



benny t's



GLUTEN FREE MENU | GLUTEN FREE MENU | GLUTEN FREE MENU | GLUTEN FREE MENU | GLUTEN FREE MENU | GLUTEN FREE MENU

Our gluten free items are cooked separately from non gluten free items using a designated cooking range, vegetable oil and utensils. Whilst we are committed to doing our utmost to prevent cross contamination, please keep in mind however, that our kitchen handles many ingredients that are not gluten free including batter flour, breadcrumbs and pizza flour.

-STARTERS-

- Homemade Soup of the Day** 5.50
Served with gluten free bread
**some of our soups are not gluten free – please check with your server when ordering*
- Homemade Pate** 6.95
Served with toasted gluten free bread

Famous Fish

- Classic Haddock** 16.80
2 fresh fillets of Scottish Haddock in crispy, gluten free batter
- Special Haddock** 17.40
2 fresh fillets of Scottish Haddock in gluten free breadcrumbs
- Small Haddock** 14.70
1 fresh fillet of Scottish Haddock in crispy, gluten free batter
- Small Special Haddock** 14.90
1 fresh fillet of Scottish Haddock in gluten free breadcrumbs
- Cod** 18.00
1 fresh fillet in crispy gluten free batter, breadcrumbs or grilled
- Scampi** 18.00
wholetail scampi in gluten free breadcrumbs
All served with chips or salad and a choice of peas, baked beans or benny t's homemade coleslaw.

CHIP SHOP CLASSICS

- Sausage** 14.10
Patrick's of Camelon's gluten free sausage in crispy batter
 - Hamburger** 14.10
Patrick's of Camelon's gluten free hamburger in crispy batter
- All served with chips or salad and a choice of peas, baked beans or benny t's homemade coleslaw.*



SERVED IN A TOASTED, GLUTEN FREE BRIOCHE BUN WITH LETTUCE, ONION, SLICED GHERKIN AND A CHOICE OF TOMATO RELISH, MAYONNAISE OR BENNY T'S COLESLAW. CHOICE OF CHIPS OR SALAD.

- BEEFBURGER** 11.30
- CHEESEBURGER** 11.50
- CHICKEN BURGER** 13.00
100% CHICKEN BREAST MEAT
MADE BY PATRICK'S OF CAMELON
- THAI CHICKEN BURGER** 13.00
100% CHICKEN BREAST MEAT
MADE BY PATRICK'S OF CAMELON
- VENISON BURGER** 13.00
MADE BY CASTLE GAME- SCOTLAND

DOUBLE UP ANY BURGER FOR AN EXTRA €2

DESSERTS Ice Cream

*please check for GF options

- Single Scoop** 2.50
- Double Scoop** 3.95
- Triple Scoop** 5.75

- Banana Split** 6.95
- Knickerbocker Glory** 6.95
- Caramel Shortcake Sundae** 6.95
- Chocolate Fudge Cake** 6.95
served with cream or ice cream
- Cake of the Moment** 6.95
served with cream or ice cream

SIDES

- mixed salad** 5.00
- chips** 4.20
- benny t's famous coleslaw** 2.80
- curry sauce** 3.00
- marrowfat peas** 2.80
- mushy peas** 2.80
- baked beans** 2.80
- bread & butter** 0.60
- pickled gherkin** 0.50
- pickled egg** 0.60
- pickled onion** 0.45

Salad Bowl

Fresh mixed salad with your choice of the following:

- Goats Cheese (v)** 9.80
- Honey mustard dressing**
- Chicken & Quinoa** 9.80
- Balsamic vinaigrette**
- Ham** 9.80
- Balsamic vinaigrette**

SCAN TO ACCESS WIFI





“Home of
arguably
the best Fish
Supper in
Scotland”

Tam Cowan
(Daily Record)

Benny with daughter Dominique and son-in-law Mark

BENNY T

The Man Behind The Name...

Arriving in Hamilton, Scotland with his family from a war torn Italy at the age of 4, Benedetto (Benny) Tomolillo quickly learned the value of hard work. His parents worked tirelessly to make a better life for their family eventually saving enough money to purchase a modest café, some ice-cream making machinery and a small 'barrow' from which to sell it. Together with his siblings, Benny loved spending his time in the café learning the trade. By the age of 11 he would rush home from school to push the cart around Hamilton selling ice-cream then returning to the café to restock many times before finishing for the night. Benny's love of food and the catering industry had begun. By the early 1960's, Benny and his brother, Tony, opened a successful grocers shop still in their home town, Hamilton, selling Italian wines and food however it wasn't long before Benny was looking for his next challenge. In 1972 he took on a very ambitious project, buying a piece of derelict ground on Barrack Street, Hamilton where he planned to build his first restaurant. Always relishing the opportunity to get his hands dirty, Benny spent each day on the

site with the builders assembling his next adventure brick by brick. After employing a chef and roping in the help of family and friends, the 'Friar Tuck' restaurant opened in October of the same year. Although the restaurant was proving to be more successful than he had ever imagined, Benny was determined to understand every aspect of the business and trained to be a chef himself in order that he could confidently run both 'back and front of house'. With the restaurant up and running, Benny was on the lookout for another venture. Together with his brother Tony again, they purchased their first fish and chip shop in Dunfermlin which they named Golden Chip. By the mid 1980s, Golden Chip shops were cropping up in towns across Central Scotland including Linlithgow, Denny, Stirling, Larbert, Bathgate and Rosyth. The logistics of running multiple takeaways kept Benny satisfied for the best part of 10 years until both he and his brother started to slowly sell off the shops as they 'considered' retiring. Retirement never came however as Benny had what he referred to as 'a wee idea that I'd like to try out'. This wee idea came in the shape of a standalone fish and chip takeaway and sit-

in restaurant. He had earmarked the site for this venture many years before however the owner of the car garage that had once occupied the site was reluctant to sell. When eventually Benny received word that the property was finally on the market, he jumped at it and quickly started the ball rolling to convert and extend the property to create what was to become 'benny t's'. The build took a year and, like all the projects that came before, Benny was on site each day, pouring concrete, directing, labouring...whatever he needed to do to get the building ready to open to the public. Shortly before opening in October 2004 and perhaps realising that the business was a much bigger venture than his previous ones, he convinced his daughter, Dominique, and son-in-law, Mark to take some time out of their careers in marketing to get the business up and running. Reflecting on the early days Dominique said, 'We had thought that we would get the business established then step back after a couple of years, but as the time passed we became more rather than less involved. We enjoyed what we were doing and the challenges that we faced and overcame. It's hard to believe that we opened 16 years ago!'. In 2017 Benny and his family were given the devastating news that he was suffering from terminal cancer. Seldom sharing his diagnosis with others, he quietly and courageously fought the battle however, sadly he lost the fight in June 2019. He is sorely missed each day by all however his legacy lives on in the business which he built, created and loved.