

# Brunch

09:00–12:00

FULL BREAKFAST	£9.95	EGGS ON SOURDOUGH	£4.95
2 free range eggs, link sausage, haggis, Stornoway black pudding, smoked bacon, cherry vine tomatoes and sourdough toast		2 free range eggs, your choice of fried, poached or scrambled, on sourdough toast. Add Smoked Salmon for £3.50	
VEGETARIAN BREAKFAST	£8.95	MORNING ROLL	£3.75
2 free range eggs, vegetarian haggis, potato scone, cherry vine tomatoes, wilted spinach, flat mushrooms and sourdough toast		choose from smoked bacon, link sausage, haggis, veggie haggis or Stornoway black pudding.	
To make it Vegan, simply replace the eggs for scrambled tofu		GRANOLA	£4.50
		Home-made fruit and nut granola, with thick Greek yoghurt and fresh berries	
THE WEE BREAKFAST	£6.95	TOAST AND JAM	£2.25
1 free range egg, 1 link sausage, 1 rasher of smoked bacon, cherry vine tomatoes, Stornoway black pudding and sourdough toast		AVOCADO TOAST	£5.50
		Smashed ripe avocado, on sourdough toast, sprinkled with sea salt and chilli flakes. Add 2 poached eggs for £ 1.75	
EGGS BENEDICT	£7.75		
Toasted English muffin, smoked back bacon, perfectly poached free range eggs, hollandaise sauce and dressed rocket leaves			
EGGS FLORENTINE	£7.75		
Toasted English muffin, wilted spinach, perfectly poached free range eggs, hollandaise sauce and dressed rocket leaves			
EGGS ROYALE	£8.75		
Toasted English muffin, Scottish smoked salmon, perfectly poached free range eggs, hollandaise sauce and dressed rocket leaves			
EGGS MACBETH	£8.75		
Toasted English muffin, Stornoway black pudding, perfectly poached free range eggs, hollandaise sauce and dressed rocket leaves			

Here at The Cottage Kitchen we pride ourselves on using the finest local suppliers from our region

Bread from Fisher and Donaldson from Cupar.  
Meat products are from David Hendersons of Glenrothes.  
Fish and Seafood from David Lowrie Fish Merchants out of St Monans.  
Fruit and Vegetables from Ivan Woods and Sons of Ballingry.  
Milk and Dairy from Keith McGregor and Son from Lochgelly.

# Autumn/Winter Menu

# Lunch

12:00–15:00

LIGHT BITES	MAINS
SOUP OF THE DAY	MACARONI CHEESE
Chefs freshly prepared soup, served with sourdough bread	£4.95
SMOKED HADDOCK FISHCAKE	£8.95
Locally sourced smoked haddock, bound in fluffy mashed potato, coated with crispy panko crumb, on a bed of creamed leek	Macaroni, bound in our secret house blend of 3 cheese sauce, accompanied with garlic bread and dressed green salad.
CHORIZO FRITTATA	Why not make it unique and add a topping: Chorizo Sausage: £1.95 Smoked Bacon: £1.75 Pulled Pork: £2.50 Garlic Mushrooms: £1.50
£6.50	THE COTTAGE KITCHEN SAUSAGE ROLL
	£6.00
	Our signature pork & Stornoway black pudding sausage roll, served with an apple & ale chutney and dressed green salad
	VEGAN WELLINGTON
	£6.00
	Roasted butternut squash, beetroot, kale and red lentils, wrapped in flaky vegan pastry. Served with a dressed green salad

LARDER	
REUBEN SANDWICH	£7.95
Cured pastrami, Swiss cheese, dill pickles and Russian dressing, served on soft sub roll. With dressed green salad and pickled slaw	BBQ JACKFRUIT SUB
SHRIMP PO'BOY	£8.95
Battered king shrimp, served in a soft sub roll, on a bed of crisp baby gem lettuce, remoulade and cherry tomato. With dressed green salad and pickled slaw	£7.50
PULLED PORK SUB	£8.50
Slow cooked pork butt, in chefs own BBQ sauce, mozzarella cheese, baby gem lettuce and apple maple coleslaw. Served with dressed green salad and pickled slaw.	ROASTED MED VEG CIABATTA
	£7.50
	Roasted Mediterranean vegetables, green pesto and sun blushed tomatoes, in a toasted ciabatta. With dressed green salad and picked slaw
	BUDDHA BOWL
	£8.25
	Moroccan giant cous cous, roasted butternut squash, broccoli florets, beetroot coleslaw, avocado, mixed leaves and a tahini and maple dressing.

# Drinks

COFFEES	REG	LARGE	SOFT DRINKS	
AMERICANO	£2.40	£2.90	MINERAL WATER <i>(sparkling and still)</i>	£2.00
LATTE	£2.40	£2.90	DIET COKE <i>(200ml)</i>	£2.40
CAPPUCCINO	£2.40	£2.90	COKE <i>(200ml)</i>	£2.50
FLAT WHITE	£2.65		SAN PELLEGRINO – LIMONATA <i>(330ml)</i>	£2.40
ESPRESSO	£1.90	£2.40	SAN PELLEGRINO – ARANCIATA <i>(330ml)</i>	£2.40
MACCHIATO	£2.40		SAN PELLEGRINO – ARANCIATA ROSSA <i>(330ml)</i>	£2.40
MOCHA	£2.35	£2.85	ORANGE JUICE <i>(250ml)</i>	£2.75
HOT CHOCOLATE		£2.75	APPLE JUICE <i>(250ml)</i>	£2.75
SYRUP FLAVOURS: <i>Caramel, Hazelnut, Vanilla, Toffee nut</i>		£0.45	ROSE LEMONADE <i>(275ml)</i>	£2.50

**FOOD ALLERGIES  
& INTOLERANCES:**

Please speak to staff  
before ordering food/drink  
if you wish to know food  
allergy information

**WiFi PASSWORD:**  
coffeeandcake1

# Autumn/Winter Menu

# Teas

BLACK TEAS	£2.30	GREEN TEAS	£2.80	PREMIUM TEAS	£3.50
HOUSEHOLD BLEND <i>traditional blend of teas originating from Assam, Ceylon and Kenya. Full-bodied, robust, rich, and blended to go well with milk.</i>		YOUNG HYSO <i>has a full-bodied, pungent taste and is golden in colour. Made from young leaves that are thinly rolled to have a long, twisted appearance that unfurls when brewed.</i>		PAI MU TAN <i>A white tea, similar to Silver Tips. Clear infusion with a delicate lingering fragrance and a fresh, mellow, sweet taste devoid of astringency, and grassy flavours. Contains the least amount of natural caffeine, and the most health benefits as it is the least processed.</i>	
EARL GREY <i>a blend with distinctive citrus flavour and aroma derived from the addition of oil extracted from the rind of the bergamot orange, a fragrant citrus fruit.</i>		SENCHA LEMON <i>tends light liquoring, fresh and smooth with reasonable depth and body. The Lemon flavouring gives the tea a wonderful refreshing character.</i>		ROOIBOS <i>South African Redbush tea. Copper-red earthy colour and slightly nutty flavour. It's naturally caffeine free and is renowned for its health benefits.</i>	
ASSAM <i>known for its body, briskness, malty flavour, and strong bright colour.</i>		JASMINE <i>scented with aroma from jasmine blossoms to make a scented tea. Jasmine tea has green tea as the tea base, resulting flavour of jasmine tea is a subtly sweet and highly fragrant.</i>		RED CHAI <i>Rooibos based spiced red tea with cloves, cardamon, nutmeg, and other spices. Enjoy sweetened and with milk. Also naturally caffeine free.</i>	
DARJEELING <i>yields a thin-bodied, light-coloured infusion with a floral aroma. Includes a tinge of astringent tannic characteristics, and a musky spiciness sometimes described as "muscatel".</i>				SENCHA WILD GREY <i>Sencha Green Tea leaves flavoured with bergamot essential oil. Naturally low in caffeine, perfect green tea for Earl Grey lovers.</i>	
LAPSANG SOUCHONG <i>distinct from all other types of tea because lap sang leaves are traditionally smoke-dried over pinewood fires, taking on a distinctive smoky flavour.</i>		FRUIT TEAS/FLORAL			£2.80
FORMOSA OOLONG <i>woody and thick with roasted aromas, produced through a unique process including withering the plant under the strong sun and oxidation before curling and twisting.</i>		MEDITERRANEAN SUN <i>refreshing, fruity, infusion. Apple and Tangerine Pieces, Orange Slices, Carrot Flakes, Lemon Grass, Hibiscus Flowers, Beetroot Pieces, Fresh Citrus Flavours, Eucalyptus Leaves.</i>		WHOLE FLOWER CHAMOMILE <i>daisy-like herb renowned in folk and traditional medicine for its health, cosmetic, and nutritional benefits.</i>	
ROSE PETAL <i>bright amber hue and a fusion of warming spices, Sweet &amp; fragrant full-bodied cup with spiced notes.</i>		BOUQUET ROYALE <i>refreshing, fruity, infusion. Papaya cubes, hibiscus blossoms, currants, blackcurrants, blueberries, elderflowers, raspberry and strawberry pieces.</i>		EGYPTIAN MINT <i>menthol overload, its beautiful golden green liquor is just bursting with mint notes which are both strong and refreshing, and explodes onto your palate.</i>	



THE  
Cottage Kitchen