

KYLOE

RESTAURANT & GRILL

— Kyloe's Provenance —

At Kyloe we proudly champion Scotland's produce first. All of our beef is Scotch, with selected cuts being aged in-house in our dry-aging chambers which you can see as you arrive in Kyloe. This process slowly removes moisture to intensify flavour and tenderness. All our steaks are flame-grilled and brushed with rendered Wagyu beef fat before serving.

Our premium Wagyu comes from Hoardweel Farm in Dumfriesshire, where David and Elaine Stebbings breed 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 or smoked salmon from the royal warrented John Ross smokehouse, alongside hake from Peterhead in 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

GARLIC & MUSHROOM ROASTED BONEMARROW

Focaccia crostinis. 9

MARINATED GORDAL OLIVES

Gin, Vermouth, confit lemon, Guindilla pepper, garlic. 7.5

EAST COAST CURED CHARCUTERIE

Spiced apple jam, 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

Midweek steak frites

SERVED MONDAY TO FRIDAY, 12 TO 6PM

200g Denver steak, hand cut chips, baby watercress, peppercorn sauce for £15

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'

Burnt orange & whisky glaze, heritage beetroot carpaccio, orange purée, fennel & oat cracker. 18

SCOTTISH MONKFISH SCAMPI

Tartare sauce, parsley & caper dressing, confit lemon, borage. 18

SEARED SCALLOPS & WEST COAST LANGOUSTINE TAIL

Red pepper romesco, ratatouille, toasted hazelnuts, samphire. 19

PAN-ROASTED PARTRIDGE BREAST

Braised red cabbage, blackberry reduction, apple glazed chestnuts, juniper jus. 19

CARROT & SESAME SOUP

Pickled purple carrots, toasted sesame seeds, coriander & lime oil. 12

WHIPPED FETA MILLEFEUILLE

Dressed olive oil & lemon baby leeks, fresh black truffle, roasted hazelnuts. 16

The Mains

SCOTCH BEEF WELLINGTON

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

ROAST LEMON & THYME CHICKEN BREAST

Baked aubergine & courgette, pickled walnut, brassicas, herb purée, chicken jus. 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

Pearl barley, brown shrimp, lemon & chive risotto, capers, samphire, borage. 28

MISO ROASTED HISPI CABBAGE

Red pepper purée, smoked almonds, pickled radicchio, kale, sweetcorn, chilli dressing. 22

Steak Me Out

MONDAY TO FRIDAY

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 Scotch certified, hand selected by our craft butchers for Kyloe and chargrilled over high heat.

RUMP

225G | 27

SIRLOIN

255G | 40

RIBEYE

275G | 47

FILLET

225G | 49

KYLOE RECOMMENDS...

GUEST BREED DRY-AGED CUT OF THE DAY

The process of dry aging slowly removes moisture to intensify flavour and tenderness. Ask your server about today's selected cuts.

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.

BLUE CHEESE & POMEGRANATE SALAD

Radish, rocket, watercress,
pomegranate vinaigrette.

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