



BREAKFAST

Served until 11.30am



THE PAUDY

15.95

Stornoway black pudding hash with our homemade hash browns, poached eggs and a harissa aioli.

VEGAN GRANOLA BOWL

10.95

Seasonal fruit, vegan yoghurt, coconut and homemade granola.

BANANA BREAD

5.50

Homemade banana bread with maple hazelnut butter.

ROMESCO SMASH

14.50 (v)

Romesco sauce, avocado, roasted cherry tomatoes, feta cheese and garden herbs on toasted sourdough.

WILD MUSHROOMS ON TOAST

12.95 (v)

Served on sourdough with pickled shallots, a poached egg, truffled pecorino and chives.

FULL SCOTTISH BREAKFAST

16.50

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

VEGAN FULL SCOTTISH BREAKFAST

16.50 (vg)

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

MORNING ROLL

5.20

Options available: bacon, sausage, egg, black pudding (Add additional item +2)

EGGS ON TOAST

9.50 (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)

TOAST

3.50

With butter and homemade jam

EGGS BENEDICT

14.95

Smoked ham with poached eggs on a skillet-baked English muffin with a brown-butter hollandaise

ROYAL

15.95

Smoked trout with poached eggs on a skillet-baked English muffin with a brown-butter hollandaise

FLORENTINE

13.95 (v)

Wilted baby spinach with poached eggs on a skillet-baked English muffin with a brown-butter hollandaise

All our dishes can be done usually be done gluten free, please speak to a member of staff. When our hens are 'on form' all our eggs come from the farm. If we don't have enough, we use local free-range eggs. If you have any questions about our ingredients, food allergies or intolerances, please speak to the staff before you order. Please note, we cannot guarantee that our dishes are completely free from traces.

LUNCH

STARTERS

SOUP OF THE DAY

8.95

Served with toasted focaccia and a rocher of flavoured butter.

FLAKY SAUSAGE ROLL

7.95

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

CULLEN SKINK

11.50

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

TWICE-BAKED CHEESE SOUFFLÉ

11.50

St Andrews Farmhouse cheddar cheese soufflé with an Arran mustard sauce.

HOMEMADE HASH BROWNS

5.95

Served with our homemade tomato relish.

CHILDREN

HAM OR CHEESE SANDWICH

4.50

served with a side salad

BURGER

7.95

(3oz pattie) with cheese and burger relish, served with fries

SOUP

4.50

with toasted focaccia

MAINS

CLASSIC RHYND BURGER

16.95

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

POLYTUNNEL SALAD

14.95

A selection of seasonal vegetables and salad from our polytunnel, which changes every week (ask a member of staff for details), served with a sesame-miso dressing and focaccia croutons. (Add chicken 6.50)

MOROCCAN LAMB RUMP

23.50

Local lamb rump served with spinach, preserved lemon cous cous, golden raisins, sweet potato and a spiced lamb sauce.

THAI CHICKEN SALAD

15.95

Served with Asian slaw, crispy noodles and a coconut and lime dressing.



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!

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SIDES

SEASONAL SIDE SALAD

With honey and mustard dressing.

3.50

FRENCH FRIES

4

TRUFFLE PARMESAN FRIES

5.50

MUG OF SOUP

3.50

SANDWICHES

8.95

Please see our sandwich selection at the counter. These are served on a Barnett's focaccia with a side salad

SANDWICH SPECIAL

add fries or a mug of soup for 1.50

PUDDING

GOOEY CHOCOLATE HAZELNUT BROWNIE

8.95

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

RHUBARB DELICE

9.95

Our own poached rhubarb with cardamom crème pâtissière, white chocolate sponge and a rhubarb and Tayport Distillery gin sorbet.

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