

KYLOE

RESTAURANT & GRILL

— Kyloe's Provenance —

At Kyloe we proudly champion Scotland's produce first. All of our beef is Scotch, arriving dry-aged for a minimum of 28 days before selected whole cuts are aged further in our in-house dry ager, which you can see as you come in. This process slowly removes moisture to intensify flavour and tenderness, with some cuts aged by our chefs using salt or flavoured butters.

Our premium Wagyu comes from Hoardweel Farm in Dumfriesshire, where Jonathan and Helen Stebbings select their cattle with great care, producing beautifully marbled beef renowned for its depth of flavour and tenderness.

Across the rest of the menu you will find more exceptional Scottish producers, including Edinburgh-based East Coast Cured Charcuterie, Inverloch Goats Cheese from Ayrshire or smoked salmon from John Ross, alongside hake from Peterhead, Aberdeenshire and West Coast langoustines and scallops from Scotland's coastal waters.

— 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.**

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.

While you wait...

APÉRITIF

SIGNATURE MARTINI

FLORAL, BRIGHT, SMOOTH

Edinburgh Gin Seaside, Vodka, Cucumber, Vermouth, Pear EDV, Elderflower. 14

KYLOE BELLINI

BRIGHT, BUBBLY, JUICY, COMPLEX

Peach Aperitif, Prosecco, Sauternes, Muscat, Verjus, Black Tea. 12.5

TABLE SNACKS

SPICED IBERICO GORDAL OLIVES 7.5

GARLIC & MUSHROOM ROASTED BONEMARROW 9

EAST COAST CURED CHARCUTERIE

Tomato & golden raisin chutney, pickles, crackers. 12

OYSTER BAR

1/2 DOZEN OYSTERS FROM SCOTTISH WATERS

Served au naturel with shallot vinegar, lemon & tabasco 30

BEST PAIRED WITH...

CRÉMANT DE LOIRE
125ML | 10

THE KYLOE FILM CLUB

CINEMATIC EVENINGS
featuring an iconic film with
PAIRED GOURMET DISHES

& **DRINKS** inspired by the
unforgettable masterpiece.

Visit our website for details.

← The Starters →

HIGHLAND WAGYU SURF & TURF

Pan-seared wagyu fillet, garlic langoustine, bonemarrow crouton, truffle, red wine jus. 32

KYLOE'S SCOTCH STEAK TARTARE

Egg yolk, gherkin ketchup, pickles, Bloody Mary purée, crostini. 19

CHARRED JOHN ROSS SMOKED SALMON 'OLD FASHIONED'

Avocado crème fraîche, orange purée, pickled ginger, fennel & oat cracker. 18

SCOTTISH MONKFISH SCAMPI

Tartare sauce, parsley & caper dressing, confit lemon, sea herbs. 18

WEST COAST LANGOUSTINE & SEARED SCALLOP

Lemon butter, saffron & orange braised carrots, samphire. 19

BRAISED BEEF SHIN & HAGGIS PITHIVIER

Braised red cabbage, pickled mushrooms, peppercorn & redcurrant jus. 19

PICKLED HERITAGE BEETROOT CARPACCIO

Salt baked beetroots, marinated fennel, orange, meat radish, sherry vinegar reduction. 12

WHIPPED INVERLOCH GOATS CHEESE MILLEFEUILLE

Lemon & olive oil dressed asparagus, black truffle. 18

← The Mains →

SCOTCH BEEF WELLINGTON

Parma ham, rainbow carrots, carrot purée, glazed shallot, red wine jus. 39

ROAST LEMON & THYME CHICKEN BREAST

Wilted baby spinach, pak choi, asparagus, spring onion, celeriac purée, pan jus vinaigrette. 28

KYLOE HOARDWEEL WAGYU BURGER

Smoked bacon jam, Anster cheddar, mustard burger sauce, pickled red onions, brioche bun, beef dripping chips, jus. 30

SEARED PETERHEAD HAKE

Brown shrimp, lemon, caper & chive beurre noisette, confit leek, samphire, borage. 28

GRILLED PURPLE SPROUTING BROCCOLI

Crushed potatoes, broccoli & lemon purée, radishes, crisp broccoli leaves, confit garlic dressing. 22

Steak Me Out

MONDAY TO THURSDAY

Enjoy a **500G SHARING RUMP CAP** for two with
2 CLASSIC SIDE DISHES & 2 SAUCES for **£65**

For **£25**, upgrade to a
500G CHATEAUBRIAND | 600G CÔTE DE BŒUF | 500G SIRLOIN

← The Beef →

All our beef is chargrilled over a high heat, sourced from specially selected farms and dry-aged for a minimum of 28 days on the bone.

RUMP 225G 27	SIRLOIN 255G 40	RIBEYE 275G 47	FILLET 225G 49
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KYLOE RECOMMENDS...

IN-HOUSE DRY-AGED CUTS OF THE DAY

The process of dry aging slowly removes moisture to intensify flavour and tenderness. Ask your server about today's selected cuts, aged by our chefs using salt or house-made flavoured butters.

MARKET PRICE

HOARDWEEL WAGYU STEAK OF THE DAY

Highly marbled, rich, perfectly balanced and decadent; these cuts offer one of the world's most premium beef experiences.

MARKET PRICE

TO SHARE

CHATEAUBRIAND

500G | 88

PORTERHOUSE

800G | 95

CÔTE DE BŒUF

600G | 88

SIRLOIN

500G | 78

SURF & TURF

ROASTED KING PRAWNS

Garlic butter, lemon, parsley. 8

SAUCES

4

Whisky & Peppercorn
Bonemarrow Gravy
Red Wine & Blue Cheese
Garlic Butter | BBQ
Béarnaise | Chimichurri

Classic sides

All 7.5

HAND CUT CHIPS

Add PARMESAN &
TRUFFLE OIL for 1.5

BEEF DRIPPING CHIPS

ROASTED BABY POTATOES

Garlic, rosemary, thyme butter.

BAKED GARLIC & CHIVE MASH

ROAST CHESTNUT MUSHROOMS

Garlic butter, parsley.

GREEN BEANS

Garlic & chilli dressing.

HERITAGE BEETROOTS, FENNEL & FETA SALAD

Sherry vinegar reduction.

MAPLE ROASTED RAINBOW CARROTS

Toasted seeds.

BRISKET MAC & CHEESE

Desserts

S'MORES

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

AND MORE...

Ask for our drams & desserts menu

WHY NOT TRY ONE OF OUR

Signature sides

FOR SOMETHING A LITTLE EXTRAORDINARY...

BLOOMING ONION

Double-dipped in batter & flour, then deep-fried until crispy and golden!
Served with 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

OUR AWARD-WINNING

Sharing Sunday Roast

SERVED EVERY SUNDAY

From 32.5 per person