

KYLOE

RESTAURANT & GRILL

STARTERS

Today's Soup

homemade bread

Beetroot Cured Salmon

herb crème fraiche, beetroot salad, herb oil

A Board of Scottish Charcuterie

sweet cured beef, whisky cured venison & pastrami from Hardiesmill & air dried ham, chorizo, nutmeg & fennel salami from Peelham farm. Served with pickles, shallot relish & a sourdough crostini

MAIN COURSES

Fillet of Loch Etive Sea Trout

braised baby gem, fresh peas, bacon lardons, grelot onions, mint

½ grilled St Brides Free Range Chicken

confit new potatoes, shallot puree, watercress, red wine sauce

225g Aberdeen Angus Rump Steak

watercress, slow roast tomato, shoestring fries

Additional Steak Options

45 Day Aged Rump (400g)	£5.00
Ribeye (300g)	£6.00
Fillet (225g)	£7.50
T-Bone (500g)	£12.00

DESSERTS

Milk & Dark Chocolate Pave

roasted pine nut ice cream

Glazed Lemon Tart

raspberry compote, tuille biscuit

Board of British Cheeses from George Mewes

oatcakes, celery, quince, grapes