

K Y L O E

RESTAURANT & GRILL

Market Menu

SERVED MONDAY TO FRIDAY, 12 TO 5PM

If you suffer from a food allergy or intolerance, please let your server know upon placing your order. Although every effort is made to provide allergen-free meals, we use products that contain allergens in our kitchen and cannot rule out contamination due to shared equipment, work surfaces and airborne particles.

STARTERS

BRAISED BEEF SHIN & HAGGIS

Yorkshire pudding, garlic & parsley crust, peppercorn jus. 9.5

SCOTTISH MONKFISH SCAMPI

Tartare sauce, caper & parsley dressing, samphire. 9.5

PICKLED HERITAGE BEETROOT CARPACCIO

Marinated fennel, orange, radish, sherry vinegar reduction. 7

MAINS

GRILLED STEAK SANDWICH

Toasted rye bread, bacon jam, Dijon mayonnaise, hand cut chips. 16

KYLOE'S FLAT IRON STEAK FRITES

Hand cut chips, baby watercress, peppercorn sauce. 14

SEARED PETERHEAD HAKE

Wilted baby spinach & pak choi, lemon & chive beurre noisette, samphire, borage. 15

GRILLED PURPLE SPROUTING BROCCOLI

Crushed potatoes, broccoli & lemon purée, crisp broccoli leaves, confit garlic dressing. 12

WHY NOT ADD...

BLOOMING ONION

Saffron aioli, Parma ham, onion seasoning, chives. 12

CORN BRÛLÉE

Creamed corn with a caramelised sugar crust. Torched at your table! 9

CREAMED SPINACH YORKIE

A classic favourite, served in a gloriously puffed up Yorkshire pudding. 9

DESSERTS

GLAZED DARK CHOCOLATE MOUSSE

Vanilla ice cream. 7.5

HEATHER HONEY CAKE Rhubarb & meadowsweet sorbet. 7.5

AFFOGATO

Double espresso, vanilla ice cream, cocoa & buckwheat tuille. 5

Add a shot of BAILEYS for £3

CAFÉ GOURMAND

Today's selection of homemade petit fours,
served with your choice of coffee. 6