

# 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.**

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...

## TABLE SNACKS

**SPICED IBERICO GORDAL OLIVES** 5

**BRAISED OX CHEEK CROQUETTES**  
Café de Paris mayo. 6

**GARLIC ROASTED BONEMARROW**  
Mushroom duxelles, crostini. 8

## CHARCUTERIE

**EAST COAST CURED CHARCUTERIE**  
Tomato & golden raisin chutney, pickles, crackers. 9

### BEST PAIRED WITH...

**CASA DE BALEIA PINOT NOIR**  
175ML | 12.5

## 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

### BEST PAIRED WITH...

**CRÉMANT DE LOIRE**  
125ML | 9.5

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 —

## SURF & TURF

Pan-seared wagyu fillet, garlic langoustine, bonemarrow crouton, truffle, red wine jus. 30

## KYLOE'S SIRLOIN STEAK TARTARE

Egg yolk, gherkin ketchup, pickles, bloody mary purée, parmesan crisp. 17

## BETROOT WESTER ROSS SALMON GRAVLAX

Caviar, pickled cucumber, radish, horseradish emulsion, coriander. 16

## SCOTTISH MONKFISH SCAMPI

Tartare sauce, parsley & caper dressing, confit lemon, sea herbs. 15

## WEST COAST LANGOUSTINE & SEARED SCALLOP

Café de Paris butter, confit leek & fennel, samphire. 18

## BRAISED VENISON HAUNCH & HAGGIS PITHIVIER

Red cabbage, baby watercress, mushrooms, juniper jus. 16

## PUMPKIN, COCONUT & CORIANDER SOUP

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

## ELRICK LOG GOATS CHEESE PISSALADIÈRE

Black truffle, confit onions, spiced Gordal olives, sherry vinegar reduction. 14

# — The Mains —

## LOCAL ESTATE VENISON WELLINGTON

Rainbow carrots, glazed shallots, carrot & star anise purée, juniper & redcurrant jus. 32

## KYLOE HIGHLAND WAGYU BURGER

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

## SEARED PETERHEAD HAKE

Brown shrimp, charred leek, hispi cabbage, samphire, lemon butter emulsion. 26

## BAKED BABY CAULIFLOWER CHEESE

Garlic sautéed spring greens, pickled red onions, black truffle, smoked almonds. 22

## 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.

**RUMP**  
225G | 23

**SIRLOIN**  
250G | 37

**RIBEYE**  
275G | 42

**FILLET**  
225G | 46

## 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 | 84

**CÔTE DE BŒUF**  
600G | 68

**SIRLOIN**  
500G | 65

**TASTE OF HARDIESMILL**  
Fillet, Sirloin, Flat Iron  
86

## WHY NOT ADD

**ROAST KING PRAWNS**  
Garlic butter, lemon, parsley. 6

### SAUCES 4

Whisky & Peppercorn  
Bone Marrow Gravy  
Red Wine & Blue Cheese  
Garlic Butter  
BBQ  
Béarnaise  
Chimichurri  
Café de Paris Butter

# Classic sides

**HAND CUT CHIPS** 6  
Add **PARMESAN &  
TRUFFLE OIL** for 1

**BEEF DRIPPING CHIPS** 6

**ROASTED BABY POTATOES**  
Garlic, rosemary, thyme butter. 6

**GARLIC & CHIVE MASH** 5.5

**GRILLED PORTOBELLO  
MUSHROOMS**  
Garlic butter. 6

**GREEN BEANS**  
Garlic & chilli dressing. 5.5

**FENNEL, ORANGE,  
BEETROOT & FETA SALAD**  
Sherry vinegar reduction. 6

**MAPLE ROASTED  
CARROTS**  
Toasted seeds. 6

**WAGYU BRISKET MAC &  
CHEESE** 7.5

## OUR AWARD-WINNING

# 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 a sharing  
**STICKY TOFFEE  
PUDDING** with vanilla ice  
cream for dessert.

From 27.5 per person

## 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 black garlic mayo, Parma ham, chives. 9

### CORN BRÛLÉE

Creamed corn with a caramelised sugar crust. Torched at your table! 7

### CREAMED SPINACH YORKIE

A classic favourite, served in a gloriously puffed up Yorkshire pudding. 7