

# Brasserie @ Balgeddie Way

Monday - Friday 12noon – 2.00pm and 6.00pm – 9.00pm

Saturday and Sunday - 12noon – 9.00pm

## STARTERS

Homemade Soup of the Day	£ 3.25	Battered Chicken Breast	£ 5.25
Cullen Skink	£ 5.50	with Garlic & Chilli Dip	
Traditional Scottish Soup of Smoked Haddock, Potato and Cream		Continental Meat Platter with Olives	£ 5.25
Chef's Chicken Liver Pate with Balsamic Onion Relish and Oatcakes	£ 5.25	Seasonal Melon and Prawns Marie Rose	£ 5.25
Brie & Cranberry Filo Parcel (V)	£ 4.85	Smoked Salmon with Citrus Fruit and Wholemeal Bread	£ 5.75
Breaded Mushrooms (V) on a Spicy Noodle Salad	£ 5.25	Black Pepper and Sea Salt Yellow Fin Sole Goujons	£ 5.25
		with Homemade Tartare Sauce	

## MAIN COURSES

<b>Main Courses</b>	
Seasonal Dish of the Day	£ P.O.A
Limited availability	
Homemade Scotch Steak Pie	£ 9.95
Strips of Peppered Chicken	£ 12.00
with Steamed Rice & Garden Vegetables	
Grilled Gammon Steak & Pineapple	£ 9.50
Red Thai Chicken Curry with Steamed Rice and Poppadoms (Hot)	£10.95
Highland Venison Steak	£12.75
Cranberry & Port Sauce, Seasonal Vegetables, Potatoes	

<b>From the Char Grill</b>	
8oz Rib Eye Steak	£18.95
Mushrooms, Tomato, Onion Rings, French Fries and Garden Peas	
8oz Sirloin Steak	£18.95
Mushrooms, Tomato, Onion Rings, French Fries and Garden Peas	
Choose from the following Sauces	£ 2.10
Peppercorn, Diane, Stilton and Port, Mushroom and Marsala	
6 oz Burger	£ 9.25
6 oz Barbeque Cheeseburger with Fries	

<b>Fish Dishes</b>	
Poached Salmon with Ginger & Chilli Glaze	£12.50
Steamed Rice and Garden Vegetables	
Deep Fried Breaded East Coast Haddock	£10.50
French-Fries and Garden Peas	
Deep Fried Breaded Scampi	£10.50
French-Fries and Garden Peas	

<b>Salads</b>	
Ham, Chicken or Tuna served with Gourmet Salad Leaves, Tomato, Capsicum, Cucumber and Onion with either Classic Vinaigrette or Balsamic Dressing	£ 8.95
Smoked Chicken Tossed Salad and Sweet Chilli Dressing	£ 9.25

<b>Pasta and Vegetarian Dishes</b>	
Chef's Lasagne with Side Salad and Fries	£ 9.95
Spinach and Ricotta Ravioli (V)	£ 9.50
Tomato and Basil Sauce with Toasted Garlic Bread and Side Salad	
Spicy Vegetable Tagine (V) with Steamed Rice and Garlic Bread	£ 9.25
Vegetable Chilli Burger (V) with Salad and French-Fries	£ 8.50

<b>Side Orders</b>	
French Fries	£ 1.85
Curly Fries	£ 1.85
Onion Rings	£ 1.85
Mixed Salad	£ 3.15
Garlic Bread (2 Slices)	£ 2.25

<b>Snacks (Served Every Day 10am – 6pm)</b>	
Sandwiches	£ 4.50
Toasted Panini	£ 4.95
Baked Potato	£ 4.95
All served with side salad garnish - Choose from the following fillings:	
Cheese and Onion	Egg Mayonnaise
Cheese and Tomato	Tuna and Sweetcorn
Chicken Mayonnaise	Coronation Chicken
Prawns Marie Rose (£6.25)	

## DESSERTS

Sweet of the Day	£ 4.95	Selection of Ice Cream	£ 3.95
Chef's Sticky Toffee Pudding	£ 4.95	Choose from:- Vanilla, White Chocolate, Caramel and Chocolate Chip	
Lemon & Lime Cheesecake	£ 4.85	Sweet Waffle	£ 5.25
Banana & Toffee Crunch	£ 4.95	Belgian Waffle, Topped with Caramel Chocolate Chip Ice Cream and Smothered in Warm Toffee Sauce	
Dark Chocolate Mousse	£ 4.95	Hot Chocolate Fudge Cake	£ 4.95
		Selection of Cheese with Fruit, Nuts and Crackers	£ 5.50

## COFFEE

	Regular	Large		
Espresso	£ 1.70	£ 2.10	Café Latte	£ 2.40
Cappuccino	£ 2.00	£ 2.40	Hot Chocolate with Marshmallows and Whipped Cream	£ 2.55
Americano	£ 1.80	£ 2.10	Tea (traditional, peppermint, decaffeinated, green or fruit)	£ 2.00

All main courses are cooked to order and some may take up to 20 minutes

SHORT OF TIME? - Use our pre-order facility, phone to reserve a table, then fax, phone or E-mail your order.

BEST WESTERN Balgeddie House Hotel, Balgeddie Way, Glenrothes Tel. 01592 742511 Fax. 01592 621702 [www.balgeddiehouse.com](http://www.balgeddiehouse.com) Our prices are inclusive of VAT.

Gratuities are left to your discretion.

WINE LIST

Champagne Sparkling Wine

1 Baron Albert Brut Tradition N.V. £45.00  
This good quality champagne from an excellent small house, that is smooth and dry and ideal for all celebrations.

2 Baron d’Arginac Brut £21.75  
A fine French Fizz. Crisp, dry and refreshing

3 la Delfina Extra Dry Prosecco, DOC £24.00  
The Fashionable wine to drink as an aperitif. Light, Dry & Refreshing

Bordeaux Rouge

4 Cockburns of Leith Vintage Reserve Claret 2009 £21.50  
From Scotland’s oldest wine merchants, big in body & classic Bordeaux flavours

Red Burgundy

5 Beaujolais Villages, Château de La Salle, Quinson £20.75  
A light red wine, soft and fruity - quite delightful.

Rhone Red

6 Chemin des Papes, Cotes du Rhone £19.50  
Full bodied rounded wine with a spicy soft finish.

Provence Rose

7 Wild Boar Rose Chateau Routas. £17.75  
Provence produces the very best of Rose wines, which are growing in popularity. Delicious vibrant flavours with a seductive freshness

Spanish Red

8 Rioja Paternina, Crianza, Banda Azul. £22.50  
Soft red wine with gentle vanilla flavours, perfect with red meat dishes.

9 Castilla de Manzanares Reserva 2004, Tempranillo £18.75  
This is a great find—an old ‘Reserva’ with complex deep berry flavours, ‘designed’ for flavoursome food.

Spanish White

10 Paternina Banda Dorada White Rioja £19.95  
A delicious medium style with bags of aromatic fruit that burst on the taste buds. Great with Asian style dishes.

Chilean White

11 Santa Rita Gran Hacienda Chardonnay. £18.75  
Very appealing soft rounded style with mouth watering citrus fruit flavours that is easy to drink and excellent with chicken dishes.

Chilean Red

12 Santa Rita Gran Hacienda Merlot £18.75  
Dark ruby, rounded off with plums and damsons, very satisfying with red meats and cheese.

Australian Red

13 The Accomplice Shiraz S.E. Australia £18.00  
Easy Drinking, warm with blackberry flavours. Great with lamb and pork

14 Fox Grove Shiraz Cabernet £20.50  
Delicious rounded wine with soft berry fruit flavours. Superb with chicken dishes.

Australian White

15 The Accomplice Semillion Sauvignon S.E. Australia £18.00  
Crisp and clean flavour that tingles the taste buds with a citric note

16 Fox Grove Chardonnay/Semillon £20.50  
Soft easy drinking medium fruity style, good with chicken and pasta.

New Zealand White

17 Hidden Bay Sauvignon Blanc £25.00  
Fresh and aromatic reflects this style of dry white from a top New Zealand winery.

South African Red

18 Delheim Pinotage Stellenbosch £24.00  
The Classic South Africa grape, rounded and full of flavour, great with steaks.

Italian Red

19 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

Italian White

20 La Delfina Cataratto/Pinot Grigio £15.75  
Light soft fruit filled wine with delicate finish. Perfect with Pizza, Pasta and ethnic dishes.

Argentina Red

21 Vistaflor Sangiovese Malbec Norton £16.75  
A rich full bodied red, designed for good beef dishes.

Argentine White

22 Finca La Colnia Sauvignon Blanc Norton £17.95  
Fresh light style of grapey Sauvignon, which has great length on the finish. Perfect with starters and sea food

Fair Trade South African

23 Running Duck Shiraz £18.50  
Well made deep berry fruit flavours, rounded and satisfying, excellent with beef. Every bottle makes a donation

24 Running Duck Sauvignon Blanc £18.50  
Clean crisp and fresh with good fruit flavours, excellent for fish and chicken. Every bottle makes a contribution

HOUSE WINE SELECTION

Red Bottle Glass Glass  
250ml 175ml

25 Baron D’Arginac Rouge, Southern France £15.50 £5.25 £3.80  
Very smooth soft and rounded juicy red, full of ripe berry flavours and rich silky finish on the palate.

White

26 Baron D’Arginac Blanc Sec, Southern France £15.50 £5.25 £3.80  
Crisp fruity white with citrus flavours. Excellent with Seafood & Poultry.

Rose

27 Baron D’Arginac Rosé, Southern France £15.50 £5.25 £3.80  
Delicious medium-dry rosé with soft peachy fruit and blackcurrants on the palate. Superb by itself or with Ethnic dishes and pasta.

All table wines and quality wines on this list have an alcohol content of between 5% and 14.5% by volume