

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*. 26

EAST COAST CURED CHARCUTERIE

Tomato & golden raisin chutney, pickles, crackers. 16

SURF & TURF

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

SCOTTISH MONKFISH SCAMPI

Crayfish cocktail, little gem, marie rose sauce, pickled cucumber, seaweed. 14

HAND-DIVED SCALLOP EN CROÛTE

Café de Paris beurre blanc, confit leeks & fennel, samphire. 14

CURRIED PARSNIP VELOUTÉ

Coconut & coriander pesto, toasted coconut, curry oil. 10

BRAISED LOTHIAN VENISON HAUNCH & HAGGIS

Yorkshire pudding, parsley crust, jus. 13

SCOTTISH GOATS CHEESE MILLEFEUILLE

Pickled beetroots, radish, gremolata, sherry vinegar reduction. 12

SCOTCH STEAK TARTARE

Confit egg yolk, gherkin ketchup, bloody mary purée, parmesan crisp. 14



OUR FAMOUS SHARING Sunday Roast

SERVED EVERY SUNDAY
BETWEEN 12.30 AND 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

Mains

BORDERS BRAISED OX CHEEK 'BOURGUIGNON'

Potato purée, pancetta, pearl onions, pickled mushrooms, crispy shallots, red wine jus. 28

KYLOE HIGHLAND WAGYU BURGER

Smoked wagyu Bacon, raclette, pickled red onions, brioche bun, beef dripping chips, jus. 25

GARLIC CRUSTED PETERHEAD COD

Smoked mussels, caviar, potato fondant, confit leeks, shrimp & caper beurre noisette. 25

ROSE HARISSA BAKED CAULIFLOWER

Pine nuts, chickpea crust, kale, pickled pomegranate, chimichurri, saffron aioli. 20

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	39
RIBEYE 275g	38
SIRLOIN 250g	32
RUMP 225g	21

TO SHARE	CHATEAUBRIAND 475g	68
	PORTERHOUSE 800g	80
	CÔTE DE BŒUF 600g	64
	SIRLOIN 500g	56
	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 3.5

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 4.5

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

BEETROOT, FETA & BABY WATERCRESS 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.