

✧ 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.

✧ 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.*

EXPRESS MENU

12 NOON TO 5PM MONDAY TO FRIDAY

1 Course £12 | 2 Courses £16 | 3 Courses £20

STARTERS

SOUP OF THE DAY

Warmed homemade bread

HARDIESMILL PASTRAMI

*Tomato chutney, pickles,
sourdough crostini*

SEASONAL SALAD

With barrel aged feta cheese

MAINS

KYLOE STEAK SANDWICH

Marinated bavette, caramelised onions, rosemary focaccia

MALONES 6oz SIRLOIN STEAK FRITES (£3 supplement)

Hand-cut chips, peppercorn & whisky sauce

SHETLAND SCALLOP SCAMPI

Beef dripping chips, tartare sauce

SUPERFOOD SALAD

*Marinated Hardiesmill Bavette with chimichurri
or grilled goats cheese with aged balsamic*



DESSERTS

PASSIONFRUIT TART

*Mint crème fraiche
& orange coulis*

HOMEMADE ICE CREAM & SORBET

*Ask your server
for daily selection*

MULL CHEDDAR

Oatcakes & chutney