



STARTERS

Homemade Soup of the Day roll and butter	£3.50
Pâté Maison cumberland sauce, hot buttered toast	£5.00
Prawn Salad Marie Rose	£5.35
Breaded Goats Cheese Red onion chutney	£5.25
Cheese Nachos (v) cheese, salsa, sour cream, jalapenos	£4.95
Chilli Nachos cheese, salsa, sour cream, jalapenos, chilli con carne	£5.50
Tempura King Prawns sweet chilli jam	£5.95
Garlic Bread (v)	£3.25
Bruschetta (v) garlic bread, fresh tomato and basil	£3.95
Mozzarella Garlic Bread (v)	£3.95

FISH MAIN COURSES

Breaded Fillet of East Coast Haddock french-fries, garden peas	£ 9.90
Oven Baked Fillet of Scottish Salmon wild rocket, shavings of parmesan, lemon & mustard dressing, french-fries	£12.95
Breaded Whole Tail Scampi french-fries and garden peas	£ 9.95

SALADS

Chicken Caesar Salad Gem lettuce, croutons, anchovies, Caesar dressing, parmesan	£11.50
Prawn Marie Rose	£8.95
Roast Beef creamed horseradish	£8.25
Apricot Glazed Ham, Cheese and Peach	£8.25

SIDE ORDERS

French Fries	£ 1.95
Baked Potato	£ 1.95
Boiled Potatoes	£ 1.95
Onion Rings	£ 1.95
Portion of Vegetables	£ 1.95
Green Salad or Mixed Salad	£ 3.25

MAIN COURSES

Homemade Beef Steak Pie french-fries, garden peas	£10.50
Breaded Butterfly Supreme of Chicken Green peppercorn and cognac sauce, french fries	£10.95
Hunters Chicken chicken wrapped in bacon, mature cheddar, BBQ sauce, spicy wedges	£11.95
Pulled Pork BBQ sauce, toasted brioche bun, coleslaw, spicy wedges	£9.95
Italian Piccante Sausages parmesan mash, fresh tomato and basil sauce, mash	£ 9.95
Confit Duck stornoway black pudding, braised red cabbage, balsamic glaze	£12.95
Chilli con Carne steamed rice, tortilla chips	£ 9.25
Red Thai Chicken Curry steamed rice	£11.50
Penne Pasta (v) tomato & basil sauce, fresh parmesan	£ 8.95
Goats Cheese Tartlet (v) onion marmalade, rocket, balsamic glaze, French-fries	£ 9.50
Red Thai Vegetable Curry (v) steamed rice	£ 9.95

CHAR GRILL

Prime Scotch 8oz Rib Eye Steak wild rocket, fresh parmesan shavings, balsamic glaze, french fries	£17.50
Prime Scotch 8oz Rib Eye Steak green peppercorn sauce, french fries	£17.50
Grilled 8oz Gammon Steak french-fries, garden peas, (pineapple or fried egg)	£10.50
Handmade Prime Quarter Pounder back bacon, mature cheddar, relish, french fries	£9.25
Handmade Prime Quarter Pounder chilli con carne, melted cheese, french fries	£9.75

PIZZAS

Margarita (v) - tomato and mozzarella	£ 8.50
Pepperoni Pizza - pepperoni and mozzarella	£ 8.95
Hawaiian Pizza - ham, pineapple and mozzarella	£ 8.95
Goats Cheese (v) - tomato, goats cheese and rocket	£ 9.95
additional toppings (each) jalapenos, pepperoni, ham, pineapple, mushrooms, goats cheese, olives, tomatoes, peppers	£1.00

Our food is prepared in a kitchen with nuts and other ingredients not specified on the menu. Allergen Information is available please ask.

VAT included. Gratuities are left to your discretion. All main courses are cooked to order and some may take up to 20 minutes. Short of time, phone a pre-order?
Pitbauchlie House Hotel, Aberdour Road, Dunfermline. T. 01383 722282 www.pitbauchlie.com

WINE LIST

Champagne

- 1 Baron Albert Brut Tradition £ 45.00
Quality champagne from an excellent house, smooth and dry.
- 2 Joseph Perrier Rosé Brut £ 55.00
A magnificent pink champagne which is the ideal celebration drink, or just to say "I love you".
- 3 Bollinger Special Cuvée £ 69.00
One of the top producers of premium champagne.

Sparkling Wine

- 4 Baron D'Arignac Brut £ 22.00
A fine French fizz that can be enjoyed on its own or with seafood. Crisp, dry and refreshing.
- 44 La Delfina Extra Dry Prosecco DOC £ 24.50
The fashionable white wine to drink as an aperitif. Light, dry and refreshing – you'll think you are in 'ROMA'!

Bordeaux Rouge

- 5 Cockburn's of Leith Vintage Reserve Claret 2009 £ 21.50
From Scotland's oldest wine merchant comes this very good claret. Big in body and classic Bordeaux flavours, it is so good with our prime beef.

Southern French Red

- 6 Domaine de la Baume Syrah £ 24.95
A magnificent big wine from this stunning property. Rich, juicy black fruits and soft velvet mouthfeel on the palate which is superb with prime beef and steaks.

Red Burgundy

- 7 Fleurie, Château de L'Abbaye, Beaujolais £ 25.00
A lovely soft, juicy wine from a good grower. Full of soft berried fruit, it is ideal with chicken and pork.

Rhône Red

- 8 Chemin des Papes, Cote du Rhône £ 19.95
Full bodied, rounded wine with a spicy soft finish. Accompanies beef and pork dishes.
- 9 Chateaufneuf-du-Pape, Quinson £ 39.00
A luxurious glass of soft, velvet fruit. Rich and ruby with a light, spicy taste of dark berries.

Provence Rosé

- 10 Château Routas Rosé £ 17.95
Provence produces the very best of Rosé wines, which are growing in popularity. Delicious vibrant flavours with a seductive freshness -too easy to quaff with seafood!

Bordeaux White

- 11 Baron Philippe Rothschild Blanc £ 19.95
A light fresh style from this top winemaker, with a delicate peach and lemon flavour that goes very well with fish.

Southern French White

- 12 Domaine de la Baume Chardonnay £ 24.95
A fabulous wine that offers amazing value for its excellent quality. Lovely rich flavours of peach with a kiss of oak barrique.

White Burgundy

- 13 Pouilly-Fuisse, Dormaine Reysie, Georges Dubouef £ 36.00
A great wine from a famous house that is soft and rounded with a fabulous French oak finish that is well worth enjoying.

Loire White

- 14 Pouilly Fumé, 'Le Champ des Vignes' £ 35.00
A magnificent wine with fresh aromatic fruit. Ideal with fish, seafood and of course salmon.

Spanish White

- 15 Torres Viña Brava – Parelada Penedes £ 18.00
Delicious dry crisp style with delicate quince fruit that burst on the taste buds. Great with pasta.

Spanish Red

- 16 Rioja, Paternina Crianza, Banda Azul £ 22.50
Soft red wine with gentle vanilla flavours, perfect for red meat dishes.
- 17 Castilla de Manzanares Reserva, Tempranillo £ 19.50
This is a great find—an old 'Reserva' with complex deep berry flavours, 'designed' for flavoursome food.

Italian Red

- 18 Bardolino Classico Superiore, Villa Rizzardi £ 24.75
Classic wine from the banks of Lake Garda full of Morello Cherry and plum flavours. Superb with meat pasta dishes.
- 19 Villa Cardini, Nero d'Avola, Sicily £ 18.00
Big dark (Nero) almost opaque wine from the lush island of Sicily. Black cherries and damsons on the palate and rich chocolaty flavours. Great with grills and pork.
- 20 Amarone Classico Rizzardi, Veneto £ 58.00
One of the great classic wines of Italy. A serious wine for the connoisseur of great delights.

Italian White

- 21 Levarie Soave Classico, Masi £ 23.00
Light, fresh and very quaffable from this famous Estate. Ideal with all seafoods and poultry dishes.
- 22 La Delfina Catarrato/ Pinot Grigio, Sicily £ 15.95
Light soft fruit filled wine with delicate finish. Perfect with pizza, pasta and ethnic dishes.

All table wines and quality wines on this list have an alcohol content of between 5% and 16% by volume.

Allergen information available on request please ask.

Austrian White

- 23 Grüner Veltliner, Winzer Krems £ 24.50
Very fashionable since appearing on the 'Food Show'. It is light and sumptuous with a hint of greengage and superb with fish, chicken and pasta dishes.

Chilean Red

- 24 Pinot Noir Reserva, Santa Luz £ 19.50
A wonderful soft velvet style with bags of fresh summer fruit flavours, very satisfying with red meats and cheese.

Australian Red

- 25 The Accomplice Shiraz, S.E Australia £ 19.00
Easy drinking, warm with blackberry flavours. Great with lamb and pork dishes.
- 26 The Scribbler, Cabernet Sauvignon/Shiraz, Barossa £ 32.00
A stunning wine of great quality. Big and richly flavoured with ripe fruit and cigar box tones. Long finish of velvet blackberry fruit—simply stunning.

Australian White

- 27 Viognier Yalumba 'Y' Series, Barossa Valley £ 26.00
Fantastic taste to this wine. Apricots and peaches burst onto the palate, with a long, smooth finish.
- 28 The Accomplice Semillon Sauvignon £ 19.00
A great refreshing, crisp and clean flavoured wine that tingles the taste buds with light citric notes, which makes it perfect for seafood.

New Zealand White

- 29 Stoneburn Marlborough Sauvignon Blanc £ 27.50
Fresh and aromatic reflects this style of dry white from this top New Zealand winery.

South African Red

- 30 Delheim Pinotage Stellenbosch £ 24.50
The Classic South Africa grape, rounded and full of flavour, great with steaks.

South African White

- 31 Running Duck Fairtrade Organic Chenin Blanc £ 19.00
Clean, crisp and a great favourite. Every bottle makes a Fair Trade donation.

Californian Red

- 32 Stimson Estate Cellars Merlot £ 21.00
Deep red wine with dark forest berry fruits and long aftertaste. Best with beef, red meat dishes and steaks.

Argentina Red

- 33 Finca La Colonia Malbec, Norton £ 18.50
Deep red wine with dark forest berry fruits and a long aftertaste. Best with beef dishes.

Macedonia

- 34 Stobi Cuvée Blanc £ 23.00
An amazingly balanced easy drinking wine that delivers wonderful fresh fruit from its blend of local grapes. Superb with pasta and grilled fish.
- 35 Stobi Vranec Rouge £ 23.00
A true find for lovers of big rich red wines from this local grape, Grown in this warm region of the Adriatic. Great with good steaks and grilled meat dishes.

Port

- 36 Graham's Six Grapes Vintage Character £39.00 £7.00
Regarded by Grahams as their flagship drinking Port. Full of ripe, soft grapey flavours with a velvet mouth feel and delicious rounding off appeal.

House Wines Red

- | | Bottle | 250ml | 175ml |
|---|--------|-------|-------|
| 37 Baron D'Arignac Rouge, Southern France | £15.95 | £5.50 | £3.85 |
| 38 Santa Luz Merlot, Chile | £15.95 | £5.50 | £3.85 |
| 39 Highveld Shiraz/Merlot, South Africa | £15.95 | £5.50 | £3.85 |

House Wines White

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|--|--------|-------|-------|
| 40 Baron D'Arignac Blanc Sec, Southern France | £15.95 | £5.50 | £3.85 |
| 41 Santa Luz Sauvignon Blanc Chile | £15.95 | £5.50 | £3.85 |
| 42 Highveld Chenin/Sauvignon Blanc, South Africa | £15.95 | £5.50 | £3.85 |
| 22 La Delfina Cataratto/Pinot Grigio, Sicily | £15.95 | £5.50 | £3.85 |

House Wines Rose

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|--|--------|-------|-------|
| 43 Baron D'Arginac Rose, Southern France | £15.95 | £5.50 | £3.85 |
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Prosecco Sparkling

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|--------------------------------------|--------|-------|
| 44 La Delfina Extra Dry Prosecco DOC | £24.50 | £5.00 |
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Dessert Wine

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| 45 Santa Rita 'Late Harvest' Gewürztraminer/Moscatel | £19.50 | £5.50 |
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