

## breakfast

**eggs** scrambled/fried/ poached, toast 5.00  
add either salmon/bacon/avocado 1.50

**the leither** haggis bonbons, fried egg, bacon, tattie scone, beans, hash brown, toast 6.50

**bijou breakfast** - egg, bacon, sausages, tomato, beans, tattie scone, black pudding, mushrooms, toast + breakfast tea or americano 10.00

**the veggie** - egg, veggie haggis & sausages, tomato, beans, tattie scone, hash browns, mushrooms, toast + breakfast tea or Americano 9.00

**morning rolls** - bacon/egg/black pudding/sausage/ hash brown/tattie scone/veggie haggis/veggie sausage (extra fillings 1.00) 3.00

**waffles**, maple syrup, fruit or bacon 6.50

**toast**, butter, jam or marmalade 2.50

### Saturday & Sunday

poached eggs & hollandaise on a toasted bagel  
with either Bacon/Salt Beef/Salmon/Spinach  
7.00

## lunch & dinner

**homemade soup** – served with bread & butter – see blackboard starter 4.50 large 5.50

**the bijou club sandwich** - on either bread or toasted bagel - salt beef or veggie haggis + cheddar, pickles, baby gem, tomato, mustard mayo 5.50  
add fries or salad for 1.00

**homemade fishcakes**, cucumber, sweet chilli mayo, salad starter 6.00 main 12.00

**haddock fillet in a crispy batter**, fries, tartare sauce, bijou's mushy peas starter 6.00 main 12.00

**burgers** – on brioche bun, pickle slaw, mustard mayo, served with fries and salad 10.00

**6oz beef burger** with cheddar cheese (contains pork)

**breaded chicken fillet burger**

**bijou veggie burger** (vegan option available)

extra burger toppings –cheese/bacon/mushrooms/blue cheese/ egg/jalapeño 1.00 each

**(starter) pigeon parfait**, plum chutney, watercress 8.00

**pan fried hake**, asparagus, potato rosti 7.00 14.00

**vegetable curry**, rice, chickpea pancakes 7.00 14.00

**beef daube cassoulet**, potato, crusty bread 8.00 14.00

**crispy calamari**, salad 8.00 14.00

**beef chilli nachos**, sour cream, guacamole, cheese, jalapeños 8.00 14.00

**steak** – check the board for todays cut 20.00

## beer & cider

**williams joker ipa** 5.0% 330ml can 4.25

**barneys red rye** 4.5% 330ml bottle 4.95

**harvieston bitter and twisted** golden ale 4.2% 4.25

**cider bolee d'armorique** brut 5.0% 4.50

**draught birra moretti** 4.6% ½ pint 2.40  
pint 4.80

**hot drinks** decaf & soya milk available

double espresso 1.60

americano 2.30

cappuccino 2.60

latte 2.60

flat white 2.60

mocha 3.00

hot chocolate 2.60

extra shots of coffee 50p

flavoured syrups 50p

pot of tea/speciality tea 2.40

## soft drinks

coke/diet/lemonade/irn-bru/ fanta/appletiser 2.50

fentimans ginger beer 2.95

cranberry/apple juice/fresh orange juice 2.50

kids cartons - orange, apple 1.00

mineral water 2.00

tomato juice/tonic/soda water 2.00

## white wine

lunardi **pinot grigio** 2017 Italy 4.20 6.00 18.00  
plump, peachy & pert; quivers slightly

domaine de vedilhan **viognier**, france 5.00 7.00 20.00  
apricot hand grenade: boom!! creamy shrapnel

**pe branco** white, Portugal 6.00 8.00 23.00  
balance of an Olympic gymnast: lovely freshness

## red wine

murphy's **shiraz**, australia 4.20 6.00 18.00  
smooth plums cupped by a spicy glove

les volets **malbec**, france 5.00 7.00 20.00  
a throbbing purple monster; juicy on the tongue

paparuda **pinot noir**, romania 5.00 7.00 20.00  
a tigger of a wine: a bag of ridiculously bouncy fruity things

**cotes du rhone**-villages 'les coteaux', france 6.75 8.50 25.00  
hairy, barrel-chested & broad shouldered but wearing a lacy vanilla negligee

**ancora chiarretto rose**, italy 4.50 6.50 19.00  
a strawberry tangfastic cloud drifting enigmatically

**prosecco ca bolani spumante** 200ml bottle 8.00  
perfect for generous 1 or a tight 2: pear wrestling peach

**prosecco spumante** riondo collezione 25.00  
full-throttle froth- that's hard to say- easy to drink though