

Restaurant Review: Kyloe Restaurant & Grill



Kyloe , a super slick restaurant in the heart of the city.

The moment I walked into [Kyloe](#) I new it was right up my street. From the funky cow hide lined booths to the hints of aluminium modernity and pine, it felt like a swanky NYC loft conversion.

Steak is a firm favourite of mine and as I read the [menu](#) of different 'cuts' my mouth was already watering. When our waitress came over to talk us (very knowledgably) through the steak board and the various cuts on offer, I was so excited I was about to side track starters completely.

I wasn't sure what the starters would be like, steak restaurants aren't usually known for much else, but after glancing over the menu I was suitably surprised. Amongst the Oysters and Carpaccio of Tuna we chose the baked Scottish goats cheese (with a particularly delicious pepper puree) and a beautifully presented (as seen in the picture) crab and shrimp cocktail.

Both starters were fab and the menu was full of excellent locally sourced produce and truly Scottish ingredients and after tucking into such delicious bread pre-starter, Celia and I were worried about fitting in the steak to come, plus the extensive sides!



We need not have worried, Kyloe's steaks are so tender and tasty it would be a crime not to finish every morsel!

Celia went for a medium fillet with peppercorn sauce. Inevitably it was melt in your mouth and cooked to perfection. I thought I would go for something a little different. I went for the 'Steak Board' consisting of the Bavette, Onglet and Marinated Feather Steak. These are interesting cuts of meat not usually seen in restaurants in the UK but are very popular in France. Served medium rare to enhance their coarse texture these steaks are incredibly tasty and it was lovely to try something a little different. I was thoroughly impressed.

As for the sides, well there was such a variety we just didn't know what to choose! Eventually (after spying on most of the other diners' choices) we plumped for a shallot and tomato salad, shoe string fries, homemade onion rings AND Portobello mushrooms. I have to add we didn't finish all of this, but they were all scrumptious.

So...defeated Celia and I only ordered one pudding! We just couldn't manage one each so we thought we should share the dark chocolate pot with macaroons. Yum yum yum. Now this was super special and a MUST for any chocolate lover – thick dark ganache which melted in your mouth with a side of feather light macaroons...what's not to love??

All in all Kyloe was a superb restaurant with funky interiors and a great ambience. The food is top notch and I highly recommend it, it certainly fills a gap in the Edinburgh restaurant scene.

[Kyloe Restaurant & Grill](#) , 1-3 Rutland Street , EH1 2AE, 0131 229 3402

The Reporter Food reviewer, Holly Jones, is a partner in [The Lifestyle Company Scotland](#) You can follow the company and their lifestyle tips on [Twitter](#)