

## STARTERS

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| <b>Today's Soup</b><br>warm homemade bread   | <b>£4.50</b> |
| <b>A Plate of Beef</b><br>carpaccio of Aberdeen Angus fillet and horseradish cream, Steak Tartare with quails egg, sweet cured beef, traditional pastrami with carrot dressing | <b>£7.95</b> |
| <b>Ceviche of Sea Bream</b><br>citrus marinated thinly sliced fillet of bream with chilli and pink grapefruit, salad of pickled cucumber, radish and coriander                 | <b>£6.50</b> |
| <b>Pressed Terrine of Ham Hock</b><br>parsley, cornichons and grain mustard with balsamic shallot piccalilli and a sourdough crostini  | <b>£6.00</b> |
| <b>Traditional Smoked Salmon</b><br>smoked by George Campbell in Perth, served with lemon, capers, diced shallots & bread  | <b>£6.75</b> |
| <b>Grilled Ragstone Goats Cheese</b><br>toasted onion bread, beetroot, apple and chilli relish, rocket leaves  | <b>£6.00</b> |
| <b>Warm Salad Of Local Pheasant</b><br>apple and raisin black pudding, frisee, bacon lardons, croutons, red wine vinaigrette   | <b>£6.50</b> |

## SANDWICHES £6.00 (Add soup or chips for £1.50)

**The Rutland Club** - breast of chicken with bacon, tomato, lettuce & mayonnaise on toasted soft grain bread  
**Roast Sirloin Beef Sandwich** – with horseradish and rocket, served on white country bread  
**Mediterranean Vegetables** - char-grilled vegetables with Taleggio cheese, served on green olive ciabatta

## CLASSICS

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| <b>Traditional Fish &amp; Chips</b><br>fillet of Scrabster haddock in a crispy beer batter with chips, crushed minted peas, homemade Tartare sauce   | <b>£10.95</b>                            |
| <b>Rutland Sausage &amp; Mash</b><br>our own signature pork sausages, caramelised apple, black pudding & Arran mustard, champ, red onion jus   | <b>£8.95</b>                             |
| <b>Chicken Pie</b><br>breast of Scottish chicken, leeks & tarragon with a puff pastry lid  | <b>£7.50</b>                             |
| <b>Caesar Salad</b><br>baby gem lettuce, croutons, anchovies, parmesan & Caesar dressing   | <b>Small £4.50</b><br><b>Large £8.00</b> |
| <b>Add Chicken and Bacon</b>   | <b>£1.50</b>                             |
| <b>Rump Steak Burger 225g</b><br>served on toasted bun with tomato relish & Dunlop cheddar or buffalo mozzarella served with your choice of hand cut chips, shoestring fries or potato wedges. | <b>£12.95</b>                            |

## SHELLFISH

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| <b>Loch Creran Oysters</b><br>from the Caledonian Oyster Company, a family business, based near Oban in Argyll that has been farming for over 15 years                              | <b>Each £1.80</b><br><b>½ dozen £9.95</b>   |
| <ul style="list-style-type: none"> <li>grilled with a basil, anchovy and caper crust</li> <li>au naturelle, served on crushed ice with a red wine shallot vinegar, lemon</li> </ul> |   |
| <b>Loch Etive Mussels</b><br>steamed in white wine, cider, with shallots and garlic, and finished with cream and herbs,   | <b>½ kilo £6.95</b><br><b>1 Kilo £13.50</b> |
| <b>Fritto Misto</b><br>langoustines, baby squid, whitebait, aubergines and courgettes in a crispy tempura batter with lime and saffron aioli  | <b>£9.95</b>                                |
| <b>½ Pint of Prawns</b><br>lemon, Marie Rose sauce  | <b>£8.00</b>                                |

## MAIN COURSES

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| <b>Pulled Ayrshire Pork</b><br>slowly cooked shredded pork shoulder, smokey barbecue beans, sweet corn pancakes  | <b>£14.75</b>                             |
| <b>Grilled Whole Fraserburgh Plaice</b><br>grilled on the bone, lemon & watercress butter, Heritage new potatoes   | <b>£16.50</b>                             |
| <b>Baked Fillet of Shetland Cod</b><br>sauté potatoes, roasted fennel, brown shrimps, samphire cress, langoustine & red wine sauce                                 | <b>£15.95</b>                             |
| <b>“Chicken &amp; Chips”</b><br>½ grilled St Brides free range chicken, lightly marinated in garlic and herbs with beef dripping chips, onion gravy and watercress | <b>£16.95</b>                             |
| <b>Roast Rump of Border's Lamb</b><br>hotpot potatoes, pickled red cabbage, rosemary jus   | <b>£15.75</b>                             |
| <b>Lentil Curry, Cauliflower Fritters</b><br>with minted yoghurt   | <b>Small £5.75</b><br><b>Large £12.95</b> |
| <b>Organic Root Vegetable Stew</b><br>carrots, parsley root, turnip and celeriac, vine tomato served with herb gnocchi   | <b>£12.50</b>                             |

## STEAKS...

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| <b>Rump Steak (225g)</b>          | <b>£15.00</b> |
| <b>Sirloin Steak (225g)</b>       | <b>£20.00</b> |
| <b>Ribeye Steak (300g)</b>        | <b>£24.00</b> |
| <b>45 Day Aged Rump (400g)</b>    | <b>£25.00</b> |
| <b>Fillet Steak (225g)</b>        | <b>£26.00</b> |
| <b>Sirloin on the Bone (600g)</b> | <b>£35.00</b> |

## To Share....

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| <b>Chateau Briand (450g)</b><br>a superb cut renowned for its tenderness & flavour – taken from the head of the whole fillet | <b>£48.95</b> |
| <b>Add four Grilled North Sea Langoustines in Garlic Butter to your Steak</b>  | <b>£12.00</b> |

## SIDES...

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| A loaf of bread                                | £2.50 |
| Plum tomato, shallot and basil salad           | £2.75 |
| Savoy cabbage and bacon                        | £2.50 |
| Mixed leaf salad                               | £2.50 |
| Creamed spinach                                | £3.00 |
| Grilled Portobello/ flat cup mushroom          | £2.75 |
| Homemade onion rings                           | £2.75 |
| Hand cut chips                                 | £2.75 |
| Shoestring fries                               | £2.75 |
| Beef dripping chips                            | £4.00 |
| Skirlie mashed potato                          | £2.50 |
| Potato wedges, sour cream & sweet chilli sauce | £3.50 |

Our beef is certified pedigree Aberdeen Angus, sourced from local Scottish farms where the cows are 100% grass-fed and the meat naturally aged for a minimum of 21 days for maximum flavour and tenderness.

If you have any questions about our steaks or would like to see the cuts we have available our team will be happy to oblige.

www.kyloerestaurant.com

## KYLOE STEAK BOARD £18.95

A selection of interesting cuts chosen for their flavour; Bavette, Onglet and Marinated Feather Steak. To complement and enhance their course texture these cuts are served medium-rare

## BURGER SLIDER £13.50

A selection of three burgers - venison & redcurrant, wild boar & apple, and Aberdeen Angus fillet with smoked cheddar cheese served on individual buns with tomato relish, mustard mayo, pickles and shoestring fries

## SAUCES... £2.00

Béarnaise / Peppercorn / Creamed Horseradish / Red Wine & Blue Cheese / Bone Marrow / Sherry & Manchego Butter

## DESSERTS...

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| <b>Baked Cox's Toffee Apple</b><br>iced Granny Smith parfait, rice pudding and almond fritter  | <b>£6.50</b> |
| <b>Passion Fruit Posset</b><br>clementine compote, homemade shortbread   | <b>£6.00</b> |
| <b>A Plate Of Valrhona Chocolate Desserts</b><br>chocolate and pecan pie, white chocolate cheesecake, milk chocolate chip and butterscotch ice cream | <b>£6.95</b> |
| <b>Roasted Pineapple With Chilli</b><br>lime syrup, vanilla yogurt sorbet  | <b>£6.00</b> |
| <b>Knickerbocker Glory</b><br>homemade ice cream, autumn fruits, peach melba sauce, jelly, whipped cream, toasted almonds                            | <b>£5.50</b> |
| <b>A Selection Of British Artisan Cheeses</b><br>oatcakes, celery, grapes, fig and prune chutney, quince jelly                                       | <b>£7.95</b> |
| <b>Homemade Ice Creams And Sorbets</b>   | <b>£4.95</b> |

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