

# Starters

Chefs fresh soup of the day with crusty roll	4. <sup>95</sup>
Haggis neeps and tatties, whisky chive sauce (main £11.95)	6. <sup>95</sup>
Baked mushrooms with garlic and bacon with a mixed cheese glaze and garlic bread	6. <sup>95</sup>
Gambas pil pil sauteed king prawns with chilli, garlic and olive oil	8. <sup>50</sup>
Crisp tempura of chicken   king prawn   vegetable (v)   mixed	6. <sup>75</sup>   7. <sup>95</sup>   5. <sup>95</sup>   7. <sup>50</sup>
accompanied with thai chilli sauce available as a main for	11. <sup>95</sup>   13. <sup>95</sup>   10. <sup>95</sup>   13. <sup>95</sup>
Prawn and smoked salmon cocktail with fresh lemon & cayenne crouton	8. <sup>50</sup>
Gratin of avocado and langoustine with white wine and cheddar cheese glaze	9. <sup>95</sup>
Madeira marinated chicken liver pate with plum chutney & garlic ciabatta	6. <sup>75</sup>
Pan seared fresh king scallops & stornoway black pudding with streaky bacon and pea purée	10. <sup>50</sup>
Fanned melon and fruit with lemon sorbet	6. <sup>75</sup>
Gratin of smoked haddock leeks, bacon and cheese glaze	7. <sup>50</sup>
Spicy beef chilli con carne topped with onions, mature cheese served with pitta bread	5. <sup>95</sup>

# Main courses

28 day dry aged Petite scotch fillet steak topped with haggis and a whisky chive cream sauce OR Au poivre (pepper sauce)	18. <sup>95</sup>
Pan fried breast of chicken suedoise white wine, mushroom, swiss cheese glaze	12. <sup>95</sup>
Pan roasted crisp gressingham breast of duck with confit duck leg bon bons and plum sauce	16. <sup>95</sup>
Trio of fillets fillet steak, fillet of pork and fillet of chicken, brandy & peppercorn sauce	19. <sup>95</sup>
Overnight braised, feather- blade of scotch beef with creamed potatoes, onion gravy or peppercorn sauce	12. <sup>95</sup>
Kylestrome scotch beef steak pie tender braised shoulder steak in a rich gravy with a thick butter puff pastry top,	12. <sup>95</sup>
Blackened cajun salmon fillet teriyaki stir fried vegetables & noodles	14. <sup>95</sup>
Penne arrabiata (V) penne pasta tossed in homemade tomato & chilli sauce served with garlic bread	11. <sup>95</sup>
Fresh fillet of haddock Crisp batter or fresh breadcrumbs, homemade chips, peas, tartar sauce	11. <sup>95</sup>
Gratin of smoked haddock with a leek, bacon & cheddar sauce	13. <sup>95</sup>
Fresh fillets of sole in fresh breadcrumbs homemade chips, peas, tartar sauce, fresh lemon	12. <sup>95</sup>
Pan fried fresh fish mix Sea bass, salmon, scallop and prawns tomato basil vinaigrette / shellfish bisque / swiss cheese glaze	17. <sup>95</sup>
Kylestrome seafood pancake a mixture of fresh fish fillets, bound in a light cheese sauce	13. <sup>95</sup>
Overnight slow cooked robertsons of ayrshire ham with carmalised pineapple or 2 free range fried eggs	13. <sup>95</sup>
Pan seared sea bass fillets with peas, bacon and sauted potatoes, garlic and lemon butter	15. <sup>95</sup>
Breaded fillet of pork escalop topped with bacon leek and cheese sauce	12. <sup>95</sup>
Blackened cajun chicken breast with penne arrabiata	12. <sup>95</sup>

FOR ALLERGEN INFORMATION PLEASE SPEAK TO THE SERVER

# Steaks / burger

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

All steaks hung and dry aged

FILLET CENTRE CUT	8oz.....26.95
SIRLOIN	10oz.....23.95

All above can be served peppered (hot) on a red wine jus with hand cut chips and creamed spinach

OR

Garni, with mushrooms, onions, vine tomatoes, handcut chips & sauce of your choice.

sauce choice :- pepper/red wine jus/swiss cheese  
all seasoned with sea salt and black pepper (weight are pre cooking)

**WEDNESDAY ALL STEAKS 25% OFF**

Kylestrome steak burger (topped with cheese) baby gem, tomato, red onion, burger relish and fries (add bacon or chilli con carne £1.00)	11. <sup>95</sup>
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# Kylestrome classic

Scampi orly starter * with crisp salad & tartar sauce	9. <sup>95</sup>
Scampi orly main * langoustine tails in a light crisp batter, with crisp salad, peas & tartar sauce	19. <sup>95</sup>

\* (when available)

# Salads

Warm chicken & bacon salad with mixed leaves, boiled egg, red onion & house dressing	11. <sup>95</sup>
Melon & prawn salad with our own marie rose dressing	12. <sup>95</sup>

- all of the above served with boiled potatoes or fries -

# Sides

Fries - plain   cajun   chilli & parmesan   sweet potato	2. <sup>80</sup>
Creamed potatoes	2. <sup>80</sup>
Boiled potatoes	2. <sup>80</sup>
Onion rings	2. <sup>80</sup>
Roast potatoes	2. <sup>80</sup>
Mini mac & cheese	3. <sup>50</sup>
Selection of market vegetables	3. <sup>30</sup>
House salad mixed leaves, cherry tomatoes, red onion & croutons - dressings include: Caesar, French & Blue cheese	4. <sup>25</sup>
Garlic bread - plain   cheese	2. <sup>50</sup>   3. <sup>00</sup>

# Desserts

Kylestrome sticky toffee pudding with vanilla ice cream & butterscotch sauce	6. <sup>75</sup>
Individual homemade pavlova with whipped cream, strawberry ice cream & strawberry sauce	6. <sup>75</sup>
Crème Brulée fresh berry compôte and shortbread	6. <sup>75</sup>
Homemade cheesecake of the day served with Renaldo's vanilla ice cream	6. <sup>75</sup>
Soft centre chocolate fondant served with Renaldo's vanilla ice cream & sugar garnish	6. <sup>75</sup>
Chefs' selection of british & continental cheeses served with celery, biscuits & fruit chutney	7. <sup>95</sup>
Bramley apple crumble with renaldos vanilla ice ream OR traditional custard	6. <sup>75</sup>

For larger parties of 6 or more we are unable to provide separate or split bills although we do provide a fully itemised bill. We cannot accept separate payments. We respectfully appreciate your cooperation with this & ask that the division of the bill is organised by yourselves at the table.

HOTEL  
**Kylestrome**  
B A R & G R I L L

1 Course Early evening £10.95 per person

Add starter £5.00 / Add Dessert £5.00

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

Spicy beef chilli con carne, topped with onions, mature cheese, served with pitta bread

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 OR roast breast of turkey with gravy  
homemade yorkshire pudding roast/creamed potatoes cauliflower cheese and vegetables

(add £3 served sunday only)

Fresh fillet of haddock, batter or fresh breadcrumbs, handcut chips, peas & tartar sauce

Breaded fillet of pork escalope, topped with bacon, leek and cheese glaze, fries & fresh vegetables

Pan seared sea bass, with peas, bacon & sauteed potatoes, garlic lemon butter (add £4)

Blackened cajun chicken breast with penne arrabiata

Fresh fillets of sole in our own breadcrumbs, handcut chips, peas & tartar sauce

Kylestrome home made curry, breast of chicken, (king prawn add £2) boiled rice and chappati

Kylestrome beef steak pie, thick puff pastry lid, seasonal vegetables & fries

Sweet potato, butternut squash, spinach & chick pea curry with chapati and boiled rice (V) (gf available) (vegan)

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

Penne arrabiata, penne pasta tossed in homemade tomato & chilli sauce with garlic bread (V)

Lambs liver & crispy bacon, served with creamed potato sauteed onions & red wine jus

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

**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