

Pitbauchlie House Hotel

Harvey's Bistro Sweet Menu

Apple Pie with Creme Anglaise and Vanilla Ice-cream ^V	7.25
Limoncello and Raspberry Posset served with Biscotti	7.50
Profiteroles with Chocolate Sauce and Toffee Fudge Ice-cream ^V	7.25
Individual Lemon Tart with Fruit Coulis and Fresh Cream ^V	7.50
Sticky Toffee Pudding with Butterscotch Sauce and Vanilla Ice-cream	7.25
Tea Cake Sundae ^V Teacake, vanilla ice-cream, chocolate sauce and freshly whipped cream	7.75
Banana Split ^{V, A-GF} banana, vanilla Ice-cream, strawberry sauce and whipped cream	7.75
Scottish Cheese Plate ^{V, A-GF} Morangie Brie, Blue Murder and Orkney Mature Cheddar with Red Onion Chutney and Crackers	8.75
Choose Three Scoops ^{V, A-GF} Strawberry, Vanilla, Toffee Fudge and Mint Choc Chip	6.25
Vegan Vanilla Ice-cream and Lemon Sorbet ^{VG, A-GF}	6.25

Our Food is Prepared in a Kitchen with Nuts and other Ingredients Not specified.

GF – Gluten Free, A – Gluten Free Adaptable, V – Vegetarian, VG – Vegan,
Please Advise When Ordering

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Harvey's Bistro Coffee Menu

	Double	Single	
Espresso - short dark strong coffee	2.80	2.20	
Macchiato - short dark strong coffee with foamed milk	3.00	2.30	
Espresso con Panna - shot of espresso with fresh cream	3.10	2.30	
	Regular	Small	
Americano - espresso topped with hot water	3.10	2.70	
Cappuccino - espresso with hot foamed milk	3.30	2.95	
Flat White Coffee - espresso with velvety microformed milk	3.30	2.95	
Café Latte - espresso, steamed milk and foam	3.30		
Vanilla Café	3.30		
Latte - espresso, steamed milk and foam	3.30		
Caramel Café Latte - espresso, steamed milk and foam	3.30		
Café Mocha - espresso, steamed milk, hot chocolate, topped with fresh cream	3.60		
Hot Chocolate (10oz)	3.30		
Selection of Teas - Traditional, Peppermint, Chamomile, Darjeeling, Earl Grey, Lemon	2.80		
Cafetiere 1 person	3.30	Cafetiere 2 persons	6.25
Liqueur Coffee	6.50		
Biscuits per person	1.70		

*Soya and Almond Milk available.

Short of time? – Ask for Coffee to Go!