

home bakes

all baked at the beautiful mountain using natural & organic ingredients,

all 2.30

chocolate & walnut fudge brownie
(which also happens to be gluten-free)
cheese scone with butter
plain or fruit scones with butter & jam
pancakes with butter & jam
banana bread

we also have a constantly changing selection of cakes, please see the board or ask a team member

hot drinks

	small	large
espresso	1.85	2.45
macchiato	1.85	2.45
americano	1.85	2.45
cappuccino	2.15	2.80
latte	2.15	2.80
iced latte	2.15	2.80
mocha	2.45	3.10
steamer	2.15	2.80
hot chocolate	2.25	2.90
freshly whipped cream, malteasers, marshmallows or flavoured syrup	0.40 each	

teas:	cup	pot
breakfast blend	1.65	2.25
earl grey	1.65	2.25
darjeeling	1.65	2.25
peppermint	1.65	2.25
chamomile	1.65	2.25

semi or full-skimmed milk, soya milk & sweeteners are available

our teas, coffees & chocolate are either: organic, rainforest alliance, fair trade or a combination of all three.

cold drinks

freshly squeezed juice: orange or apple	sml 2.20	med 2.70	lrg 3.20
fresh fruit smoothies - see board			3.00
innocent this water			2.70
firefly exotic fruit juices & herb extracts with spring water			2.35
bouvrage raspberry or blueberry juice with spring water			2.70
bottle green; elderflower, cranberry & orange, cox's apple, lemon grass with ginger			2.70
fentimans real brewed carbonated drink; lemonade, ginger beer, cola, orange			2.70
san pellegrino old fashioned orange or lemonade			2.15
orangina			2.15
bundaberg real brewed ginger beer			2.45
ribena			1.25
irn bru, fanta, coke, 7up regular or diet			1.55
mineral water still or sparkling			1.45
glass of milk: whole, semi, or fully-skimmed			1.65

parents with babies: changing table available in both toilets, privacy can be arranged, if required, for nursing mothers. please ask staff.

wine

	glass	bottle
white		
finca el picador sauvignon blanc chile <i>house white. dry, clean, fresh and flavoursome</i>	3.55	14.20
mirabello 2009 pinot grigio italy <i>fruity and almondy, from the low alps of northern italy</i>		14.95
nuviana 2008 chardonnay spain <i>modern new-world style spanish chardonnay from the pyrenean town of huesca</i>		15.80
fat tree 2008 semillon/sauvignon australia <i>the ripe semillon fruits are perfectly balanced by the lime and lemon flavours of sauvignon blanc</i>		16.50
val de salis 2009 viognier france <i>zingy and lightly aromatic from the viognier grape in the south of france</i>		18.15
campillo 2007 rioja blanco spain <i>barrel fermented, well textured white from northern spain</i>		19.30
ara 2008/9 sauvignon blanc new zealand <i>good example of the marlborough style sauvie, aromatic and full-on flavour</i>		21.70
red		
finca el picador cabernet sauvignon chile <i>house red. slick brambly fruit laden with plum, cherry and dark cassis flavours</i>	3.55	14.20
parrot fish 2009 cabernet / merlot south africa <i>fine example of a classic bordeaux blend, new world style cedar wood nose & blackcurrant palate</i>		15.30
santa luisa 2009 malbec argentina <i>dark oak-aged red, intense and gutsy, with a sweet fruit palate</i>		16.20
chispas 2008 syrah spain <i>juicy example of the shiraz grape. soft, peppery, easy drinking</i>		16.90
val de salis 2007 marselan france <i>the unique marselan grape, low in tannins & medium bodied with blackberry fruit flavours</i>		17.60
waipara hills 2008 pinot noir new zealand <i>vivacious light coloured red with raspberry and cherry fruited palate</i>		19.25
vega del rayo 2007 rioja spain <i>spicy oak, plum and blueberries dominate this classic spanish red</i>		20.10

	glass	bottle
rosé		
tolva 2009 merlot rosé chile <i>vibrantly fruity merlot rosé</i>	3.55	14.20

beer & cider

san miguel	330ml 5% abv	2.55
leffe blond	330ml 6.6% abv	3.05
budweiser budvar	500ml 5.0% abv	4.05
staropramen	330ml 5.0% abv	2.55
erdingen weisse (wheat beer)	500ml 5.4% abv	4.05
westons organic cider	500ml 6.5% abv	4.05
thistly cross cider	500ml 7.2% abv	4.05

spirits

isle of jura	25ml 40% abv	3.80
macallans	25ml 40% abv	3.80
stolichnaya vodka	25ml 40% abv	3.00
havana rum	25ml 37.5% abv	3.00
bombay sapphire	25ml 38% abv	3.00
tanqueray	25ml 40% abv	3.00
torres spanish brandy	25ml 38% abv	3.00

the beautiful mountain menu



breakfast items

served from 8am till 2.30pm mon-fri, 8am till 4pm sat & 10.30am till 3.30pm sun

breakfast sandwiches (served in the bread of your choice)

prime back bacon from robertson's of ardrossan	4.95
pork & beef sausages hand-made by our local butcher to our own recipe	4.95
home-made cheese sausages, our own recipe	4.95
award winning black pudding from ramsey's of carluke	4.95
mountain sunriser; bacon & fried egg with melted cheddar on top	5.95
toasted bagel with cream cheese	3.95

toast with...

(v) butter & marmalade, jam or honey	1.95
(v) 2 free-range eggs fried, poached, boiled or scrambled	4.95
scrambled eggs & smoked salmon	7.15

pancakes with...

chargrilled streaky bacon, butter & maple syrup	7.55
(v) fresh fruit, greek yoghurt & maple syrup	7.55

hearty...

(v) organic porridge with your choice of: sugar, raisins, honey or maple syrup	4.20
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plain omelette...

(v) add cheese or mushrooms	0.80
add ham or smoked salmon	1.50

breakfast stack

sausages, bacon, black pudding & egg in a ciabatta with a small o.j. or tea / coffee	8.55
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small breakfast

2 x bacon, black pudding, sausage, egg, tomatoes, mushrooms, tattie scone, small o.j. or tea / coffee and as much toast as you would like	7.55
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big breakfast

3 x bacon, black pudding, 2 x sausages, 2 x eggs, tomatoes, mushrooms, tattie scone, small o.j. or tea / coffee and as much toast as you would like	9.95
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(v) vegetarian small breakfast

chilli sweetcorn pancake, cheese sausage, egg, tomato, mushrooms, tattie scone, small o.j. or tea or coffee & as much toast as you would like	7.55
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(v) vegetarian big breakfast

2 x chilli sweetcorn pancakes, 2 x cheese sausages, 2 x eggs, tomato, mushrooms, tattie scone, small o.j. or tea / coffee & as much toast as you would like	9.95
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if you wish, you can add extra items to your breakfast:

1.50 each

bacon
meat or cheese sausage
black pudding

0.80 each

egg
chilli sweetcorn pancake
mushrooms & tomatoes
tattie scone
beans

the beautiful mountain always try to source our ingredients from local independent suppliers and producers and wherever possible we use organic, free-range products



lunch menu

served from 8am till 4pm mon-fri, 8am - 5pm sat & 10.30am till 4pm sun

soup of the day... see blackboard

served with a plain baguette & butter or low fat spread	4.05
served with a cheese scone & butter	4.95

soup and sandwich

add a bowl of soup to any sandwich	sandwich cost + 3.50
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sandwiches

- all sandwiches are served with a side salad, cous cous & home-made dressing, please choose your type of bread and dressing
- can be served toasted if you prefer

additional non meat filling	please add 0.80
additional meat or seafood filling	please add 1.50
tyrrells crisps	0.90

choose your bread

baguette (wholemeal or white)
rustique roll (wholemeal or white)
sliced bread (wholemeal or white)
bagel
tortilla wrap
ciabatta
gluten-free sliced bread (£1 extra)

choose your spread & condiment

butter, mayo, low-fat mayo or low-fat spread
home-made apricot chutney
3 different strengths of chilli sauce (hot, hotter and vesuvian)
mint yoghurt raitta
home-made cranberry chutney
english, wholegrain or dijon mustards
home-made plum chutney
caramelised onion

salads - any one of our sandwich fillings can be served as a salad plate with a choice of dressing 8.15

fillings...

chicken

tender chicken breast	5.90
chicken with crispy bacon pieces	6.10
chicken, bacon & ripe avocado	6.30
chicken & char-grilled red peppers	6.10
tandoori chicken - our own special recipe	6.10
thai chicken - exotic herbs, coconut milk & lemon grass	6.10

meat

classic b.l.t. (bacon from robertsons of ardrossan)	5.90
baked scottish ham (from our local butcher)	5.90
baked ham & any of our cheeses	6.10
roast scottish beef	5.90
real italian salami di milano	6.60
lean black peppered pastrami	6.60
crunchy peanut butter & bacon	5.90

fillings continued...

cheese

(v) mature mull of kintyre cheddar	6.10
(v) mild and tangy dutch gouda	5.85
(v) soft, ripe normandy brie	5.85
(v) fine english, cropwell bishop stilton	6.10
(v) slightly nutty and tangy swiss gruyere	6.10
(v) creamy italian mozzarella di buffella	5.85
(v) light and smooth cream cheese	5.85
any of the above cheese with crispy bacon pieces	6.25

seafood

north atlantic scottish prawns	6.15
prawn & ripe avocado pear	6.35
dolphin friendly tuna - in a fresh lime mayonnaise	5.90
salmon - smoked by j. ross, aberdeen	6.35

eggs

free-range eggs direct from the farm in memsie	
(v) sliced boiled egg	5.90
(v) creamy egg mayonnaise	5.90
(v) egg mayonnaise & crispy bacon	6.10
(v) egg & anchovy a spanish classic	6.10

vegetarian

(v) crunchy garden salad with baby leaves	4.40
(v) hummus made to a traditional turkish recipe	5.90
(v) char-grilled red peppers	5.90
(v) hummus & char-grilled red peppers	6.10
(v) bean paté our own recipe, beans tomatoes & a mix of spices	6.10
(v) crunchy peanut butter	5.90
(v) avocado & char-grilled red peppers	6.10
(v) roasted mediterranean vegetables	6.10

toasted ciabatta / tortilla

chargrilled chicken with a fresh tarragon mayonnaise	7.35
croque monsieur ham & gruyere	7.35
chargrilled chicken with a mango salsa	7.35
peppered sirloin steak with caramelised onions	8.35
(v) roasted mediterranean vegetables with gruyere	7.35
(v) spicy chickpea fritter with red onion salad	7.35

also see our blackboard for daily specials on salads and sandwiches

 **healthy living award 2007 - 2009, 2009 - 2011**

the beautiful mountain

we opened our doors in april 2000 with the idea that we wanted the beautiful mountain to be somewhere that we would like to go to ourselves. we always try to source our ingredients from local, independent suppliers and where possible we use organic or free-range products. our coffee is rainforest alliance certified, which not only guarantees the farmer a fair price, it also ensures that sustainable farming methods and practices are used. our teas are either fair-trade, rainforest alliance or organic or sometimes all three (triple certified in the jargon). our aim is to make our food wholesome and honest and we hope you enjoy it. thank you for your visit.

join us in the evenings for our tapas dining thursday - saturday from 5.30pm onwards