

Pitbauchlie House Hotel

Harvey's Bistro Menu

Sides

Fries	4.55
Baked Potato	4.55
Mixed Salad	4.55
Onion Rings	4.55
Sweet Potato Fries	4.55



Full Wine List Available
Please ask for our Cocktail
and Mocktail Menu

Pitbauchlie House Hotel
Aberdour Road, Dunfermline, Fife
01383 722282 - pitbauchlie.com

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Starters

Chef's Soup of the Day served with Crusty Bread	6.55
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Bao Buns with Pulled Pork with Salad Leaves drizzled with Honey and Mustard Dressing	8.55
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Breaded Haggis Bon Bons with Peppercorn Sauce	8.25
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Bruschetta ^V Toasted Garlic Bread, Seasonal Tomatoes, Onions, Garlic and Basil	6.95
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Pâté Maison ^{GF-A} Cumberland Sauce and Arran Oatcakes	7.75
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Cheese Nachos with Guacamole, Sour Cream and Salsa	6.95
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Tiger Prawn Salad ^{V GF} served with Marie Rose Sauce	8.25

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Mains

Homemade Pie of the Week 17.45
served with Fries and Vegetables

10oz Sirloin Steak Garni 29.95
28 Day Aged Steak with Garlic Butter
OR Pepper Sauce and Fries

Chicken Nachos 16.75
Chicken Suprême, Tortilla Chips, Cheddar
Cheese, Guacamole, Sour Cream and Salsa

Butter Chicken ^{GF} 16.95
Curry made from chicken cooked in a spiced
tomato and butter-based sauce served with
Basmati Rice and Naan Bread

Beer Battered Fillet of Haddock 16.95
Fries and Mushy Peas OR Garden Peas

Smoked Haddock Tartlet 16.75
Poached Egg and Fries

Macaroni Cheese ^V 14.75
Garlic Bread OR Fries

Mains

6oz Beef Burger 15.95
Brioche Bun, Mature Cheddar, Bacon,
Lettuce, Tomato Relish and Fries

Confit Duck ^{GF} 17.75
with Crushed Baby Potatoes and
Roasted Fennel

Cajun Chicken Suprême 17.45
Sweet Potato Fries, Corn on the Cob
and Sour Cream

Salmon and Broccoli Pasta 17.25
Tomato and Basil Cream Sauce with
Spring Onions and a Hint of Chilli served
with Fresh Parmesan

Breaded Wholetail Scampi 16.95
Fries and Mushy Peas OR Garden Peas

Butternut Squash, Sweet Potato ^{VG} 15.55
and Chickpea Curry
Basmati Rice and Naan Bread

Plant Based Burger ^V 14.95
Brioche Bun, Mature Cheddar, Lettuce
Tomato Relish and Fries

Our food is prepared in a kitchen with nuts and other ingredients not specified on the menu. When ordering please inform your server as to any dietary requirements in order that we can handle your individual requirements. GF - NGCI - no gluten containing ingredients, V = vegetarian, VG = vegan, all fried food is cooked in a shared fryer. Items marked as "GF-A" can be adapted to Gluten Free, please ask. All main courses are cooked to order and some may take up to 20 minutes.