

KYLOE

Graduation Set Menu

Available 15th June – 14th July

£55 per person

Complimentary Bellini on arrival and tea & coffee to finish
(Alcohol free variant available)

Whipped Inverloch Goats Cheese Millefeuille

Watercress, radish, lemon

Braised Beef Shin & Haggis

Yorkshire pudding, garlic & parsley crust, jus

Charred John Ross Smoked Salmon 'old fashioned'

Avocado crème fraîche, orange purée and crostini

225g Picanha Rump Steak

Beef dripping chips, baby watercress, pickled mushrooms, herb roasted tomato
& your choice of 1 sauce

Roast Lemon & Thyme Chicken Breast

Wilted baby spinach, pak choi, pan jus vinaigrette

Grilled Tenderstem Broccoli

Crushed potatoes, radish, crisp broccoli leaves, confit garlic oil

Seared Peterhead Hake

Samphire, lemon & chive beurre noisette, borage

Steak Sauces – Choose from

whisky & peppercorn / béarnaise / red wine & blue cheese / garlic butter

S'mores

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

Citrus meringue tart

Sablé, lemon & white chocolate curd, lemon verbena sorbet. Heather honey sponge

Selection of Ice-Creams and Sorbet

Ask your server for today's flavors

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.