

KYLOE

RESTAURANT & GRILL

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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.

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

Soup of the Day

homemade bread

Charcuterie

tomato chutney, pickles, sourdough bread

Seasonal Salad

barrel-aged Feta cheese

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Kyloe Steak Sandwich

marinated bavette, caramelised onions, focaccia, onion gravy

Howies 6oz Steak Frites (£3 supplement)

hand cut chips, peppercorn & whisky sauce

Kyloe Fish & Chips

Cold Town beer battered Hake, mushy peas
beef dripping chips, home-made brown sauce

Wild Mushroom Orzo

candied walnuts, cep powder

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White Chocolate Cheesecake

Mull Cheddar

oatcakes, chutney

Home-made Ice-Cream & Sorbet

ask your server for daily flavours