

# 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.

# For the table

## EAST COAST CURED CHARCUTERIE

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

## OYSTER BAR

### 1/2 DOZEN OYSTERS FROM SCOTTISH WATERS

Choose from AU NATUREL with  
shallot vinegar, lemon & tabasco, or  
CRISPY with tartare sauce & virgin  
mary shot. 28

#### PAIRED WITH...

CRÉMANT DE LOIRE  
125ML | 9.5

## Market menu

SERVED MONDAY TO  
FRIDAY, 12 TO 6PM

Enjoy 2 COURSES for  
£24 or 3 COURSES for £28

## OUR FAMOUS

# Sunday Roast

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.

From 27.5 per person

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 crostini, truffle, red wine jus. 30

## KYLOE'S SIRLOIN STEAK TARTARE

Egg yolk, gherkin ketchup, pickles, bloody mary purée, parmesan crisp. 16

## GIN-CURED WESTER ROSS SALMON

Caviar, tonic cucumber, horseradish emulsion, pickled samphire. 15

## PETERHEAD COD CHEEK SCAMPI

Piccalilli purée, crisp Parma ham, curried cauliflower, fresh peas, radish. 14

## WEST COAST LANGOUSTINE & SEARED SCALLOP

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

## BEEF SHIN & HAGGIS PITHIVIER

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

## CARROT & CORIANDER SOUP

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

## ELRICK LOG GOATS CHEESE MILLEFEUILLE

Heritage tomatoes, confit onions, sherry vinegar reduction. 14

# ← The Mains →

## BEEF WELLINGTON

Rainbow carrots, glazed shallots, carrot purée, fresh peas, red wine jus. 30

## KYLOE HIGHLAND WAGYU BURGER

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

## SCOTTISH SEAFOOD BOUILLABAISSSE

Seared cod, steamed mussels, langoustine, potatoes, samphire, lobster bisque. 26

## CHARRED HERITAGE TOMATOES, BEETROOTS & CARROTS

Whipped truffle & garlic tofu, smoked almonds, pumpkin seeds, coconut gremolata. 20

# Steak Me Out

MONDAY TO THURSDAY

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

For £15, upgrade to a

**475G CHATEAUBRIAND | 500G SIRLOIN | 500G RIBEYE**

## ← The Beef →

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.

<b>RUMP</b> 225G   22	<b>SIRLOIN</b> 250G   36	<b>RIBEYE</b> 275G   40	<b>FILLET</b> 225G   44
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### KYLOE RECOMMENDS...

#### HARDIESMILL ETHICAL SCOTCH BEEF TEXTURE CUT OF THE DAY

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

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

475G | 72

#### PORTERHOUSE

800G | 82

#### CÔTE DE BŒUF

600G | 68

#### SIRLOIN

500G | 65

#### TASTE OF HARDIESMILL

Fillet, Sirloin, Flat Iron

85

### WHY NOT ADD

#### ROAST KING PRAWNS

Garlic butter, lemon, parsley. 6

#### SAUCES

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. 6.5

## Classic sides

#### HAND CUT CHIPS 5

Add PARMESAN &  
TRUFFLE OIL for 1

#### BEEF DRIPPING CHIPS 5

#### ROASTED BABY POTATOES

Garlic, rosemary, thyme butter. 6

#### GARLIC & CHIVE MASH 5

#### GRILLED PORTOBELLO

#### MUSHROOMS

Garlic butter. 6

#### GREEN BEANS

Garlic & chilli dressing. 5.5

#### FENNEL, ORANGE, BEETROOT & FETA SALAD

Sherry vinegar reduction. 6

#### TRUFFLE MAC & CHEESE 6.5

## Desserts

#### CAMPFIRE S'MORES

Chocolate crémeux on a shortbread base, topped with charred marshmallow, chocolate ice cream and served with a toffee sauce in a smoking cloche! 10

#### APRICOT & HARDIESMILL HONEY TART

Thyme ganache, apricot & elderflower coulis, toasted pistachio ice cream.

8.5

#### FIFE STRAWBERRY & VANILLA MERINGUE

Strawberry & green tea shards, buckwheat crumble, herb gel, strawberry sorbet. 8.5

## Cheese

#### SCOTTISH CHEESE SELECTION

FROM I.J MELLIS

Oatcakes, porridge crackers, grapes, tomato chutney. 13

#### PAIRED WITH...

JOHNNIE WALKER  
BLUE LABEL 23.9

