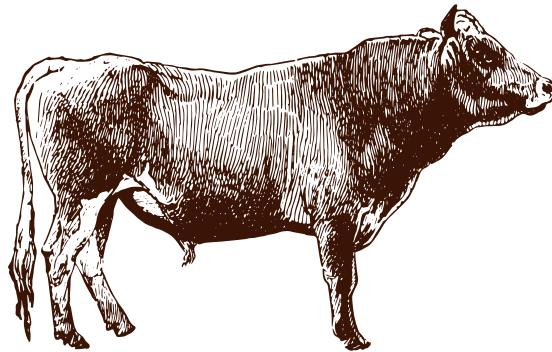


KYLOE

RESTAURANT & GRILL



❖ KYLOE'S PROVENANCE ❖

Kyloe is proud to work with some of Scotland's top farms and butchers as Head Chef John Rutter is committed to bringing our guests the best possible Scottish steak experience.

As an independent restaurant, we are lucky to have ownership of rigorously sourcing and regularly reviewing our suppliers to ensure that our dedication to provenance, quality and seasonality is consistently maintained.

One of our longest standing supplier relationships is with Hardiesmill Ethical Scotch Beef, a farm based in the Scottish Borders which uses only pedigree Aberdeen Angus beef and supplies it exclusively to 12 clients worldwide. They are globally recognised as having the highest standard in welfare from nose to plate, meaning they, and we, can proudly fly the flag for Scottish Ethical Beef.

❖ THE SELKIRK GRACE ❖

*Some hae meat and canna eat,
And some wad eat that want it;
But we hae meat, and we can eat,
Sae let the Lord be Thankit.*

IF YOU SUFFER FROM A FOOD ALLERGY OR INTOLERANCE,
PLEASE LET YOUR SERVER KNOW UPON PLACING YOUR ORDER.

Every care is taken to avoid any cross-contamination when processing a specific allergen-free order.
We do however work in a kitchen that processes allergenic ingredients and does not have a specific allergen-free zone.

A 10% service charge will automatically be applied to your bill. If you would prefer not
to pay it, please let your server know and it will be removed.

STARTERS

For the TABLE

Isle of Gigha OYSTERS

Served au naturel with shallot
vinegar, lemon & tabasco,
or crispy with tartare sauce &
bloody mary shot

½ dozen 22

East Coast Cured CHARCUTERIE

Tomato & golden raisin chutney,
pickles, crackers

- 13.5 -

PEA & MINT VELOUTÉ

Ricotta dumplings, homemade rye loaf,
Edinburgh butter

- 9 -

BRAISED Hardiesmill BEEF SHIN & HAGGIS

Yorkshire pudding, garlic & parsley crust,
red wine jus

- 12 -

TEMPURA KING PRAWN SCAMPI

Tartare relish, samphire, sea herbs

- 12 -

CRAYFISH, CRAB & BROWN SHRIMP COCKTAIL

Little gem, cucumber, avocado, samphire

- 12 -

Shetland MUSSELS

Tomato & garlic ragu, white wine,
fine herbs

½ kg 12.5

HAND-DIVED SCALLOP EN CROÛTE

Café de Paris beurre blanc,
confit leeks, seaweed

- 12.5 -

WARM SCOTTISH SEAFOOD PLATTER

Toasted focaccia, garlic butter,
saffron aioli, sea herbs

- 70 -

HERITAGE TOMATO TARTE FINE

Hardiesmill smoked cheese,
chimichurri, basil

- 10 -

SURF & TURF

Pan seared Highland Wagyu fillet,
tempura lobster, brioche, truffle,
Madeira jus

- 30 -

MAINS

ROAST Borders LAMB RACK 24

Ratatouille, smoked almonds & red pepper romesco, hasselback potatoes,
rosemary jus

PAN ROASTED Scabster COLEY 22

Shellfish bisque, steamed mussels, brown shrimp, white beans, samphire

KYLOE Highland WAGYU BURGER 24

Wagyu 'nduja, confit onions, raclette, brioche bun, beef dripping chips

BEEF WELLINGTON 30

Potato purée, glazed onions, sugarsnaps, peas, red wine jus

CAULIFLOWER, Anster CHEDDAR & PISTACHIO GRATIN VEGETARIAN 19

Summer truffle, broccoli, green onions, chilli & garlic dressing



MONDAY TO THURSDAY

65 FOR TWO

Steak dinner for two with 2 sauces &
2 sides. Choose from:

CHATEAUBRIAND 475g

SIRLOIN 500g

RIBEYE 500g

STEAKS

ALL OUR BEEF is chargrilled over a high heat, certified Scotch, sourced from specially selected farms throughout Scotland and dry aged for a minimum of 28 days on the bone.

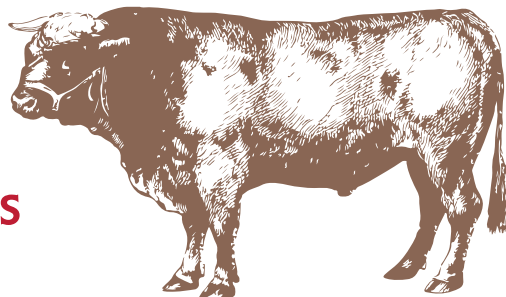
FILLET 225g	38
RIBEYE 300g	33
SIRLOIN 250g	30
RUMP 225g	20

Hardiesmill Ethical Scotch Beef
STEAK OF THE WEEK **Market Price**
 Pure breed 100% Aberdeen Angus, grass fed from the Scottish borders, specifically selected for Kyles by Alison and Robin Tuke.

TO SHARE

CHATEAUBRIAND 475g	65
PORTERHOUSE 800g	80
CÔTE DE BŒUF 600g	62
SIRLOIN 500g	52
TASTE OF <i>Hardiesmill</i>	80

Sirloin, Flat Iron, Ribeye



SAUCES

- All 3.25 -

WHISKY & PEPPERCORN
RED WINE & BLUE CHEESE
BONE MARROW GRAVY
BÉARNAISE
CHIMICHURRI
GARLIC BUTTER
CAFÉ DE PARIS BUTTER
BBQ

EXTRAS

GARLIC & PARSLEY CRUST	3.50
HIGHLAND WAGYU 'NDUJA CRUST	3.50
KING PRAWNS	9.00

Garlic butter, lemon, parsley

BBQ GLAZED BABY BACK RIBS ...	9.00
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Pork scratchings, chives, BBQ sauce

Signature SIDES

BLOOMING ONION <i>with saffron aioli</i>	8.00
CREAMED CORN BRÛLÉE	6.00
CREAMED SPINACH IN A YORKIE	5.00

Classic SIDES

HAND CUT CHIPS	4.00
<i>Add PARMESAN & TRUFFLE OIL</i>	1.00
BEEF DRIPPING CHIPS	4.50
<i>Farewell Farm's</i> ROAST POTATOES	4.50
<i>Garlic, rosemary, thyme butter</i>	
GARLIC & CHIVE MASH	4.00
GRILLED PORTOBELLO MUSHROOMS	4.00
<i>Garlic butter</i>	
GREEN BEANS <i>with butter, garlic & chillies</i>	4.50
HERITAGE TOMATO & FETA ROCKET SALAD	4.50
<i>Aged balsamic & olive oil</i>	
BEEF SHIN MAC & CHEESE	5.00

DESSERTS

CAMPFIRE SMORES

Evoking memories of the campfire with our signature dessert!

Chocolate mousse on a biscuit base, topped with charred marshmallow and served with a milk chocolate sauce in a smoking cloche to stimulate your senses!

- 10 -

Edinburgh BLOSSOM HONEY PARFAIT

Fife strawberries, bee pollen, toasted oats, strawberry sorbet

- 7.5 -

WARM PEACH, RASPBERRY & PISTACHIO CRUMBLE

Candied pistachios, vanilla crème, raspberry ripple ice cream

- 7.5 -

SCOTTISH CHEESE SELECTION

from J.J Mellis

Homemade oatcakes, spiced porridge crackers, grapes, seasonal chutney

- 10.5 -

