



THE  
RHYND

## BREAKFAST

Served until 11.30am

### THE OLIVIA

10.95 (served all day)

A breakfast burrito of butcher's bacon, hash brown, spinach, farm scrambled eggs, three-cheese mix of parmesan, mozzarella and cheddar and homemade aioli served with a spiced tomato relish

#### Add item to the above

Options available: tomato, hash brown, mushrooms, potato scone, beans (+1)

Or bacon, avocado, sausages, haggis, black pudding (+2)

Or East Neuk Kilnhouse smoked trout (+3)

### VEGAN POKE BOWL

14.95 (vg)

Brown rice, avocado, miso-glazed portobello mushroom, house-fermented kimchi, ponzu cucumber and roast tomato



Our meat comes from John Henderson Butchers, which was started back in 1934.

They specialise in sourcing and supplying fantastic meat with complete traceability.

All their beef, pork and lamb comes from Scotland and they deal with both traditional and rare breeds.

Our bread comes from Fife-based Barnett's Bakery that delivers fresh to us on a regular basis. They specialise in artisanal bread, and you can buy loaves at the counter.

### FULL SCOTTISH BREAKFAST

14.95

(served all day)

Bacon, sausage, egg, hash brown, black pudding, haggis, potato scone, tomatoes, mushrooms, toast and baked beans

### VEGAN FULL SCOTTISH BREAKFAST

14.95 (vg)

(served all day)

Vegan sausage, vegan haggis, avocado, portobello mushroom, tomato, potato scone, toast and baked beans

### EGGS ON TOAST

7.95 (v)

Two eggs your way with toast and butter

#### Add item to the above

Options available: tomato, hash brown, mushrooms, potato scone, beans (+1)

Or bacon, avocado, sausages, haggis, black pudding (+2)

### BACON ROLL

5.20

#### Add item to the above

Options available: bacon, egg, black pudding (+2)

### SAUSAGE ROLL

5.20

### EGGS BENEDICT

13.95

Smoked ham with farm poached eggs on an English muffin with a brown-butter hollandaise

### ROYAL

14.95

East neuk Kilnhouse smoked trout with farm poached eggs on an English muffin with a brown-butter hollandaise

### FLORENTINE

12.95 (v)

Wilted baby spinach with farm poached eggs on an English muffin with a brown-butter hollandaise

### SMASHED AVOCADO ON SOURDOUGH TOAST

7.95 (v)

#### Add item to the above

Options available: tomato, hash brown, mushrooms, potato scone, beans (+1)

Or bacon, avocado, sausages, haggis, black pudding (+2)

### TOAST

3.50

With butter and homemade jam

All our dishes can be done gluten free bar the Olivia breakfast wrap. If you have any dietary questions, please ask a member of staff.

# LUNCH

## STARTERS

### SOUP OF THE DAY

7.95

Served with toasted focaccia and a rocher of butter

### QUICHE OF THE WEEK

8.95

Served with coleslaw, house salad and a honey and mustard dressing

### FLAKY SAUSAGE ROLL

7.95

Served with coleslaw, house salad and a honey and mustard dressing

### CULLEN SKINK

10.95

Made with our house-smoked North Sea haddock and served with toasted focaccia



*At the Rhynd we love serving freshly made food by our head chef Jack Baldwin. We try and source all our ingredients locally,*

*and our menu changes with the seasons. Do have a look at our specials menu, that changes every week, and we are sorry if we have run out of something – it's the cost of making things fresh!*

[WWW.THERHYND.COM](http://WWW.THERHYND.COM)

## MAINS

### CLASSIC RHYND BURGER

15.95

Homemade short-rib burger patties with Monterey Jack cheddar, smoked streaky bacon, baby gem lettuce, beef tomato and homemade burger sauce served with fries and coleslaw

### RHYND VEGAN BURGER

16.95 (vg)

Vegan burger patty with vegan cheese, caramelised onion jam, baby gem lettuce, beef tomato and homemade burger sauce served with fries and coleslaw

### CUBAN SANDWICH

14.95

House-smoked pulled pork shoulder, leg ham, pickles, Emmental cheese and American mustard on a Barnett's ciabatta roll served with fries and coleslaw

### STEAK FRITES

22.95

Henderson's 32-day, dry-aged 8oz rump steak served with fries, roasted tomatoes, a rocket and parmesan salad and Café de Paris butter

### SANDWICHES

8.25

*Please see our sandwich selection at the counter. These are served on a Barnett's ciabatta roll*

### CHILDREN'S MENU

*Please ask a member of staff*

## SPECIALS

*Please see our specials menu that changes weekly for more main courses*

## PUDDING

### GOOEY CHOCOLATE HAZELNUT BROWNIE

8.95

Calebut chocolate and hazelnut brownie served with homemade vanilla-bean ice cream

### APPLE AND RHUBARB CRUMBLE

8.95

Apples from the orchard, rhubarb from the garden, maple-almond crumb and a homemade hokey pokey ice cream (vanilla with honeycomb toffee)

### MARNIE'S PAVLOVA

7.95

My grandmother's pavlova made with our farm egg whites, Chantilly cream, seasonal berries from the farm and a coulis

### HOMEMADE ICE CREAM

2 per scoop

*Please ask for this week's flavours*

### A SELECTION OF CAKES AND PASTRIES

Add a scoop of ice cream (+2)

*Please see the counter*