

❖ KYLOE食材来源 ❖

KYLOE与苏格兰的一些顶级农场和肉铺均有合作，我们为此感到非常自豪，因为主厨John Rutter致力于让客户品尝到最优质的苏格兰牛排。

作为一家独立餐厅，我们很幸运拥有自主采购权，我们采购程序相当严格，并且我们会定期审查我们的供应商，以确保我们对食材来源、质量和季节性的高标准要求始终得到贯彻落实。

我们合作时间最长的供应商之一是HARDIESMILL，这是一家位于苏格兰边境的农场，仅使用安格斯品种牛肉，并且仅为全球12个客户供应肉品。从嗅觉到视觉，他们执行全球公认的最高标准，这意味着，他们和我们，都可以自豪称自己的牛肉为苏格兰良心牛肉。

KYLOE'S PROVENANCE

KYLOE is proud to work with some of Scotland's top farms and butchers as Head Chef John Rutter is committed to bringing our customers the best possible Scottish steak experience.

As an independent restaurant, we're 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, 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.

❖ 塞尔扣克赞诗 ❖

有些人有肉,却不能吃, 有些人想吃,却无肉可吃
我们不但有肉,而且可以吃,
因此, 我们应当感谢主。

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.*

分享 TO SHARE

KYLOE SEAFOOD PLATTER

Kyloe 海鲜拼盘精选螃蟹、海螯虾、生蚝、贻贝、来自北海苏格兰水域的鸟蛤和剃刀蛤蜊，佐以柠檬、蒜泥藏红花蛋黄酱、腌青葱和海蓬子
A selection of crab, langoustine, oysters, mussels, cockles and razor clams sourced from the Scottish waters of the North Sea, served with lemon, saffron aioli, pickled shallots and samphire.
£35.00



Add
½ WEST COAST LOBSTER
加点½ 苏格兰龙虾
£20.00

SELECTION OF EDINBURGH CHARCUTERIE FROM EAST COAST CURED

苏格兰东海岸爱丁堡熟食店精选腌/熏制美食，佐番茄酸辣酱、酸黄瓜、香醋洋葱、酵母面包脆片
Tomato chutney, pickles, balsamic onions, sourdough crisps
£13.50

开胃菜 STARTERS

STEAK TARTARE £8.50

鞑靼牛肉，佐鸭蛋、小脆面包片、西洋菜、巴马干酪脆片
Duck egg, crostini, watercress, crisp parmesan

HIGHLAND WAGYU BEEF SHIN £9.50

和牛牛肉胫骨，佐牛肉油滴约克夏布丁、红酒和Dunsyre蓝乳酪酱
Beef dripping yorkie, red wine and Dunsyre Blue sauce

SOUP OF THE DAY £4.75

每日汤品，佐自制面包
Homemade bread

GOLDEN CROSS GOATS CHEESE £8.00

金十字山羊乳酪打发并经烘烤，佐时令绿色沙拉、琥珀核桃、浓缩雪利酒醋
Whipped and toasted, seasonal green salad, candied walnuts, sherry vinegar reduction



BELHAVEN SMOKEHOUSE PLATE £9.50

Belhaven Smokehouse拼盘，烟熏鲑鱼、鳟鱼、鲭鱼酱、鱼子酱、奶油脆饼、续随子、小脆酵母面包片
Smoked salmon, trout, mackerel pate, caviar, crème fraiche, capers, sourdough crostini

LOCH FYNE OYSTERS

因弗雷里生蚝 摆放在碎冰上，佐红酒香葱醋和小杯粉红葡萄柚格兰尼塔 单颗
served on crushed ice with red wine shallot vinegar and a shot of pink grapefruit granita
Each £3.00 / ½打 (½ dozen) £15.00

NEW SEASON PERTSHIRE ASPARAGUS £7.50

当季珀斯郡芦笋，佐东海岸腌火腿、荷兰酱、巴马干酪脆片
East coast cured ham, hollandaise, parmesan crisps

FOIE GRAS & FIG DOUGHNUTS £8.50

鹅肝& 无花果甜甜圈，佐黄金葡萄干和苏玳酒
Golden raisins and Sauternes

HARDIESMILL CARPACCIO £9.75

Hardiesmill生牛肉片，佐酥脆nduja香肠、芝麻菜、腌小黄瓜、松露油醋酱
Crispy nduja, rocket, cornichons, truffle vinaigrette

LOCH ETIVE MUSSELS

埃蒂夫湾贻贝佐冷镇啤酒、法式酸奶油酱、香料
with Cold Town lager, crème fraiche, fine herbs
½千克 (½ kilo) £7.50 1千克 (kilo) £15.00

主菜 MAINS

BORDERS LAMB TWO WAYS

边境羊肉两吃，当季臀肉和焖羊肩，佐春豌豆、里昂那土豆、鳀鱼、羊肉汁
New season rump and braised shoulder, spring peas, Lyonnaise potatoes, anchovies, lamb jus
£18.50

ROASTED FILLETS OF PETERHEAD LEMON SOLE

彼得黑德小头油鲽鱼片，佐褐虾、柠檬黄油、野蒜、细豆
Brown shrimp, lemon butter, wild garlic, fine beans
£22.50

HERB GNOCCHI

香草玉棋，佐西洋菜青酱、慢烤圣女果、腌西葫芦、松子和木桶熟成羊奶酪
Watercress pesto, slow roast cherry tomatoes, pickled courgette, pine nuts and barrel aged feta
£14.00

SCAMPI AND CHIPS

小龙虾与炸土豆 酥炸安康鱼和泰湖扇贝、腌制海蓬子、番红花鞑靼、碎豌豆和牛肉油滴土豆、炸鱼薯条酱
Crispy crumbed monkfish and Shetland scallop scampi, pickled samphire, saffron tartar, crushed peas and beef drip new potatoes, chippie sauce
£18.50

COURGETTE AND SPICED COUS COUS CANNELLONI

西葫芦和香料古斯米碎肉卷，佐当季珀斯郡芦笋和烘烤核桃
New season Perthshire asparagus and toasted walnuts
£14.00

HIGHLAND WAGYU BURGER

高地和牛汉堡，佐香煎鹅肝、布莉欧小圆面包、骨髓肉汁、牛肉油滴薯条
Seared foie gras, brioche bun, bone marrow gravy, beef dripping chips
£22.50

精选品种 SELECT BREEDS

本周HARDIESMILL牛排

100%纯种安格斯牛，来自苏格兰边境的草饲牛肉。Robin & Alison Tuke为Kyloe特选

HARDIESMILL STEAK OF THE WEEK

Pure bred 100% Aberdeen Angus, grass fed beef from the Scottish Borders. Specially selected for Kyloe by Robin & Alison Tuke.

£20.00

嘉宾品种 - 肋骨或沙朗

拥有白带格罗威、高地、德克斯特等品种，经常变化。

GUEST BREED RIB OR SIRLOIN

Featuring pedigrees such as Belted Galloway, Highland, Dexter and the like, changing frequently.

£35.00

所有酱料 SAUCES ALL 2.00

蛋黄酱 Béarnaise

胡椒&威士忌酱 Peppercorn & whisky

红酒&蓝起司酱 Red wine & blue cheese

骨髓肉汁 Bone marrow gravy

阿根廷青酱 Chimichurri marinade

墨西哥辣椒、烟熏辣椒粉&小茴香

Chipotle chilli, smoked paprika & cumin rub

酱 BBQ sauce

香蒜黄油 Garlic butter

小菜 SIDES

自制面包

腌渍橄榄

手切薯条

牛胫骨通心粉佐起司

加龙虾

牛肉油滴薯条

青豆、大蒜和辣椒

烤波特蘑菇

奶油菠菜佐格吕耶尔奶酪

芝麻菜、巴马干酪碎片、

陈年香醋

百里香黄油烤土豆

切达奶酪碎

当季珀斯郡芦笋、荷兰酱

烤红薯、打发黄油、

肉桂糖

煎鸭蛋

周日烤肉佐约克夏布丁

及肉汁

LOAF OF HOMEMADE BREAD

MARINATED OLIVES

HAND CUT CHIPS

BEEF SHIN MAC AND CHEESE

Add LOBSTER

BEEF DRIPPING CHIPS

GREEN BEANS, GARLIC AND CHILLI

GRILLED PORTOBELLO MUSHROOMS

CREAMED SPINACH WITH GRUYÈRE

ROCKET, SHAVED PARMESAN

Aged balsamic

HERITAGE POTATOES

Roasted with thyme butter

MASH AND MULL CHEDDAR

NEW SEASON PERTSHIRE

ASPARAGUS Hollandaise

BAKED SWEET POTATO

whipped butter, cinnamon sugar

FRIED DUCK EGG

SUNDAY ROAST TRIMMINGS

in a yorkie with gravy

£3.50

£3.95

£2.75

£4.25

£3.50

£3.75

£3.25

£3.00

£3.50

£2.75

£3.25

£3.00

£3.85

£3.50

£2.00

£3.50

牛排 STEAKS

我们的所有牛肉都经过苏格兰认证，来自苏格兰各地精选农场，并带骨干式熟成至少28天。

ALL OUR BEEF is certified Scottish, sourced from specially selected farms throughout Scotland and dry aged for a minimum of 28 days on the bone.

牛臀 RUMP 225克 (225g) £17.00

后腰脊 SIRLOIN 225克 (225g) £23.00

肋眼 RIBEYE 300克 (300g) £28.00

里脊 FILLET 225克 (225g) £31.00

INDIVIDUAL WELLINGTON

威灵顿牛排 250克 (250g) £25.00

可额外加点 EXTRAS

烤斯克拉斯特海螯虾 £15.00

GRILLED SCRABSTER LANGOUSTINE

半只香蒜黄油苏格兰龙虾 £20.00

HALF SCOTTISH LOBSTER, GARLIC BUTTER

烤泰湖扇贝 £9.50

ROASTED SHETLAND SCALLOPS

半架BBQ肋骨 £6.00

HALF RACK BBQ RIBS

香煎鹅肝 £7.00

SEARED FOIE GRAS

分享 TO SHARE

HARDIESMILL 风味

牛肉由专家精选，来自苏格兰边境的Hardiesmill农场，由Kyloe厨房专业主厨烹制。一个成功的组合。

140克里脊、225克沙朗以及160克侧腹，包括3份小菜

TASTE OF HARDIESMILL

Beef reared by the experts at Hardiesmill Farm, in the Scottish Borders, cooked by the experts in Kyloe's kitchen. A winning combination.

140g fillet, 225g Sirloin and 160g Bavette including 3 sides
£90.00

牛肋骨 CÔTE DE BOEUF

600克 (600g) | £50.00

带骨沙朗 SIRLOIN ON THE BONE

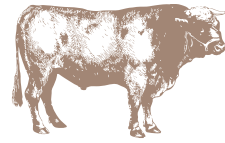
700克 (700g) | £53.00

夏多布里昂 CHATEAUBRIAND

475克 (475g) | £55.00

红屋 PORTERHOUSE

800克 (800g) | £68.00



甜点 DESSERTS

香蕉塔，蛋白霜冰淇淋

BANANA TART TATIN

Meringue ice cream

牛奶巧克力百汇，佐樱桃果冻、蜂蜜脆片、

醋栗酱、酪乳冰淇淋巧克力屑

VALRHONA MILK CHOCOLATE £6.00

PARFAIT

Cherry jelly, honey tuille, gooseberry purée,

buttermilk ice cream, chocolate crumbs

杏果意式奶酪，佐烤杏果、开心果

APRICOT PANACOTTA

Roasted apricots, pistachio

伊顿杂糕佐珀斯郡草莓、打发奶油、

蛋白霜、草莓酱

ETON MESS

Perthshire strawberries, whipped cream, meringue,

strawberry sauce

两人份巧克力锅、迷你烤阿拉斯加、草莓、

巧克力锅、杏果意式奶酪和迷你甜甜圈

FONDUE FOR TWO

Mini baked Alaska, Perthshire strawberries, chocolate

fondue, apricot panna cotta and mini doughnuts

精选苏格兰起司，佐核桃面包、葡萄、

梨和葡萄干果酱、燕麦饼

SELECTION OF SCOTTISH CHEESE £9.00

Walnut bread, grapes, pear and raisin chutney, oatcakes