

A la Cart Menu

- Chefs homemade soup of the day £4.95
- Gratin of smoked haddock, in a light cheese sauce £7.95
- Pear poached in grenadine with prawn marie rose £7.95
- Crispy chicken, prawn or halloumi tempura with a thai chilli sauce £6.95/£7.95/£5.95
- Haggis, neeps & tatties with peppercorn sauce £5.95
- Fanned melon & fresh fruit with lemon sorbet £6.45
- Baked mushrooms with garlic, bacon, white wine & cheese £6.45
- Gratin of avocado & langoustine, white wine & light cheese glaze £9.95
- Garlic & chilli king prawns with white wine, butter & parsley £7.95
- Petite dry aged fillet steak topped with haggis & peppercorn sauce £19.95
- Breast of chicken suedoise, white wine, mushrooms & swiss cheese glaze OR black pudding mash & peppercorn sauce £14.95
- Fresh fillet of sole in breadcrumbs, fries peas & tartar sauce £13.95
- Breaded pork fillet escalope, leeks, bacon & gruyere cheese glaze £13.95
- Fresh fillet of hake, pan seared with lobster sauce £14.95
- Spicy cajun chicken crepe, red pepper & red onion & light cheese glaze £13.95
- Kylestrome beef steak pie, thick puff pastry lid £13.95
- Chilli & honey coated halloumi OR blackened cajun chicken , stir fried vegetable noodles, teriyaki sauce £13.95
- Pan roasted Gressingham duck breast, buttered kale, gratin potato, port & cranberry jus £16.95
- Scamp orly, langoustine tails in a light crisp batter, crisp salad, peas & tartar sauce £19.95
- Fresh fillet of blackened cajun salmon, creamed potatoes, sweet thai chilli sauce £14.95
- Lamb cutlets, gratin potato & red wine jus £17.95
- Pan seared fillet of sea bass fillet, tomato & basil vinaigrette £16.95
- 8oz dry aged centre cut fillet steak, garni, tomato, mushrooms, onion rings £29.95
- 8oz dry aged peppered centre cut fillet steak with peppercorn sauce £29.95
- 8oz dry aged centre cut fillet steak , tournedos rossini, pate, crouton, madeira wine jus £29.95

All above mains served with appropriate sides

- Homemade cheesecake of the day with vanilla ice cream £5.95
- Homemade pavlova, whipped cream, strawberry ice cream & strawberry sauce £5.95
- Kylestrome sticky toffee pudding, vanilla ice cream & butterscotch sauce £5.95
- Creme brulee, fresh berry compote & homemade shortbread £6.95
- Warm chocolate fudge cake, vanilla ice cream & chocolate sauce £5.95
- Light apple sponge with a vanilla custard £5.95

Kylestrome 2 course menu

2 Course £16.95 / 3 Course £20.95

Served Sunday, Wednesday, Thursday till close

Friday - Saturday (last order 6 o'clock) there after, full menu

Chefs homemade soup of the day served with crusty bread
 Crispy tempura, chicken/ halloumi or king prawn with thai chilli sauce
 Chicken liver pate with plum & apple chutney & toasted garlic ciabatta
 Pear poached in grenadine, prawn marie rose & house salad
 Crispy breaded brie, house salad & cranberry sauce
 Baked mushrooms with garlic, bacon & mixed cheese sauce
 Haggis neeps & tatties glazed with a peppercorn sauce
 Gratin of smoked haddock in a light cheese glaze (can be served as a main)
 Kylestrome nachos, mixed cheese, tomato salsa, sour cream & chilli
 (choice off bbq 10 hour slow cooked pulled pork OR creamy cajun chicken)

Breast of chicken with either :

suedoise, white wine, mushrooms, swiss cheese glaze OR black pudding mash & peppercorn sauce

Lambs liver & smoked streaky bacon, creamed potatoes, fried onions & gravy

Fresh hake fillet, pan seared with lobster sauce

Kylestrome scotch beef steak pie, thick pastry lid

Fresh sole fillets in breadcrumbs, fries, peas & tartar sauce

Breaded fillet of pork escalope, bacon, leeks & cheese glaze

Brioche bun filled with your choice of :

(aberdeen angus burger, smoked streaky bacon & cheese OR 10 hour slow cooked Bbq pulled pork topped with cheese)

Grilled french trimmed lamb cutlets, red wine jus (£3 extra)

Chilli & honey coated halloumi OR blackened cajun chicken, stir fried vegetable noodles, teriyaki sauce

Blackened cajun chicken crepe, red peppers, red onion & cajun cream sauce

Pan seared sea bass fillets , tomato & basil vinaigrette

4 cheese macaroni fries & salad

Fresh fillet of blackened cajun salmon, sweet thai chilli sauce

All above mains served with appropriate sides

Warm chocolate fudge cake, vanilla ice cream & chocolate sauce

Individual cheesecake of the day with vanilla ice cream

Sticky toffee pudding with vanilla ice cream & butterscotch sauce

Pavlova served with fresh fruit, whipped cream, vanilla ice cream & strawberry sauce

Light apple sponge served with vanilla custard

SANDWICHES SERVED WITH SIDE SALAD

Corrie mains free range egg mayonnaise 6.50

Turkey & cranberry 6.50

Ayrshire ham & cheddar cheese 6.50

Prawn marie rose 7.25

OAP SMALLER MAIN DISHES ONE COURSE ONLY 10.95

Swiss chicken, fries & vegetables

Breaded sole, fries, peas & tartar sauce

Lambs liver, streaky bacon, potatoes & fried onions

Breaded fillet of pork, bacon, leeks & cheese glaze