

KYLOE

RESTAURANT & GRILL

—◆— **Kyloe's Provenance** —◆—

At Kyloe, we take immense pride in partnering with some of the country's finest farms and butchers, ensuring that each guest experiences the ultimate steak journey.

We are proud to collaborate with Donald Russell, an esteemed Aberdeenshire farmer who holds the prestigious Royal Warrant to supply the Royal Household. As an independent restaurant, we have the privilege to meticulously select our ingredients, allowing us to emphasise provenance, quality, and seasonality.

Our unwavering commitment to championing Scottish and British beef means that every steak served at Kyloe meets and exceeds our exceptional standards of excellence. Join us for a dining experience that celebrates the very best of what Scotland & the UK have to offer.

—◆— **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 5.5

BRAISED OX CHEEK CROQUETTES
Café de Paris mayo. 6.5

GARLIC ROASTED BONEMARROW
Mushroom duxelles, crostini. 8.5

CHARCUTERIE

EAST COAST CURED CHARCUTERIE
Tomato & golden raisin chutney, pickles, crackers. 10

BEST PAIRED WITH...

CASA DE BALEIA PINOT NOIR
175ML | 13.25

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. 30

BEST PAIRED WITH...

CRÉMANT DE LOIRE
125ML | 10

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. 32

KYLOE'S SCOTCH STEAK TARTARE

Egg yolk, gherkin ketchup, pickles, bloody mary purée, parmesan crisp. 18

CITRUS CURED WESTER ROSS SALMON

Salmon keta, horseradish, pickled cucumber, fennel, orange, coriander. 17

SCOTTISH MONKFISH SCAMPI

Tartare sauce, parsley & caper dressing, confit lemon, sea herbs. 16

WEST COAST LANGOUSTINE & SEARED SCALLOP

Café de Paris butter, confit leek & fennel, samphire. 19

BRAISED VENISON HAUNCH & HAGGIS PITHIVIER

Red cabbage, baby watercress, mushrooms, juniper jus. 17

LEEK & POTATO SOUP

Crispy broccoli, Strathdon blue cheese, burnt leek powder. 11

BONNET GOATS CHEESE PISSALADIÈRE

Shaved asparagus, radishes, confit onions, sherry vinegar reduction. 15

← The Mains →

SCOTCH BEEF WELLINGTON

Rainbow carrots, white onion & sherry purée, glazed shallot, red wine jus. 30

KYLOE HIGHLAND WAGYU BURGER

Smoked wagyu bacon, Comté, pickled red onions, brioche bun, beef dripping chips, jus. 30

SEARED PETERHEAD HAKE

Brown shrimp, charred leek, hispi cabbage, samphire, lemon butter emulsion. 28

GRILLED CAULIFLOWER STEAK

Garlic sautéed greens, chimichurri, spring 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 £60

For £20, upgrade to a
475G CHATEAUBRIAND | 500G SIRLOIN | 600G CÔTE DE BŒUF

← The Beef →

All our beef is chargrilled over a high heat, sourced from specially selected farms and dry-aged for a minimum of 28 days on the bone.

RUMP 225G 27	SIRLOIN 250G 39	RIBEYE 275G 43	FILLET 225G 48
--------------------------	-----------------------------	----------------------------	----------------------------

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 | 85

PORTERHOUSE

800G | 95

CÔTE DE BŒUF

600G | 85

SIRLOIN

500G | 75

TASTE OF HARDIESMILL

Sirloin, Flat Iron, Rump

85

WHY NOT ADD

ROAST KING PRAWNS

Garlic butter, lemon, parsley. 7

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 5.5

Add PARMESAN &
TRUFFLE OIL for 1.5

BEEF DRIPPING CHIPS 5.5

ROASTED BABY POTATOES

Garlic, rosemary, thyme butter. 6.5

GARLIC & CHIVE MASH 6

GRILLED PORTOBELLO MUSHROOMS

Garlic butter. 6.5

GREEN BEANS

Garlic & chilli dressing. 6

FENNEL, ORANGE, BEETROOT & FETA SALAD

Sherry vinegar reduction. 6.5

MAPLE ROASTED CARROTS

Toasted seeds. 6.5

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, SIRLOIN** or **BEEF WELLINGTON** served with **UNLIMITED SIDES** and a sharing **STICKY TOFFEE PUDDING** with vanilla ice cream for dessert.

From 30 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. 10

CORN BRÛLÉE

Creamed corn with a caramelised sugar crust. Torched at your table! 7.5

CREAMED SPINACH YORKIE

A classic favourite, served in a gloriously puffed up Yorkshire pudding. 7.5