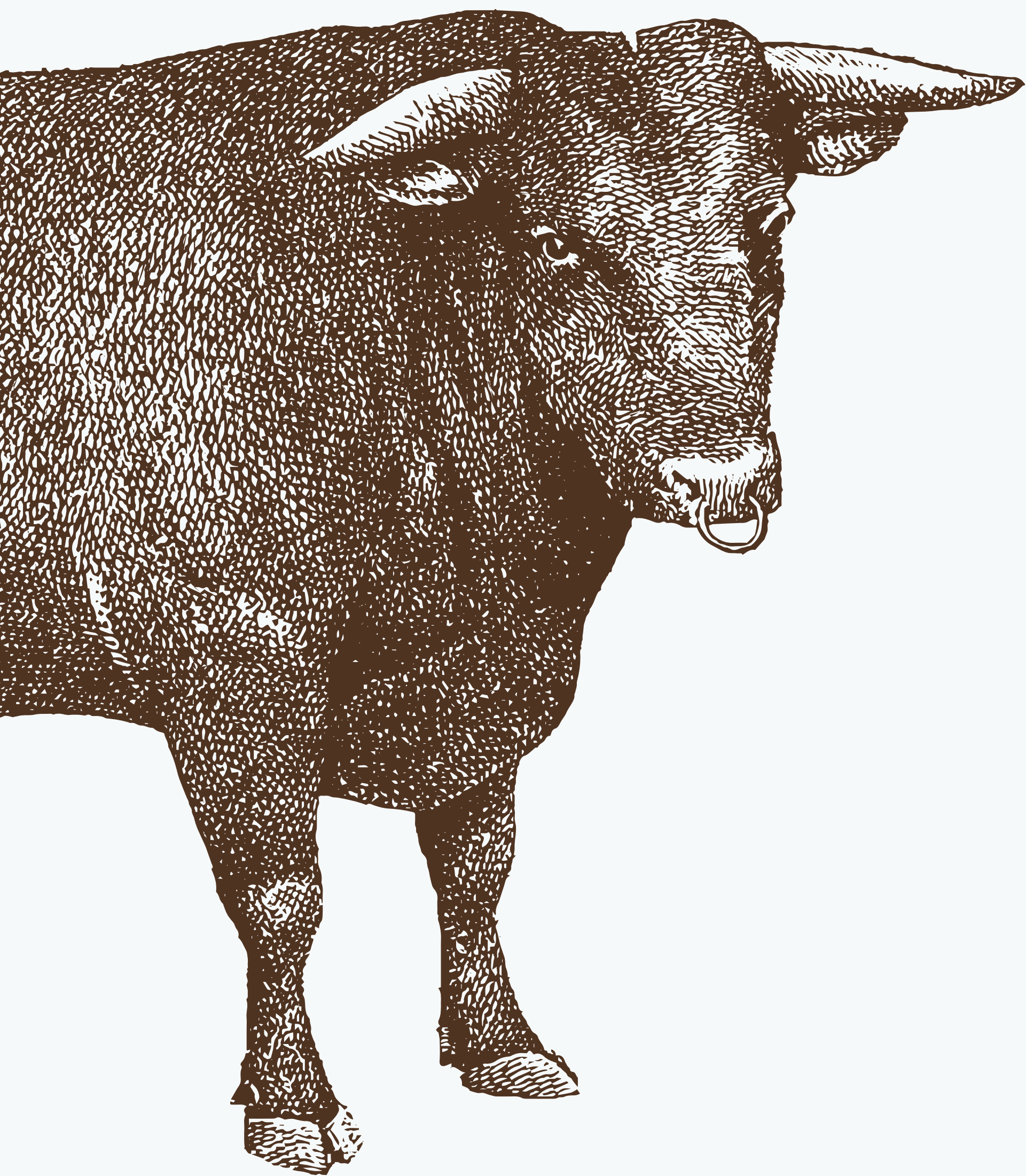


# KYLOE'S PROVENANCE

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.*



# STARTERS

## SOUP OF THE DAY

Homemade bread & Edinburgh butter

5.5

## TORCHED SMOKED SALMON

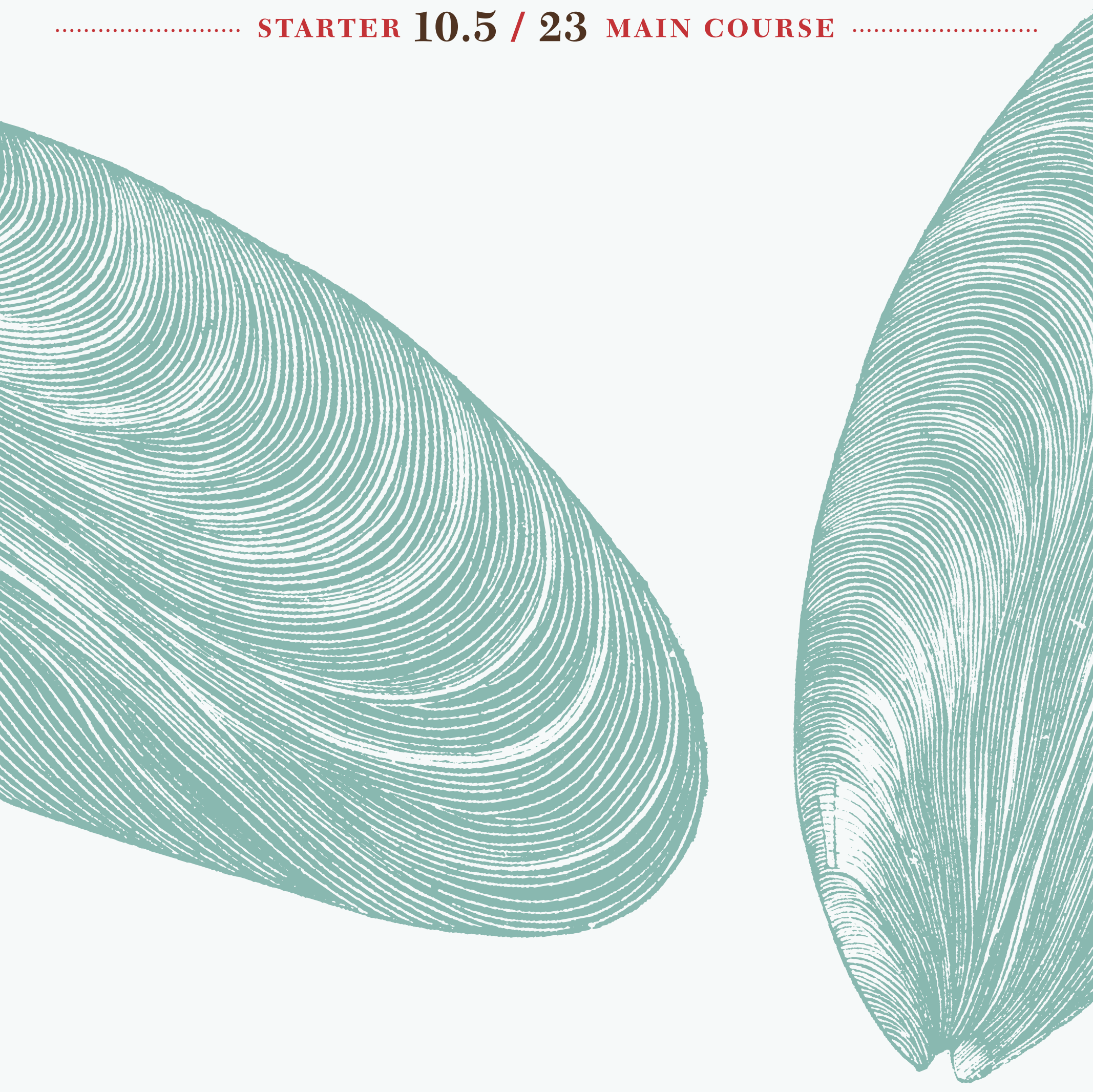
Marinated cucumber, fennel, Borders crème fraîche  
& orange dressing

8.5

## WILD KING PRAWN SCAMPI

Crab & lime mayo, squid ink tuile

STARTER 10.5 / 23 MAIN COURSE



## LOCH ETIVE MUSSELS

Cold Town Beer, crème fraîche, fine herbs

STARTER 7.5 / 15 MAIN COURSE

## TOASTED GOATS CHEESE

Endive, radicchio, radish, candied walnuts,  
cider vinegar reduction

8.5

## KYLOE STEAK TARTARE

Chorizo, house roast red pepper relish, egg yolk,  
watercress, Parmesan crisp

STARTER 10.5 / 22 MAIN COURSE



## RISOTTO OF LOCAL FORAGED MUSHROOMS

Salsa Verde, aged Parmesan

STARTER 9 / 17 MAIN COURSE

## ABERDEEN ANGUS CARPACCIO

Beef shin bon bon, romesco, watercress

10.5

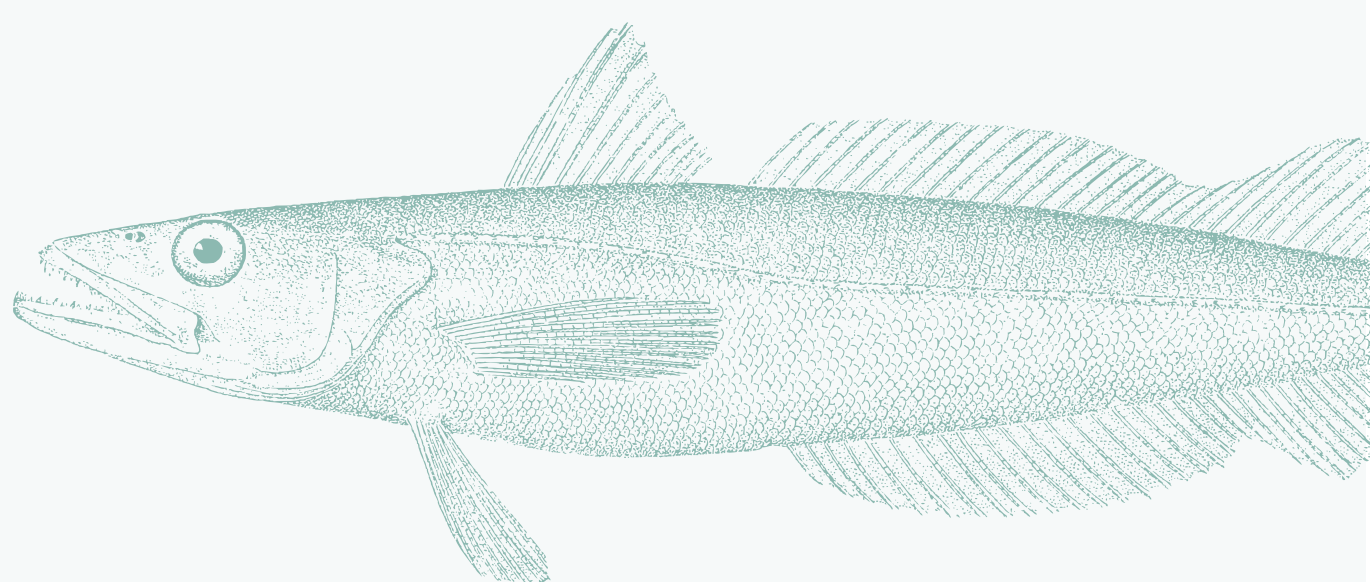


# MAINS

## WAGYU BURGER

Beef bacon, fried duck egg, brioche bun,  
bone marrow gravy, beef dripping chips

25



## HAKE

Shellfish & tomato Bouillabaisse, fennel,  
cherry tomatoes, sea herbs

20.5

## BEETROOT & ROSEMARY TARTE TATIN

Fine beans, crispy shallots, sauce vierge

18

# 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

32

### SIRLOIN

250g

26

### RIBEYE

300g

28

### RUMP

225g

17



## SELECT BREEDS

### HARDIESMILL STEAK OF THE WEEK

Pure breed 100% Aberdeen Angus, grass fed from the Scottish borders, specifically selected for Kyoie by Alison and Robin Tuke.

20

## TO SHARE

### CHATEAUBRIAND

475g

58

### PORTERHOUSE

800g

70

### CÔTE DE BOUEF

600g

52

### SIRLOIN ON THE BONE

700g

58

## SAUCES

PEPPERCORN | GARLIC BUTTER

BÉARNAISE | BONE MARROW GRAVY

RED WINE & BLUE CHEESE

ALL 2.5 EACH

## SIDE ORDERS

HAND CUT CHIPS	2.95
BEEF DRIPPING CHIPS	3.5
HERITAGE ROAST POTATOES	3.5
with thyme butter	
LOAF OF HOMEMADE BREAD	3.5
CREAMED SPINACH	4.25
with Gruyère	
HOUSE MIXED SALAD	3.5
GREEN BEANS	3.5
with chilli & garlic	
GRILLED PORTOBELLO MUSHROOM	3.25
BEEF SHIN MAC N' CHEESE	4.25
GRILLED PRAWNS	8
with garlic butter	



# DESSERTS



## DARK CHOCOLATE MILLE FEUILLE

Scottish strawberries & blueberries,  
strawberry & vanilla ripple ice cream, Angostura bitters

7.5

## APRICOT BAVAROIS

Poached apricots, Scottish raspberries,  
Champagne & elderflower sorbet

7.5

## SELECTION OF SCOTTISH CHEESE

Oatcakes, porridge crackers & quince jelly

9.5

## SELECTION OF ICE CREAM/SORBET

4.5