

KYLOE

RESTAURANT & GRILL

Kyloe's Provenance

Kyloe is proud to work with some of Scotland's top farms and butchers as we are 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 1/2 DOZEN OYSTERS

Choose from AU NATUREL with shallot vinegar, lemon & tabasco, or CRISPY with tartare sauce & virgin mary shot. 24

EAST COAST CURED CHARCUTERIE

Tomato & golden raisin chutney, pickles, crackers. 14

SURF & TURF

Pan-seared Highland wagyu fillet, tempura lobster, bonemarrow crostini, truffle, red wine jus. 30

CRAYFISH & BROWN SHRIMP COCKTAIL

Scottish langoustine, Marie Rose sauce, little gem, pickled cucumber, smoked paprika. 14

SCOTTISH MONKFISH SCAMPI

Tartare sauce, samphire, spring onions. 13

HAND-DIVED SCALLOP EN CROÛTE

Café de Paris beurre blanc, confit leeks, seaweed. 14

BRAISED BEEF SHIN & HAGGIS

Yorkshire pudding, parsley crust, jus. 12.5

CAULIFLOWER CHEESE VELOUTÉ

Fried capers, Comté crisp, rye loaf, Edinburgh butter. 10

SCOTTISH GOATS CHEESE MILLEFEUILLE

Asparagus, mushrooms, onions, sherry vinegar reduction. 11.5

SCOTCH STEAK TARTARE

Confit egg yolk, gherkin ketchup, bloody mary purée, parmesan crisp. 13



Enjoy a steak dinner for two with 2 classic side dishes & 2 sauces!

MONDAY TO THURSDAY | 65 FOR TWO

Choose from:

CHATEAUBRIAND 475g
SIRLOIN 500g
RIBEYE 500g

KYLOE'S FAMOUS Sharing Sunday Roast

SERVED BETWEEN 12.30 AND 5PM

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

Mains

BEEF & MUSHROOM WELLINGTON

Hispi cabbage, glazed shallots, asparagus, jus. 32

KYLOE HIGHLAND WAGYU BURGER

Oxtail marmalade, raclette, pickled red onions, brioche bun, beef dripping chips, jus. 26

ROASTED SCOTTISH SEA BREAM

Shrimp, lemon & chive beurre noisette, new potatoes, leeks, samphire, crispy capers. 24

WHITE ASPARAGUS, CHEDDAR & PISTACHIO GRATIN

Black truffle, cavolo nero, green onions, chilli & garlic dressing. 20

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	39
RIBEYE 300g	34
SIRLOIN 250g	30
RUMP 225g	21

HARDIESMILL ETHICAL SCOTCH BEEF STEAK OF THE DAY Market Price

Pure breed 100% Aberdeen Angus, grass fed from the Scottish borders, specifically selected for Kylee by Alison and Robin Tuke.

Sauces...

ALL 3.5

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

& extras

GARLIC & PARSLEY CRUST 3

KING PRAWNS

Garlic butter, lemon, parsley. 8

BBQ GLAZED BABY BACK RIBS

Pork scratchings, chives, BBQ sauce. 9.5

Classic sides

HAND CUT CHIPS 4.5

Add PARMESAN & TRUFFLE OIL for 1

BEEF DRIPPING CHIPS 5

ROASTED BABY POTATOES

Garlic, rosemary, thyme butter. 4.5

GARLIC & CHIVE MASH 4.5

GRILLED PORTOBELLO MUSHROOMS

Garlic butter. 4.5

GREEN BEANS

Butter, garlic & chillies. 4.5

ASPARAGUS, FETA & ROCKET SALAD

Sherry vinegar reduction. 4.5

TRUFFLE MAC & CHEESE 6

TO SHARE

CHATEAUBRIAND 475g 68

PORTERHOUSE 800g 75

CÔTE DE BŒUF 600g 64

SIRLOIN 500g 54

SPECIAL CUT RIBEYE 500g 64

TASTE OF HARDIESMILL 80

Sirloin, Flat Iron, Ribeye

WHY NOT TRY ONE OF OUR

Signature sides

FOR SOMETHING A LITTLE EXTRAORDINARY...

BLOOMING ONION

Double-dipped in batter and flour, then deep-fried until crispy and golden! Served with saffron aioli. 8

CORN BRÛLÉE

Creamed corn with a caramelised sugar crust. Torched at your table! 6

CREAMED SPINACH YORKIE

A classic favourite, served in a gloriously puffed up Yorkshire pudding. 5

Desserts

CAMPFIRE SMORES

Evoking memories of the campfire!

Chocolate mousse on a biscuit crumble, with charred marshmallow and rich milk chocolate sauce in a smoking cloche! 10.5

LEMON POSSET

Poached rhubarb, pistachio & oat crumble, blood orange sorbet. 8

BAKED VANILLA CHEESECAKE

Salted caramel ice cream, toffee popcorn, honeycomb. 8

SCOTTISH CHEESE SELECTION FROM I.J MELLIS

Homemade oatcakes, porridge crackers, grapes, tomato chutney. 11.5

