

KYLOE

RESTAURANT & GRILL

AFTER-DINNER

Drams & desserts

OUR SIGNATURE

Tablesides Old Fashioneds

Your choice of spirit below, stirred down with aromatic bitters and our house malted buckwheat & salted honey syrup. Made and served at your table! **13**

GLENKINCHIE

Light, mellow, delicate.

AUCHENTOSHAN THREE WOOD

Rich, balanced, robust.

GLENLIVET CARIBBEAN CASK

Sweet, smooth, spicy.

LAGAVULIN

team favourite

Smoky, medicinal, warm.

WHISKY

Turn any double whisky into an old fashioned for £3

HIGHLAND

Glenfarclas 10 **6.3**

Glengoyne 12 **5.3**

Glenmorangie 14 **8.4**

LUXURY BLENDS

Johnnie Walker Gold Reserve **8.3**

Johnnie Walker Blue **28**

Johnnie Walker Blue “Ghost And Rare” **35**

ISLAY

Bowmore 15 Sherry Cask **8**

Lagavulin 2002 Distillers Edition **13**

Ardbeg Corryvreckan **14**

Bunnahabhain 18 **15.5**

LOWLAND

Glenkinchie 12 **6.3**

Auchentoshan 3 Wood **7**

Kingsbarns **7.5**

DESSERTS

S'MORES *team favourite*

Smoked milk chocolate crèmeux, toasted marshmallow, cocoa nib praline, vanilla ice cream. **13.5**

CITRUS MERINGUE TART

Sablé, lemon & white chocolate curd, lemon verbena sorbet. **11**

PISTACHIO & ELDERFLOWER SPONGE

Strawberries, Champagne & kaffir lime granita, candied pistachios. **11**

SCOTTISH CHEESE SELECTION

Oatcakes, porridge crackers, grapes, quince jelly, tomato chutney. **14.5**

HOMEMADE ICE CREAM & SORBET

Ask your server for today's flavours! **2.5 per scoop**

Mini desserts

TROPICAL MANGO MOUSSE CAKE

Mango mousse, tropical fruit compote & vanilla cream. **7.5**

EARL GREY & CHOCOLATE TARTLET

Earl Grey ganache, chocolate fudge & vanilla ice cream. **7.5**

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.