

# 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](http://pitbauchlie.com)

---

# Pitbauchlie House Hotel

## Harvey's Bistro Menu

### Starters

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

# Pitbauchlie House Hotel

## Harvey's Bistro Menu

### Mains

Homemade Pie of the Week 17.45  
served with Fries and Vegetables

---

10oz Sirloin Steak Garni 29.95  
28 Day Aged Steak, Mushroom, Tomato & Fries  
with Garlic Butter OR Pepper Sauce

---

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

---

Butter Chicken <sup>GF - A</sup> 16.95  
Curry made from Chicken cooked in a spiced  
Tomato and Butter-Based Sauce served with  
Basmati Rice and Naan Bread  
*\*contains cashew nuts*

---

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

---

Grilled Salmon Hollandaise <sup>GF - A</sup> 18.25  
creamy sauce with Butter, Egg Yolks and  
lemon Juice, served with Samphire and Fries

---

Plant Based Burger <sup>V</sup> 14.95  
Brioche Bun, Mature Cheddar, Lettuce  
Tomato Relish and Fries

### Mains

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

---

Confit Duck <sup>GF</sup> 17.75  
Crushed Baby Potatoes and Roasted Fennel

---

Cajun Chicken Suprême <sup>GF - A</sup> 17.45  
Sweet Potato Fries, Corn on the Cob  
Colelsaw and Sour Cream

---

Chicken and Chorizo Pasta 15.25  
Tomato Cream Sauce, Fresh Parmesan

---

Macaroni Cheese <sup>V</sup> 14.75  
Garlic Bread OR Fries

---

Breaded Wholetail Scampi 16.95  
Fries and Mushy Peas OR Garden Peas

---

King Prawn Salad Bowl <sup>GF</sup> 18.25  
King Prawns infused with Chilli, Garlic & Lime  
with Salad Leaves, Tomatoes, Cucumber and  
Herb Croutons with a Honey and Mustard Dressing

---

Butternut Squash, Sweet Potato  
and Chickpea Curry <sup>VG GF - A</sup> 15.55  
Basmati Rice and Naan Bread

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.