

# LOCAL HEROES



**SOURCING LOCALLY TO CHAMPION SCOTLAND'S BOUNTIFUL LARDER AND TALENTED LOCAL PRODUCERS.**

**THIS COMMITMENT ENSURES WE ARE REDUCING OUR CARBON FOOTPRINT WHILST SUPPORTING FAMILY BUSINESSES JUST LIKE US!**

- |  |  |
|--|--|
| <b>1 BANNERMAN SEAFOOD TAIN</b>                          | <b>5 JOHN VALLANCE SEAFOOD GLASGOW</b> |
| <b>2 G&amp;A SPINKS FISH MERCHANT ARBROATH</b>           | <b>6 SOAVES MUIRHEAD</b>               |
| <b>3 MCKECHNIES FRUIT &amp; VEG STIRLING</b>             | <b>7 PATRICK'S OF CAMELON CAMELON</b>  |
| <b>4 MACFARLANE MEATS &amp; ROBERTSONS POTATOES ALVA</b> | <b>8 CASTLE GAME LINLITHGOW</b>        |

## OUR ENVIRONMENTAL COMMITMENT

We have worked towards improving our environmental performance by choosing local ingredients wherever possible, composting all our food waste, recycling waste cooking oil, eradicating plastic cutlery and straws and upgrading our lights to energy efficient LED fittings. As we continue our journey, we aim to further reduce waste and will continue to minimise our environmental footprint by seeking more local suppliers and manufacturers.

**SCAN TO ACCESS RESTAURANT WIFI**



SCAN THE CODE

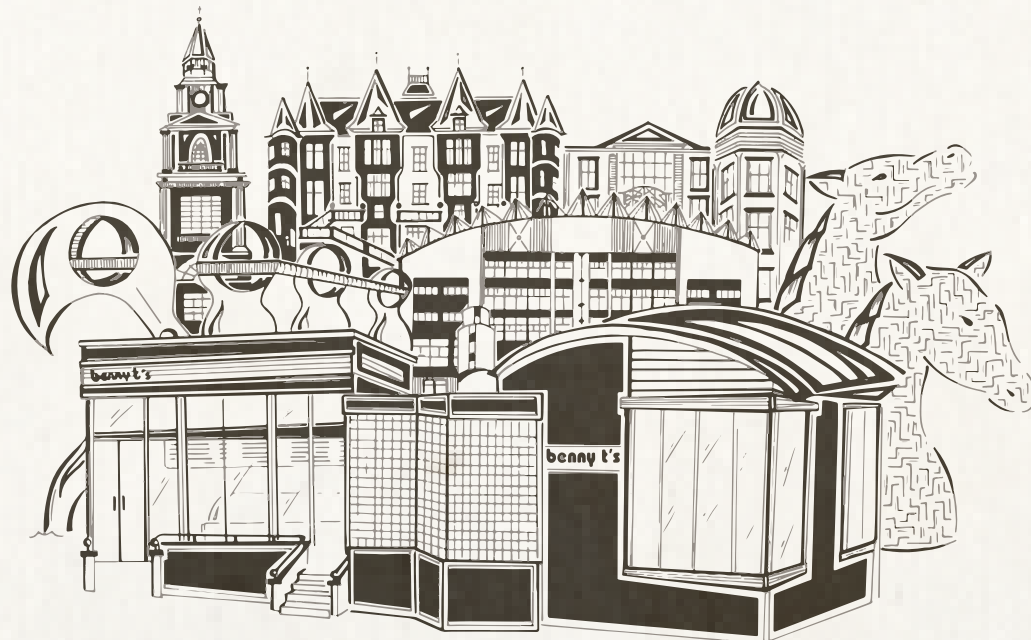
TO GET ONLINE



**PROUD SPONSORS OF THE FALKIRK FOOTBALL CLUB FAMILY STAND**

**FOLLOW US ON SOCIAL MEDIA**

for the latest updates, offers and news about our work in the community



(v) = Suitable for vegetarians - (vegan) = Suitable for vegan (GF) = Gluten Free. Some dishes in this menu may contain traces of nut - No known genetically modified ingredients are used within any of our dishes. All our fried products are cooked in 100% non-hydrogenated vegetable oil. Our products are sourced on a daily basis from some of the finest, fresh food and produce markets and suppliers. We actively support the Scottish fishing industry by using fresh fish sourced from Scottish waters. All weights are approximate uncooked weights. All prices are inclusive of VAT at the current rate and correct at the time of going to print (January 2024).



# benny t's



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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 look out for another venture. Together with his brother Tony again, they purchased their first fish and chip shop in Dunfermline 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.

# BENNY T

*The Man Behind The Name...*



*Benny with daughter Dominique and son-in-law Mark*

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

**“Home of arguably the best Fish Supper in Scotland”**

*Tam Cowan (Daily Record)*

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.

## HELPING LOCAL CHARITIES CLOSE TO OUR HEARTS

We continue to support a number of local charities and are especially proud to be committed supporters of The Fisherman's Mission as well as the free hospital transport charity, Meadowbank Cars4U and The Margaret Lee Breast Cancer Charity Fund.





## -STARTERS-

<b>Homemade Soup of the Day</b> Served with crusty bread	5.50
<b>Homemade Minestrone Soup (v)</b> Served with crusty bread	5.50
<b>Fritto Misto</b> Mixed seafood	7.95
<b>Homemade Pate</b> Served with crusty bread	6.95
<b>Goats Cheese &amp; Black Pudding</b> Served with sweet chilli sauce	7.95
<b>Haggis Bon Bons</b> Served with your choice of dip	7.95
<b>Calamari</b> Served with your choice of dip	7.95
<b>Choice of Dips</b> Sweet Chilli, Mayo, Garlic Mayo, BBQ	
<b>Additional Dip</b>	0.50



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

<b>BEEFBURGER</b>	10.80	<b>THAI CHICKEN BURGER</b>	12.50
<b>CHEESEBURGER</b>	11.00	<small>100% CHICKEN BREAST MEAT MADE BY PATRICK'S OF CAMELON</small>	
<b>CHICKEN BURGER</b> <small>IN CRISPY COATING</small>	12.50	<b>VENISON BURGER</b> <small>MADE BY CASTLE GAME, SCOTLAND</small>	12.50
		<b>VEGGIE BURGER (v)</b>	10.80

**DOUBLE UP ANY BURGER FOR AN EXTRA €2 - DOUBLE UP ANY BURGER FOR AN EXTRA €2**

## CHIP SHOP CLASSICS

<b>Haggis</b> In crispy batter <i>Supplied by Macfarlane Meats</i>	12.80	<b>Southern Fried Chicken Pieces</b> On the bone chicken pieces coated in a Southern Fried batter. <i>Available from 4pm</i>	11.90
<b>Black Pudding</b> In crispy batter <i>Supplied by Macfarlane Meats</i>	12.80	<b>Chicken Goujons</b> 100% real chicken strips in crispy coating	13.00
<b>Sausage</b> In crispy batter <i>Supplied by Patrick's of Camelon</i>	12.50	<b>Vegetable Spring Rolls (v)</b>	12.20
<b>Oven Baked Steak Pie</b> <i>Supplied by Patrick's of Camelon</i>	13.30	<b>Vegetable Nuggets (v)</b>	12.20

All served with chips or salad and a choice of peas, baked beans, or benny t's homemade coleslaw.

## SIDES

<b>mixed salad</b>	3.00
<b>benny t's famous coleslaw</b>	2.80
<b>chips</b>	4.20
<b>onion rings</b>	6.00
<b>curry sauce</b>	2.80
<b>marrowfat peas</b>	2.80
<b>mushy peas</b>	2.80
<b>baked beans</b>	2.80
<b>bread &amp; butter</b>	0.60
<b>pickled gherkin</b>	0.50
<b>pickled egg</b>	0.60
<b>pickled onion</b>	0.45

## Salad Bowl

Fresh mixed salad with your choice of the following:

<b>Goats Cheese (v)</b> Honey mustard dressing	9.80
<b>Chicken &amp; Quinoa</b> Balsamic vinaigrette	9.80
<b>Ham</b> Balsamic vinaigrette	9.80

## BEER

<b>TENNENTS LAGER</b> 1/2 pint - 2.70	pint - 4.40
<b>CALEDONIA BEST</b> 1/2 pint - 2.70	pint - 4.40
<b>PERONI</b> 330ml - 4.10	660ml - 6.00
<b>BIRRA MORRETTI</b> 330ml - 4.10	660ml - 6.00
<b>GUINNESS</b>	520ml - 4.00

## CIDER

<b>MAGNERS</b> 330ml - 3.85	pint - 4.40
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## ~ LOW ALCOHOL ~

<b>ERDINGER</b> 0.4% ABV	500ml - 4.00
<b>BIRRA MORRETTI ZERO</b> 0.0% ABV	330ml - 3.50

## Tea

<b>ENGLISH BREAKFAST</b> (Decaffeinated Available) regular - 2.70	large - 3.70
<b>EARL GREY</b> regular - 2.95	large - 3.95
<b>PEPPERMINT</b> regular - 2.95	large - 3.95
<b>CHAMOMILE</b> regular - 2.95	large - 3.95
<b>GREEN</b> regular - 2.95	large - 3.95

## -COFFEE-

<b>COFFEE</b> (Decaffeinated Available)	2.90
<b>ESPRESSO</b>	2.50
<b>DOUBLE ESPRESSO</b>	3.00
<b>MACCHIATO</b>	2.80
<b>AMERICANO</b>	3.00
<b>CAPPUCCINO</b>	3.25
<b>LATTE</b>	3.75
<b>MOCHA</b>	4.00

## Famous Fish

ALL OUR FISH IS SUSTAINABLY  
SOURCED FROM SCOTLAND

This means that we reduce the risk of 'overfishing' which can have a major environmental impact.

We use fresh fish landed daily at Scotland's leading fish markets.

Our locally sourced potatoes are peeled and chipped each day and cooked in non-hydrogenated vegetable oil.

<b>Classic Haddock</b> 2 fresh fillets of Scottish Haddock in crispy batter	15.30	<b>Cod</b> 1 fresh fillet of Cod in crispy batter, panko breadcrumbs or grilled	16.60
<b>Special Haddock</b> 2 fresh fillets of Scottish Haddock in panko breadcrumbs	15.90	<b>Gourmet Scampi</b> Wholetail Scampi coated in breadcrumbs	14.60
<b>Small Haddock</b> 1 fresh fillet of Scottish Haddock in crispy batter	13.20	<b>Fritto Misto</b> Mixed seafood	15.00
<b>Small Special Haddock</b> 1 fresh fillet of Scottish Haddock in panko breadcrumbs	13.40		

All served with chips or salad and a choice of peas, baked beans, or benny t's homemade coleslaw.

Some fish may contain small bones.

## DESSERTS

<b>Ice Cream</b>	
<b>Single Scoop -</b>	2.50
<b>Double Scoop -</b>	3.95
<b>Triple Scoop -</b>	5.75
<b>Caramel Shortcake Sundae</b>	6.95
<b>Knickerbocker Glory</b>	6.95
<b>Banana Split</b>	6.95
<b>Caramel Apple Betty</b> Served with cream or ice cream	6.95
<b>Chocolate Fudge Cake</b> Served with cream or ice cream	6.95
<b>Sticky Toffee Pudding</b> Served with cream or ice cream	6.95
<b>Cake of the Moment</b> Served with cream or ice cream	6.95

## Something Sweet

<b>Ice Cream Float</b>	4.60
<b>Milk Shakes</b>	5.50
Chocolate, Strawberry, Banana Or Raspberry	

## SOFT DRINKS

Coca Cola	2.70
Diet Coca Cola	2.60
Barrs Irn Bru	2.60
Barrs Diet Irn Bru	2.60
Lemonade	2.60
Sunkist Orange	2.60
Vimto	2.60
Bottled Water Sparkling/Still	
500ml	2.70

## FENTIMANS

BOTANICALLY BREWED

Victorian Lemonade	3.50
Curiosity Cola	3.50
Ginger Beer	3.50
Rose Lemonade	3.50
Seville Orange	3.50

## hot chocolate

**MILK CHOCOLATE** 4.50  
served with cream & marshmallows

## HOUSE WINE

**Villa desideri bianco/rosso & rosato**  
*Lazio, Italy*

125ml - 4.95
250ml - 6.95
750ml - 18.00

*Other wines by the bottle are also available.  
Please ask your server for details.*

## TRADITIONAL ITALIAN STONEBAKED PIZZA

Our traditional Italian stonebaked pizzas are freshly prepared & baked in a traditional stone oven. Vegan Cheese available on request - please ask your server.

<b>Margherita (v)</b> 13.70	<b>Toscana (v)</b> Onions 14.15	<b>Funghi (v)</b> Mushrooms 14.15	<b>Vegetarian (v)</b> Peppers, onions & mushrooms 14.75
<b>Amalfi</b> Rocket, parmesan & olives 15.15	<b>Rustica</b> Ham & mushrooms 15.15	<b>Pollo</b> Chicken & onions 15.15	<b>Pollo Picante</b> Chicken, spicy Italian sausage & jalapeños 15.85
<b>Diavolo</b> Spicy Italian sausage & jalapeños 15.15	<b>Frutti di Mare</b> Mixed seafood (no mozzarella) 15.35	<b>Neopolitan</b> Capers, anchovies & olives 15.35	
<b>Sicilian</b> Artichokes, anchovies, ham & olives 15.35	<b>Tre Colore</b> Ham, red & green peppers 15.15	<b>Tonno</b> Tuna & onions 15.15	<b>Hawaiian</b> Ham & pineapple 15.15

## ADD A LITTLE SPARKLE

prosecco di valdobbiadene docg  
veneto italy (200ml btl) 8.00

prosecco doc treviso frizzante  
veneto italy (750ml btl) 25.00