

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*. 28

EAST COAST CURED CHARCUTERIE

Tomato & golden raisin chutney, pickles, spiced olives, crackers. 18

SURF & TURF

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

BEETROOT SALMON GRAVLAX

Caviar, fennel, blood orange, coriander. 15

SCOTTISH LANGOUSTINE & SEARED SCALLOP

Café de Paris butter, confit leek & fennel, seaweed. 16

SCOTTISH MONKFISH SCAMPI

Tartare sauce, parsley & caper dressing, cucumber, samphire. 14

SCOTTISH GOATS CHEESE & SPRING ONION MILLEFEUILLE

Marinated beetroots, radish, gremolata, sherry vinegar reduction. 14

BEEF SHIN & HAGGIS PITHIVIER

Braised red cabbage, baby watercress, red wine jus. 14

SCOTCH STEAK TARTARE

Confit egg yolk, gherkin ketchup, bloody mary purée, parmesan crisp. 16

CARROT, COCONUT & CORIANDER SOUP

Black garlic pesto, pickled purple carrots, toasted pumpkin seeds. 10

Mains

GRILLED AYRSHIRE PORK TOMAHAWK

Rainbow carrots, carrot & star anise purée, broccoli, crisp cavolo nero, redcurrant jus. 30

KYLOE HIGHLAND WAGYU BURGER

Smoked wagyu Bacon, raelette, pickled red onions, brioche bun, beef dripping chips, jus. 28

ROAST PETERHEAD COD

Smoked mussels, confit leek & brown shrimp, lobster bisque, spring onions, samphire. 26

CURRIED CAULIFLOWER FRITTERS

Cauliflower & coconut purée, piccalilli, sautéed greens, chimichurri. 20

Steak me out!

MONDAY TO THURSDAY

Enjoy a 500g **SHARING RUMP** for two with
2 CLASSIC SIDE DISHES & 2 SAUCES for £55

Upgrade to a
475g **CHATEAUBRIAND**
500g **SIRLOIN**
or 500g **RIBEYE** for £15

OUR FAMOUS SHARING Sunday Roast

SERVED EVERY SUNDAY, 12.30 - 5PM

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

STARTING FROM 27.5 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	44
RIBEYE 275g	40
SIRLOIN 250g	35
RUMP 225g	22

TO SHARE	CHATEAUBRIAND 475g	72
	PORTERHOUSE 800g	82
	CÔTE DE BŒUF 600g	65
	SIRLOIN 500g	60
	TASTE OF HARDIESMILL	80
Sirloin, Flat Iron, Ribeye		

Surf & Turf

Add **KING PRAWNS** with garlic butter, lemon & parsley to your steak for 6

Sauces...

ALL 3.75

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

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. 9

CORN BRÛLÉE

Creamed corn with a caramelised sugar crust. Torched at your table! 6.5

CREAMED SPINACH YORKIE

A classic favourite, served in a gloriously puffed up Yorkshire pudding. 6

HOARDWEEL WAGYU

STEAK OF THE DAY Market Price

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

HARDIESMILL ETHICAL SCOTCH BEEF

TEXTURE CUT OF THE DAY Market Price

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

Classic sides

HAND CUT CHIPS 5

Add **PARMESAN & TRUFFLE OIL** for 1

BEEF DRIPPING CHIPS 5

ROASTED BABY POTATOES

Garlic, rosemary, thyme butter. 5

GARLIC & CHIVE MASH 4.5

GRILLED PORTOBELLO MUSHROOMS

Garlic butter. 5

GREEN BEANS

Garlic & chilli dressing. 5

FENNEL, ORANGE, BEETROOT & FETA SALAD

Sherry vinegar reduction. 5

TRUFFLE MAC & CHEESE 6

THE
KYLOE
FILM CLUB

*A paired menu film
experience...*

CINEMATIC EVENINGS featuring an iconic film with **PAIRED GOURMET DISHES & DRINKS** inspired by the unforgettable masterpiece.

Ask a member of staff or visit our website for details.

DESSERT	Paired with a dram if you wish...	£
CAMPFIRE S'MORES	Chocolate mousse on a biscuit base, topped with charred marshmallow and served with a milk chocolate sauce in a smoking cloche!	10
Paired with	GLENKINCHIE 12 LOWLAND (40%)	5.75
.....		
POACHED YORKSHIRE RHUBARB	Pistachio crackers, vanilla crème pâtissière, pistachio ice cream	8.50
Paired with	SINGLETON 18 SPEYSIDE (40%)	9.95
.....		
RUM SPICED PINEAPPLE	Coconut sorbet, toasted cashew granola, pineapple crisps	8.50
Paired with	SINGLETON 18 SPEYSIDE (40%)	9.95
.....		
SCOTTISH CHEESE SELECTION FROM IJ MELLIS	Oatcakes, porridge crackers, grapes, tomato chutney	11
Paired with	JOHNNIE WALKER BLUE LABEL (40%)	23.95
.....		
HOMEMADE ICE CREAM & SORBET	Ask your Server for today's flavours	5

JOHNNIE WALKER COCKTAILS

£

GOLD FASHIONED

10.95

Johnnie Walker Gold Label Reserve, orgeat, walnut bitters

24 DEGREES OF POLLINATION

10.95

Johnnie Walker Black Label, honey syrup, lemon, egg white

KILMARNOCK SPRITZ

10.95

Johnnie Walker Black Label, lemon juice, sugar, blood orange soda

JOHNNIE ROY

39

Johnnie Walker Blue Label, Antica Formula, Angostura bitters, Maraschino juice

WHISKIES & SINGLE MALTS

£

A selection of exquisite whiskies, showcasing the Four Corners of Scotland.

JOHNNIE WALKER BLUE LABEL (40%)

23.95

Only 1 in 10,000 casks of the perfectly aged rare whiskies maturing in our reserves has the richness and character required to craft Johnnie Walker Blue Label.

GLENKINCHIE 12 LOWLAND (40%)

5.75

Baked apples, vanilla ice cream, white pepper

SINGLETON 18 SPEYSIDE (40%)

9.95

Vanilla, rich fruit, toffee apple, cinnamon spice

LAGAVULIN 2002 DISTILLERS EDITION ISLAY (43%)

11.50

Dry, oaky spice, menthol, raisins, cigar boxes, marmalade and ashy smoke.