

❖ 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.*

TO SHARE

KYLOE SEAFOOD PLATTER

A selection of crab, langoustine, oysters, mussels & razor clams sourced from the Scottish waters of the North Sea, served with lemon, saffron aioli, pickled shallots & samphire
37.50

BELHAVEN SMOKEHOUSE PLATE

Whisky hot smoked salmon, hot smoked cod, hot smoked trout, mackerel pâté, Scottish crème fraîche, onion, capers, caviar & mini rye loaf
13.50

SELECTION OF EDINBURGH CHARCUTERIE FROM EAST COAST CURED

Tomato chutney, pickles, balsamic onions, crostini
13.50

STARTERS

STEAK TARTARE

Duck egg, crostini, watercress, crisp parmesan
9.95

HIGHLAND WAGYU BEEF SHIN

Beef dripping yorkie, red wine & Dunsyre Blue sauce
9.50

SOUP OF THE DAY

Homemade bread
4.95

GOLDEN CROSS GOATS CHEESE

Whipped & toasted, seasonal green salad, candied walnuts, sherry vinegar reduction
8.50



KYLOE'S 'OLD FASHIONED' SMOKED SALMON FROM BELHAVEN

Scottish crème fraîche, red onion, capers, caviar & mini rye loaf
8.50

LOCH FYNE OYSTERS

served on crushed ice with red wine shallot vinegar & a shot of pink grapefruit granita
Each 3.00 / ½ dozen 17.00



CRISPY SCRABSTER LANGOUSTINE SCAMPI

Crab & lemon mayonnaise, sea purslane
10.25

FOIE GRAS & FIG DOUGHNUTS

Golden raisins & Muscat
8.50

HARDIESMILL CARPACCIO

Crispy nduja, rocket, cornichons, truffle vinaigrette
9.75

LOCH ETIVE MUSSELS

with Cold Town lager, crème fraîche, fine herbs
½ kilo 7.50 / 1 kilo 14.00

MAINS

ROAST LOIN OF PERTSHIRE VENISON 24.00

Haunch & haggis bon-bon, potato fondant, braised red cabbage, girolles, juniper jus

SMOKED NORTH SEA COD 18.00

Welsh rarebit, haricot blanc, mini chorizo, sea herbs, café de Paris butter

BEETROOT & TRUFFLE RISOTTO 14.00

Barrel aged Feta, candied walnuts & beetroot crisps

SCAMPI & CHIPS 18.50

Crispy crumbed monkfish & Shetland scallop scampi, pickled samphire, saffron tartar, crushed peas & beef drip new potatoes, chippie sauce

COURGETTE & SPICED COUS COUS CANNELLONI 14.00

Tenderstem broccoli & toasted walnuts

HIGHLAND WAGYU BURGER 22.50

Seared foie gras, brioche bun, bone marrow gravy, beef dripping chips



STEAK ME OUT



STEAK DINNERS FOR TWO

MONDAYS

CHATEAUBRIAND

50.00

TUESDAYS

FILLET

45.00

WEDNESDAYS

HUMP DAY/RUMP DAY

40.00

All offers include

2 STEAKS, 2 SAUCES & 2 SIDES

STEAKS

SELECT BREEDS

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

IN HOUSE AGED STEAKS & GUEST BREEDS

Our own in house aged steaks & guest breed cuts
are specially selected, your server will provide
information on todays availability.

MARKET PRICE



SAUCES

All 2.50

Béarnaise
Peppercorn & whisky
Red wine & blue cheese
Bone marrow gravy
Chimichurri marinade
Chipotle chilli, smoked paprika
& cumin rub
BBQ sauce
Garlic butter

SIDES

LOAF OF HOMEMADE BREAD	3.50
MARINATED OLIVES	3.95
HAND CUT CHIPS	2.95
BEEF SHIN MAC & CHEESE	4.25
<i>Add LOBSTER</i>	3.50
BEEF DRIPPING CHIPS	3.95
GREEN BEANS, GARLIC & CHILLI	3.50
GRILLED PORTOBELLO MUSHROOMS	3.25
CREAMED SPINACH WITH GRUYÈRE	4.25
ROCKET, SHAVED PARMESAN	2.95
<i>Aged balsamic</i>	
HERITAGE POTATOES	3.50
<i>Roasted with thyme butter</i>	
MASH & MULL CHEDDAR	4.00
BROCCOLI WITH PARMESAN	3.75
<i>Hollandaise</i>	
BAKED SWEET POTATO	3.75
<i>whipped butter, cinnamon sugar</i>	
FRIED DUCK EGG	2.00
KYLOE ROAST TRIMMINGS	3.50
<i>in a yorkie with gravy</i>	

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.

SIRLOIN AGED IN HIMALAYAN SALT

225g | 25.00

RUMP

225g | 17.00

RIBEYE

300g | 28.00

FILLET

225g | 31.00

INDIVIDUAL WELLINGTON

250g | 25.00

TO SHARE

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 & 160g Bavette

72.00

CÔTE DE BOEUF

600g | 52.00

SIRLOIN ON THE BONE

700g | 54.00

CHATEAUBRIAND

475g | 58.00

PORTERHOUSE

800g | 68.00

EXTRAS

GRILLED SCRABSTER LANGOUSTINE	15.00
HALF SCOTTISH LOBSTER, GARLIC BUTTER	22.00
ROASTED SHETLAND SCALLOPS	9.50
HALF RACK BBQ RIBS	6.00
SEARED FOIE GRAS	7.00

DESSERTS

VALRHONA MILK CHOCOLATE PARFAIT	6.75
<i>Pineapple jelly, honey tuile, pineapple syrup, chocolate soil</i>	
APPLE STRUDEL	6.50
<i>Vanilla custard & ice cream</i>	
PASSIONFRUIT TART	6.75
<i>Mint crème fraiche & orange coulis</i>	
BAKED RHUBARB & CUSTARD CHEESECAKE	6.75
<i>Caramelised pecans, light cinnamon Chantilly</i>	
SHARING DESSERT FOR TWO	13.50
<i>Mini baked Alaska, orange brownie, mini doughnuts, pineapple syrup, rhubarb cheesecake, chocolate sauce, meringue</i>	
SCOTTISH CHEESE BOARD	9.75
<i>Walnut bread, grapes, pear & raisin chutney, oatcakes</i>	
SELECTION OF ICE CREAM/SORBET	4.50