

HOTEL
Kylestrome
BAR & GRILL

1 Course from £9.95

Add starter £4.00 / Add Dessert £4.00

Starters

Chefs homemade soup of the day
Crispy tempura - chicken or vegetable (v) with thai chilli sauce (available as main)
Baked mushrooms, garlic, bacon, white wine & cheese
Chefs chicken liver paté with plum chutney & garlic ciabatta
Kylestrome classic prawn cocktail with a marie rose sauce (£1 supplement)
Fanned melon and fruit with lemon sorbet
Haggis neeps and tatties, whisky chive sauce (available as a main)
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 in crisp batter OR fresh breadcrumbs, handcut chips, peas, tartar sauce and mixed salad
Fish mix: (add £5) salmon, seabass, hake, scallop and prawns
Light cheese glaze / tomato and basil vinaigrette (v) / shellfish bisque
Pan seared hake fillet, shellfish bisque
Fresh fillets of sole in breadcrumbs, hancut chips, peas, tartar sauce and mixed salad
Kylestrome home made curry, breast of chicken, or (king prawn add £2) boiled rice, mini naan and fries
Beef steak pie with puff pastry lid, fresh vegetables
Breast of chicken swiss, white wine, mushrooms, cream & gruyere cheese glaze
Slow cooked robertsons of ayrshire ham, carmelised pineapple or free range fried egg
Cajun chicken crepes, cajun chicken, red onion, red peppers & swiss cheese glaze
Oven baked lasagne, vegetarian lasagne or macaroni, parmesan crust, salad & fries
Overnight braised feather blade of scotch beef, creamed potatoes, onion gravy or pepper sauce
Kylestrome seafood pancake, a mixture of fresh fish fillets, bound in a light cheese sauce (add £2)

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
Crème brulee with fresh berry compote & homemade shortbread
Warm hot chocolate fudge cake with fresh whipped cream
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

Lite bites

Chefs soup of the day with crusty roll	4.45
Baked mushrooms with garlic and bacon with a mixed cheese glaze and garlic bread	5.75
Blackened cajun chicken caesar salad with garlic croutons & parmesan shavings	6.25
Haggis neeps and tatties, whisky chive sauce	5.25
Crisp tempura of chicken king prawn vegetable mixed accompanied with thai chilli sauce available as a main for	6.30 6.95 5.30 7.30 11.95 12.95 10.50 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 paté with plum chutney & garlic ciabatta	5.75
Pan seared fresh scallops & stornoway black pudding with streaky bacon and pea purée	9.50
Fanned melon and fruit with lemon sorbet	6.25

Lunchtime snacks

Toasted panini or sandwich served on white or wholemeal bread or in a wrap with side salad, choose from -

Cajun or plain chicken tempura wrap, thai chilli sauce	5.50
Free range egg & rocket	5.50
Cajun Chicken and red pepper mayo	5.50
Brie and cranberry	5.50
Tuna, red onion & cheddar	5.50
Ham, tomato & meaux mustard	5.50
Prawns & smoked salmon with marie rose sauce	7.25

- why not add small soup or fries? £2.20

Kylestrome club sandwich chicken, bacon, lettuce, tomato, boiled egg & mayonnaise, between three slices of toasted white or wholemeal bread served with fries	7.95
cajun chicken club sandwich cajun chicken, lettuce, tomato and red pepper mayonnaise between three slices of toasted white or wholemeal bread served with fries	7.95

Desserts

Kylestrome sticky toffee pudding with vanilla ice cream & butterscotch sauce	5.25
Individual homemade pavlova with whipped cream, strawberry ice cream & strawberry sauce	5.25
Crème Brulée fresh berry compôte and shortbread	5.25
Homemade cheesecake of the day served with Renaldo's vanilla ice cream	5.25
Soft centre chocolate fondant served with Renaldo's vanilla ice cream & sugar garnish	5.95
Chefs' selection of british & continental cheeses served with celery, biscuits & fruit chutney	7.95
Kylestrome banana & toffee mess	5.25