

K Y L O E

RESTAURANT & GRILL

Market Menu

SERVED MONDAY TO FRIDAY, 12 TO 5PM

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.

STARTERS

BRAISED LOCAL ESTATE VENSION HAUNCH & HAGGIS

Yorkshire pudding, garlic & parsley crust, red wine jus. 9.5

SCOTTISH MONKFISH SCAMPI

Tartare sauce, gremolata, samphire. 9.5

LEEK & POTATO SOUP

Burnt leek powder, chives. 6.5

MAINS

FLAT IRON STEAK SANDWICH

Hand cut chips, confit onions, rosemary focaccia, béarnaise. 13

KYLOE STEAK FRITES

Hand cut chips, baby watercress, peppercorn sauce. 11

ROAST PETERHEAD HAKE

Charred leek, kale, lemon & chive emulsion. 13

GRILLED CAULIFLOWER STEAK

Chimmichurri, sautéed greens, spring onions, smoked almonds. 10

WHY NOT ADD...

KYLOE'S FAMOUS BLOOMING ONION

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

DESSERTS

GLAZED DARK CHOCOLATE MOUSSE

Woodruff ice cream. 7.5

CAFÉ GOURMAND

Today's selection of homemade petit fours,
served with your choice of coffee. 6.5

CARDAMOM PANNACOTTA

Yorkshire rhubarb, blood orange. 7.5

AFFOGATO

Double espresso, vanilla ice cream, cocoa
& buckwheat tuille. 5

Add a shot of **BAILEYS** or **JURA** 10 for £3