

Starters

Chefs fresh soup of the day with crusty roll	4.50
Haggis neeps and tatties, whisky chive sauce (main £10.95)	5.25
Baked mushrooms with garlic and bacon with a mixed cheese glaze and garlic bread	5.75
Garlic & chilli king prawns garlic, chilli, white wine, butter, fresh parsley	6.95
Crisp tempura of chicken king prawn vegetable (v) mixed accompanied with thai chilli sauce available as a main for	6.30 6.95 5.25 7.30 11.95 12.95 10.95 12.95
Prawn and smoked salmon cocktail with fresh lemon & cayenne crouton	7.50
Gratin of avocado and langoustine with white wine and cheddar cheese glaze	8.95
Madeira marinated chicken liver pate with plum chutney & garlic ciabatta	5.75
Pan seared fresh king scallops & stornoway black pudding with streaky bacon and pea purée	9.50
Fanned melon and fruit with lemon sorbet	6.25
Gratin of smoked haddock leeks, bacon and cheese glaze	6.50

Main courses

28 day dry aged Petite scotch fillet steak topped with haggis and a whisky chive cream sauce OR Au poivre (pepper sauce)	17.95
Pan fried breast of chicken suedoise white wine, mushroom, swiss cheese glaze OR haggis with whisky chive cream sauce	12.95
Pan roasted crisp gressingham breast of duck with confit duck leg bon bons and plum sauce	16.95
Pan fried lambs liver with crispy bacon, sautéed onions and gravy	10.95
Overnight braised, feather blade of scotch beef with creamed potatoes, onion gravy or peppercorn sauce	12.95
Kylestrome scotch beef steak pie with puff pastry top, buttered peas and carrots	11.95
Pan seared salmon fillet fresh asparagus, light cheese glaze	13.95
Oven baked homemade lasagne or vegetarian lasagne parmesan crust, salad and fries	11.95
Pan fried fillet of hake shellfish bisque	13.95
Fresh fillet of haddock Crisp batter or fresh breadcrumbs, homemade chips, peas, tartar sauce	11.95
Gratin of smoked haddock with a leek, bacon & cheddar sauce	13.95
Fresh fillets of sole in fresh breadcrumbs homemade chips, peas, tartar sauce, fresh lemon	12.95
Pan fried fresh fish mix Sea bass, hake, salmon, scallop and prawns (tomato basil vinaigrette, shellfish bisque, light cheese glaze)	17.95
Kylestrome seafood pancake a mixture of fresh fish fillets, bound in a light cheese sauce	13.95
Overnight slow cooked robertsons of ayrshire ham with carmalised pineapple or 2 free range fried eggs	12.95

From the grill

Please be aware all our steaks are seared and well charred on the outside on our new american steak-house broiler.

28 day dry aged 8 oz Campbells gold centre cut fillet	29.95
28 day dry aged 16 oz (Campbells Gold) T-bone	29.95
10oz Campbells gold scotch ribeye	24.95
8oz Scotch Campbells gold sirloin steak	17.95
8oz Scotch centre cut fillet steak	23.95

all steaks served garni with homemade chips, choice of sauces
sauce choice :- pepper/red wine jus/blue cheese

all seasoned with sea salt and black pepper (weight are pre cooking)

WEDNESDAY STEAK NIGHT ALL STEAKS 25% OFF

Chargrilled lamb chop T-bones garni	16.95
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Kylestrome classic

Scampi orly starter * with crisp salad & tartar sauce	8.50
Scampi orly main * langoustine tails in a light crisp batter, with crisp salad, peas & tartar sauce * (when available)	18.95

Salads

Warm chicken & bacon salad with mixed leaves, boiled egg, red onion & house dressing	11.95
Melon & prawn salad with our own marie rose dressing	12.95
- all of the above served with boiled potatoes or fries -	

Sides

Fries - plain cajun chilli & parmesan	2.80
Creamed potatoes	2.80
Boiled potatoes	2.80
Onion rings	2.80
Roast potatoes	2.80
Mini mac & cheese	3.50
Selection of market vegetables	3.30
House salad mixed leaves, cherry tomatoes, red onion & croutons - dressings include: Caesar, French & Blue cheese	4.25
Garlic bread - plain cheese	2.50 3.00

Desserts

Kylestrome sticky toffee pudding with vanilla ice cream & butterscotch sauce	5.75
Individual homemade pavlova with whipped cream, strawberry ice cream & strawberry sauce	5.75
Crème Brulée fresh berry compôte and shortbread	5.75
Homemade cheesecake of the day served with Renaldo's vanilla ice cream	5.75
Soft centre chocolate fondant served with Renaldo's vanilla ice cream & sugar garnish	6.45
Chefs' selection of british & continental cheeses served with celery, biscuits & fruit chutney	6.75
Bramley apple crumble with renaldos vanilla ice ream OR traditional custard	5.75

HOTEL
Kylestrome
BAR & GRILL

1 Course Early evening £10.95 per person

Add starter £4.00 / Add Dessert £4.00

Served Mon - Tuesday 5 - Close. Wed - Friday 5- 6.30

Saturday - Sunday 4-6pm

Starters

Chefs home made soup of the day

Crispy tempura - chicken or vegetable with thai chilli sauce (available as main)

Baked mushrooms, garlic, bacon, white wine & cheese

Madeira marinated chicken liver paté with plum chutney & garlic ciabatta

Haggis neeps and tatties, whiskey chive sauce (available as a main)

Kylestrome classic prawn cocktail with a marie rose sauce (£1 supplement)

Fanned melon and fruit with lemon sorbet

Gratin of Smoked haddock, leeks and bacon and cheese glaze (add£1)

Mains

Slow roasted sirloin of scotch beef, cooked medium, homemade yorkshire pudding roast/creamed potatoes, and vegetables

(add £3 served sunday only)

Fresh fillet of haddock, batter or fresh breadcrumbs, homemade chips, peas, tartar sauce, rocket and tomato, fresh lemon

Overnight cooked robertsons of ayrshire ham, topped with pineapple or free range fried egg

Fish mix: (add £5) salmon, seabass, hake, scallop and prawns

tomato & basil vinaigrette / shellfish bisque / light cheese glaze

8oz campbells gold sirloin steak garni (add £7)

Fresh fillets of sole in fresh breadcrumbs, homemade chips, peas, tartar sauce and fresh lemon

Kylestrome home made curry, breast of chicken, (king prawn add £1) boiled rice, mini naan and fries

Kylestrome beef steak pie, buttered peas, carrots & puff pastry top

Breast of chicken suedoise, white wine, mushrooms, cream & swiss cheese glaze

Oven baked lasagne, vegetarian lasagne, or macaroni, parmesan crust, salad & fries

Kylestrome seafood pancake, a mixture of fresh fish fillets, bound in a light cheese sauce (add £1)

Cajun chicken crepes, cajun chicken, red onion, red peppers & swiss cheese glaze

Overnight braised feather blade of beef , creamed potatoes, onion gravy or pepper sauce

All above served fully garnished

Desserts

Kylestrome sticky toffee pudding with renaldos vanilla ice cream & butterscotch sauce

Individual homemade pavlova with whipped cream, strawberry ice cream & strawberry sauce (gf)

Crème brulee with fresh berry compote & homemade shortbread

Homemade cheesecake of the day with renaldos vanilla ice cream

Bramley apple crumble served with renaldos vanilla ice cream OR traditional custard

Two scoops of renaldos vanilla ice cream, wafer and raspberry sauce