

KYLOE

RESTAURANT & GRILL

Private dining room
£70

Potato & Leek Soup

Crispy broccoli, Strathdon blue cheese, burnt leek powder

Bonnet goats cheese pissaladière

Shaved asparagus, radishes, confit onions, sherry vinegar reduction

Braised Venison Haunch & Haggis Pithivier

Red cabbage, baby watercress, mushrooms, juniper jus

Citrus cured Wester Ross Salmon

Salmon keta, horseradish, pickled cucumber, fennel, orange, coriander

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225g Picanha Rump Steak

beef dripping chips, baby watercress, pickled mushrooms, herb roasted tomato & your choice of 1 sauce

Beef Wellington

rainbow carrots, white onion & sherry puree, glazed shallot, red wine jus

Seared Peterhead Hake

Brown shrimp, charred leek, hispi cabbage, samphire, lemon butter emulsion

Grilled Cauliflower Steak

Garlic sauteed greens, chimichurri, spring onion onions, black truffle, smoked almonds

Additional Steak Options;

Sirloin (250g) £9

Ribeye (275g) £12

Fillet (225g) £14

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Steak Sauces – Choose from

whisky & peppercorn / béarnaise /

red wine & blue cheese / garlic butter

SIDES

Fennel, orange, beetroot & feta salad, sherry vinegar reduction £6.5

Grilled Portobello mushrooms, garlic butter £6.5

Green beans, garlic & chilli dressing £6

Garlic & chive mash £6

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Smores

Glazed chocolate mousse, torched meringue, woodruff ice cream, caramel sauce

Apple tart tatin

Masala chai ice cream, chocolate puff pastry, sherry vinegar reduction

Cardamom Panna Cotta

Poached Yorkshire rhubarb, coconut meringue, cardamom shortbread, blood orange sauce

Selection of Ice-Creams and Sorbet

ask your server for today's flavors

If you suffer from a food allergy or intolerance, please let your server know upon placing your order. Every care is taken to avoid any cross-contamination when processing a specific allergen-free order. We do however work in a kitchen that processes allergenic ingredients and does not have a specific allergen-free zone.

