



### STARTERS

Homemade Soup of the Day roll and butter	£ 3.95
Fanned Melon and Parma Ham (g)	£ 6.35
Pâté Maison cumberland sauce, hot buttered toast	£ 5.75
Breaded Goats Cheese red onion chutney	£ 5.75
Cheese Nachos (v) cheese, salsa, sour cream, jalapenos	£ 5.25
Chilli Nachos cheese, salsa, sour cream, jalapenos, chilli con carne	£ 5.95
Tempura King Prawns sweet chilli jam	£ 6.95
Bruschetta (v) garlic bread, fresh tomato and basil	£ 4.25
Garlic Bread (v)	£ 3.35
Mozzarella Garlic Bread (v)	£ 4.25

### FISH MAIN COURSES

Breaded Fillet of East Coast Haddock french-fries, garden peas	£11.95
Grilled Salmon Dijon mustard and white wine sauce, spicy wedges	£13.95
Breaded Whole Tail Scampi french-fries and garden peas	£11.95
Homemade Fish Pie salmon, smoked haddock and prawns, creamy cheese sauce topped with mashed potato	£12.75

### SALADS

Chicken Caesar Salad gem lettuce, croutons, anchovies, caesar dressing, parmesan	£11.50
Prawn Marie Rose	£ 9.50
Roast Beef creamed horseradish (g)	£ 9.25
Apricot Glazed Ham, Cheese and Peach (g)	£ 9.25

### PIZZAS

Margarita (v) - tomato and mozzarella	£ 9.50
Pepperoni Pizza - pepperoni and mozzarella	£10.50
Hawaiian Pizza - ham, pineapple and mozzarella	£10.50
Goats Cheese (v) - tomato, goats cheese and rocket	£10.50
additional toppings (each) jalapenos, pepperoni, ham, pineapple, mushrooms, goats cheese, olives, tomatoes, peppers	£ 1.75

### MAIN COURSES

Homemade Beef Steak Pie french-fries, garden peas	£11.95
Hunter's Chicken chicken wrapped in bacon, mature cheddar, BBQ sauce, spicy wedges	£12.95
Mac 'n' Cheese (v) parmesan crust and spicy wedges	£10.95
Confit Duck stornoway black pudding, braised red cabbage, balsamic glaze, french-fries	£13.95
Toulouse Sausage (g) served on mash with tomato and basil sauce	£11.95
Chilli con Carne steamed rice, tortilla chips	£10.95
Red Thai Chicken Curry (g) steamed rice	£13.25
Penne Pasta (v) tomato and basil sauce, fresh parmesan	£ 9.25
Goats Cheese and Red Pepper Tartlet (v) onion marmalade, rocket, balsamic glaze, french-fries	£ 9.95
Red Thai Vegetable Curry (v) (g) steamed rice	£11.95

### CHAR GRILL

Prime Scotch 8oz Rib Eye Steak (g) wild rocket, fresh parmesan shavings, balsamic glaze, french-fries	£18.50
Prime Scotch 8oz Rib Eye Steak green peppercorn sauce, french-fries	£18.50
Harissa Rubbed Lamb skewer of harissa lamb, roasted peppers and red onion, served with cous cous and minted yoghurt	£13.95
Grilled 8oz Gammon Steak (g) french-fries, garden peas, (pineapple or fried egg)	£12.50
Grilled 6oz Handmade Burgers served on a brioche bun, with french-fries	
Back Bacon, Mature Cheddar and Relish	£10.95
Pulled Pork	£12.90
Brie, Bacon and Cranberry	£12.90
Chilli con Carne	£12.90

### SIDE ORDERS

French-fries (g)	£ 2.80
Baked Potato (g)	£ 2.80
Boiled Potatoes (g)	£ 2.80
Onion Rings	£ 2.80
Portion of Vegetables (g)	£ 2.80
Green Salad or Mixed Salad (g)	£ 3.75

Our food is prepared in a kitchen with nuts and other ingredients not specified on the menu. Full allergen information is available, please ask. Customers – When ordering please inform your server as to any dietary requirements in order that we can handle your individual requirements. **g** - NGCI - no gluten containing ingredients: all fried food is cooked in a shared fryer. Some items not marked as GF can be adapted, 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.  
Pitbauchlie House Hotel, Aberdour Road, Dunfermline. T. 01383 722282 www.pitbauchlie.com

excellent with pasta and starters.

### Champagne

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| 1 | Baron Albert Brut Tradition N.V.<br>Quality champagne from an excellent house, smooth and dry.                                   | £ 47.00 |
| 2 | Joseph Perrier Rosé Brut N.V.<br>A magnificent pink champagne which is the ideal celebration drink, or just to say "I love you". | £ 57.80 |
| 3 | Bollinger Special Cuvée N.V.<br>One of the top producers of premium champagne.   | £ 71.00 |

### Sparkling Wine

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| 4 | Baron D'Arignac Brut N.V.<br>A fine French fizz that can be enjoyed on its own or with seafood. Crisp, dry and refreshing. | £ 23.50 |
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### Prosecco

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| 5 | <b>La Delfina Prosecco Spumante DOC</b>                                 | Bottle            | £ 26.00 |
| 6 | The fashionable white wine as an aperitif<br>Light, dry and refreshing. | 20 cl mini bottle | £ 8.50  |
| 7 | <b>Villa Sandi Rose Frizzante</b>                                       | Bottle            | £ 22.50 |
| 8 | Delightful pink glass of bubbles<br>light, soft and easy to drink.      | 20 cl mini bottle | £ 8.50  |

### French Red Wine

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| 9  | Cockburn's of Leith Vintage Reserve Claret 2010<br>From Scotland's oldest wine merchant comes this very good claret.<br>Big in body and classic Bordeaux flavours. | £ 22.50 |
| 10 | Fleurie, Château de L'Abbaye, Beaujolais<br>A lovely soft, juicy wine from a good grower.<br>Full of soft berried fruit, it's ideal with chicken and pork.         | £ 30.00 |
| 11 | Domaine de Boumaines, Cote du Rhône<br>Full bodied, rounded wine with a spicy soft finish.<br>Accompanies beef and steaks.   | £ 20.50 |

### Provence Rose Wine

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| 12 | Château Routas Rosé<br>Provence produces the very best of Rosé wines, which are growing in popularity. Delicious vibrant flavours with a seductive freshness easy to quaff with seafood! | £ 18.50 |
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### French White Wine

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| 13 | Marcel Martin Chardonnay<br>Enjoy this light and refreshing wine from Southern France with seafood and chicken dishes. | £ 18.50 |
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### Spanish Wine

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| 14 | Paternina Banda Azul Crianza Rioja<br>Soft red wine with gentle vanilla flavours, perfect for red meat dishes.   | £ 24.50 |
| 15 | Viña Mayor 'Barrel Aged' Tempranillo<br>This is a great find—an old Barrel Aged with complex deep berry flavours, designed for flavoursome food.   | £ 23.50 |
| 16 | Storks Tower Estate Tempranillo/Shiraz<br>The soft berry fruit flavours of the Tempranillo are complimented by the peppery fruit of the Shiraz, producing a well rounded fruity red.                                     | £ 20.50 |
| 17 | Penascal Clasico Rosado (semi sparkling)<br>Lovely Slightly Sparkling (pétillant) Rosado.<br>Medium style, great strawberry creamy fruit on the palate.  | £ 19.50 |
| 18 | Covilla Rioja Blanco<br>Succulent dry white Rioja with a fresh crisp green apple flavour, perfect for seafood and poultry dishes.  | £ 20.50 |
| 19 | Storks Tower Estate Sauvignon/Verdejo<br>Introducing Verdejo; the zesty grape like the Sauvignon Blanc getting rave reviews! A perfect light style of wine for delicately flavoured seafood, prawns, crabs and scallops. | £ 20.50 |
| 20 | Albarono Pepa<br>Dry and crisp with fresh apricot, orange zest and dried pineapples inviting hints of lemongrass and sea salt in a pure and fresh wine.  | £ 29.00 |

### Italian Wine

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| 21 | Montepulciano D'Abruzzo, Dea Del Mare<br>Warm, welcoming, popular wine that delivers a dark berried fruit with a touch of spice that accompanies lamb and red meats.                                | £ 18.00 |
| 22 | Villa Cardini, Nero d'Avola<br>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. | £ 19.00 |
| 23 | Villa Cardini Chianti<br>With subtle aromas of violets and a fresh, fruity tang in the mouth, this lighter style of Chianti is superb with or without food.   | £ 22.00 |
| 24 | Masi Soave Classico<br>Masi's Soave is very typical of the style: soft and delicate with honeysuckle flavours.  | £ 23.00 |

### Austrian Wine

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| 25 | Grüner Veltliner, Winzer Krems<br>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. | £ 25.50 |
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### Chilean Wine

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| 26 | Santa Luz, Reserva Pinot Noir<br>A wonderful soft velvet style with bags of fresh summer fruit flavours, very satisfying with red meats and cheese.  | £ 21.00 |
| 27 | Santa Digna Reserva Merlot (Fair for Life)<br>Miguel Torres literally crated modern Chilean wine making and his Reserva wines are testament to his great quality rich berries style with cherry and damson flavours. | £ 25.50 |
| 28 | Santa Digna Reserva Chardonnay (Fair for Life)<br>Rich and creamy with a balanced refreshing citrus note   | £ 24.50 |

### Australian Wine

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| 29 | The Accomplice Shiraz<br>Easy drinking, great with lamb and pork dishes.   | £ 20.50 |
| 30 | Yalumba "The Scribbler" Cabernet/Shiraz<br>A stunning wine of great quality. Big and richly flavoured with ripe fruit and cigar box tones. Long finish of velvet blackberry fruit. | £ 35.00 |
| 31 | Yalumba 'Y' Series Viognier<br>Fantastic taste to this wine. Apricots and peaches burst onto the palate, with a long smooth finish.  | £ 24.00 |
| 32 | The Accomplice Chardonnay<br>This wine is full of peach and nectarine fruit with a creamy rounded finish. Excellent with seafood and poultry dishes.                               | £ 20.50 |

### New Zealand Wine

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| 33 | Featherdrop Hill Pinot Noir<br>A perfect example of a great New Zealand Pinot Noir.   | £ 28.50 |
| 34 | Giesen Medium Riesling<br>For those who enjoy a less dry style, this wine is perfect. goes well with Asian dishes.                                  | £ 26.50 |
| 35 | Salmon Run Sauvignon Blanc<br>Fresh and aromatic reflects this style of dry white from this top New Zealand winery. Perfect for prawns and seafood. | £ 20.50 |

### South African Wine

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| 36 | Kleinkloof Pinotage<br>Smooth berry fruit with hints of banana and herbs leads to a medium full spicy palate with impressive balance and richness.                          | £ 19.00 |
| 37 | Running Duck Sauvignon/Chenin Blanc—Fairtrade/Organic<br>Clean, crisp and a great favourite.<br>every bottle makes a Fair Trade donation.                                   | £ 20.00 |
| 38 | Buitenverwaching Sauvignon Blanc<br>One of the freshest wines you will drink, zesty grapefruit with tingling lemony notes which makes it perfect for shellfish and seafood. | £ 24.50 |

### Argentinean Wine

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| 39 | Beefsteak Club Malbec<br>Deep red wine with dark forest berry fruits best with beef dishes. | £ 22.50 |
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## House Wine Selection

<b>Rose Wine</b>	Bottle	250ml	175ml	125ml
	£17.50	£6.00	£4.20	£3.00

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| 40 | Baron D'Arginac Syrah Rose, Southern France<br>Delicious medium-dry rose with soft peachy fruit and blackcurrants on the palate. |
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<b>Red Wine</b>	Bottle	250ml	175ml	125ml
	£17.50	£6.00	£4.20	£3.00

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| 41 | Baron D'Arignac Cabernet Sauvignon, Southern France<br>Very smooth soft juicy red, full of ripe berry flavours.  |
| 42 | Santa Luz 'Alba' Merlot, Chile<br>A soft rounded red, full of berried flavours and cherries. Excellent to quaff and with red meat dishes or cheese course. |
| 43 | Highveld Shiraz/Merlot, South Africa<br>A truly big, rewarding wine that is full of dark berried fruit flavours that go perfectly with beef and steaks.    |

<b>White Wine</b>	Bottle	250ml	175ml	125ml
	£17.50	£6.00	£4.20	£3.00

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| 44 | Baron D'Arignac Colombard, Southern France<br>Crisp fruity white with citrus flavours. Excellent with seafood, poultry and just great to quaff.            |
| 45 | Santa Luz 'Alba' Sauvignon Blanc, Chile<br>Deliciously fresh style of wine that makes it suitable for enjoying on its own, with seafood or chicken dishes. |
| 46 | Highveld Chenin/Sauvignon Blanc, South Africa<br>Fresh grapey wine with soft fruit flavours, perfect for fish.   |
| 47 | Dea del Mare Cataratto/Pinot Grigio, Sicily<br>Light soft fruit filled wine with delicate finish. Perfect with pizza, pasta and ethnic dishes.             |

<b>Dessert Wine</b>	125ml	500ml Bottle
	£5.80	£25.50

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| 48 | Santa Rita 'Late Harvest' Gewürztraminer/Moscato<br>Enjoy a glass to round of the meal of this delicious liqueur wine, rich, golden and honeyed. |
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### De-Alcoholised Wine ABV 0.5%

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| 50 | Torres Natureo Muscat White<br>Enjoy wine flavours without the risk. Dry and fruity from the great Spanish house of Torres. | £ 15.50 |
| 51 | Torres Natureo Syrah Red<br>Compliments meat and cheese dishes.   | £ 15.50 |