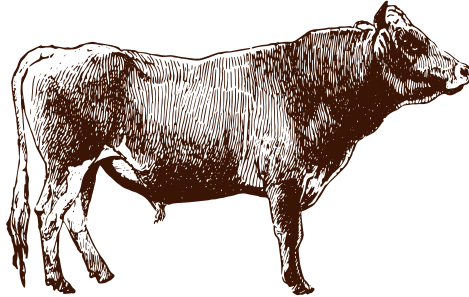


KYLOE

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 -

BRAISED Tweedmuir VENISON HAUNCH 12

Haggis, Yorkshire pudding, parsley crust, jus

CURRIED PARSNIP SOUP 9

Coconut & coriander pesto, homemade rye loaf, Edinburgh butter

SHALLOT & MUSHROOM TARTE FINE 10

Torched Scottish goats cheese, lambs lettuce, sherry vinegar reduction

SURF & TURF 30

Pan-seared Highland wagyu fillet, tempura lobster, bonemarrow crostini, truffle, red wine jus

CRAYFISH, CRAB & BROWN SHRIMP COCKTAIL 12

Marie Rose sauce, little gem, avocado, paprika

TEMPURA KING PRAWN SCAMPI 12

Tartare sauce, pickled cucumber, samphire

HAND-DIVED SCALLOP EN CROÛTE 12.5

Café de Paris beurre blanc, confit leeks, seaweed

MAINS

VENISON LOIN & MUSHROOM WELLINGTON 30

Hispi cabbage, glazed shallots, broccoli, jus

KYLOE Highland WAGYU BURGER 24

Oxtail marmalade, pickled red onions, raclette, brioche bun, beef dripping chips, jus

GRILLED FILLET OF Shetland SALMON 22

Mussels, brown shrimp, crab, shellfish beurre blanc, fennel, samphire

CAULIFLOWER, Anster CHEDDAR & PISTACHIO GRATIN VEGETARIAN 19

Black truffle, cavolo nero, green onions, chilli & garlic dressing



MONDAY TO THURSDAY
65 FOR TWO

Steak dinner for two with 2 classic side dishes & 2 sauces. Choose from:

CHATEAUBRIAND 475g
SIRLOIN 500g
RIBEYE 500g

KYLOE'S FAMOUS Sharing Sunday Roast

Your choice of **28 DAY DRY-AGED RUMP** or **RIBEYE** served with **UNLIMITED SIDES** and followed by a sharing **STICKY TOFFEE PUDDING** with ice cream.

STARTING FROM 25 PER PERSON

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.

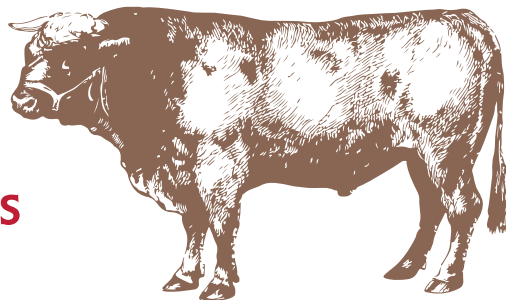
FILLET 225g	38
RIBEYE 300g	32
SIRLOIN 250g	28
RUMP 225g	19

Hardiesmill Ethical Scotch Beef
STEAK OF THE DAY **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	75
CÔTE DE BŒUF 600g	62
SIRLOIN 500g	52
TASTE OF <i>Hardiesmill</i>	80

Sirloin, Flat Iron, Ribeye



SAUCES

- All 3.00 -

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

EXTRAS

GARLIC & PARSLEY CRUST	3.50
KING PRAWNS	7.50
<i>Garlic butter, lemon, parsley</i>	
BBQ GLAZED BABY BACK RIBS	9.00
<i>Pork scratchings, chives, BBQ sauce</i>	

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
ROAST BABY 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
BEETROOT, FETA & ROCKET SALAD	4.50
<i>Sherry vinegar reduction</i>	
TRUFFLE 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 -

ICED WHITE CHOCOLATE & COCONUT PARFAIT

Rum-glazed pineapple, passionfruit, mango sorbet

- 7.5 -

BAKED VANILLA CHEESECAKE

Salted caramel ice cream, toffee popcorn, honeycomb

- 7.5 -

SCOTTISH CHEESE SELECTION

from J.J Mellis

Homemade oatcakes, spiced porridge crackers, grapes, seasonal chutney

- 10.5 -

