



Wester Balgedie

Kinross

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From the Kitchen

Starters

SOUP OF THE DAY 4.95

Homemade soup of the day served with sourdough bread and butter. (gf*)

HADDOCK BITES 6.75

Crisp panko breaded haddock bites with tomato and coriander jam and pickled red onions. (gf) (df)

BEETROOT HUMMUS 4.75

Warm crusty sourdough baguette with roasted beetroot hummus and mugi miso butter (v) (gf*) (df*)

PANKO HAGGIS 6.75

Crisp panko breaded haggis served with a spiced apple relish and a wholegrain mustard and chive mayo. (df*)

DUCK SPRING ROLL 6.95

Deep fried hoi sin duck spring roll with cucumber, spring onions, cashew nuts and a nuoc mam cham dipping sauce. (df)

SWEET POTATO TACOS 6.75

Sweet potato tacos with mango pico de gallo and vegan coriander mayo. (v) (veg)

HOT SMOKED SALMON & HORSERADISH PATE 6.95

Hot smoked salmon and horseradish pâté with roasted carrot hummus, miso mayonnaise, pickled carrot and sesame “melba toast”

Main Course

BEER BATTERED HADDOCK 13.95/ 9.75(s)

Scrabster landed beer battered or panko coated haddock with chips, tartare sauce, pea pesto and lemon. (gf) (df*)

DOUBLE CAULIFLOWER 11.95 / 8.35 (s)

Crisp battered cauliflower fritters with cauliflower tabbouleh and Romesco sauce. (v)(veg) (gf) (df)

CHARGRILLED GAMMON STEAK 14.95

Chargrilled gammon steak with fried egg, chips, coleslaw and a tomato, red onion and rocket salad. (gf)

BALGEDIE STEAK PIE 12.95 / 9.00 (s)

Tender slow braised beef shoulder topped with puff pastry, served with chips or new potatoes and seasonal vegetables. (df*)

THAI GREEN CURRY 12.50/8.50 (s)

Aromatic Thai green mixed vegetable curry with ginger, garlic & coriander basmati rice pilaf, toasted cashew nuts and plantain chips.(v) (veg) (gf) (df)

SCAMPI PRAWN SALAD 13.50 / 9.95 (s)

Royal Greenland prawns mixed with a piquant marie rose sauce with breaded wholetail scampi, tomato, cucumber and rocket with a side of chips. (gf*)

BALGEDIE BURGER 12.95 /9.00

Chargrilled 6 oz beefburger on a flour bun with our own special burger sauce, pickle, iceberg lettuce and tomato with chips and coleslaw. (s)(gf*)

ADD: Emmenthal cheese / Streaky bacon/ Blue murder cheese (+1.25 each)

BALGEDIE SMOKIE 13.75 / 9.60 (s)

Fillet of peat smoked haddock lightly poached in cream and gratinated with Scottish cheddar, served with creamy champ potatoes and seasonal vegetables. (gf)

CHICKEN PASTA 12.75 / 9.50 (s)

Creamy chicken, chestnut mushroom, garlic and smoked bacon penne pasta with Grana Padano cheese and garlic bread.

SCOTCH LAMB CURRY 14.95 / 10.50 (s)

Scottish lamb, baby spinach and potato curry with garlic, ginger and coriander basmati rice pilaf, garlic and coriander naan bread, mango chutney and coconut and coriander raita.

CHICKEN HAGGIS ROULADE 14.95

Chicken, haggis and smoked bacon roulade with a brandy soubise sauce, spring onion and chive mash and vegetables.

ABERDEEN ANGUS RIB EYE 27.95

Chargrilled 10oz Aberdeen Angus Rib Eye steak with sauteed garlic chestnut mushrooms, beer battered onion rings, rocket, Grana Padano and tomato salad and chips. (gf) (df*)

Pink peppercorn and brandy sauce 2.50

Tomato, rosemary and garlic butter 1.95

Marmite butter 1.95

Small plates available – (s)

Side Orders

Bowl of chips	2.75	Bowl of Cajun spiced chips	2.95
Beer battered onion rings (gf)	1.75	House Salad	2.75
Buttered New Potatoes	3.25	Selection of Vegetables	2.50
Garlic Bread (with cheddar +30p)	3.95		

For Our Younger Guests 6.00

4 oz beef or cheeseburger (gf*)	Pork Sausage
Battered haddock bites (gf)	Homemade macaroni cheese
Add chips/new potatoes/baked beans/peas	
Dessert – vanilla ice cream & sprinkles	

Desserts

STICKY TOFFEE PUDDING 6.95

Sticky toffee pudding with butterscotch sauce and vanilla ice cream or Chantilly cream. (gf)

CHOCOLATE BROWNIE 6.75

Warm chocolate brownie with a rich dark chocolate sauce and vanilla ice cream or Chantilly cream. (gf)

BALGEDIE BANOFFEE 6.95

Banoffee roulade with a banana, sultana and cinnamon compote, toffee ripple ice cream and a “dulce de leche” sauce. (gf)

COCONUT MILK RICE PUDDING 6.75

Chilled coconut milk rice pudding with poached pears, mango sauce, mango sorbet and a caramelised white chocolate crumb. (veg*) (df*)

TRIO OF ICE CREAM/SORBET 5.95

3 scoops of ice cream/sorbet – please ask staff for today’s selection.

CHEESE & BISCUITS 7.95

Selection of cheeses – Scottish cheddar, blue murder and brie, served with spiced apple relish, grapes, celery, oatcakes and biscuits. (gf*)

ALLERGY ADVICE

Our kitchen makes dishes which contain many of the 14 recognised allergens therefore we may not be able to supply an allergen free dish. Please let us know before ordering of any food allergies or if you are coeliac so we can let the kitchen know in advance of preparing food. We will do our utmost to meet your needs.

(v) = vegetarian (veg) = vegan (df) = dairy free
(gf) = made using gluten free ingredients (*) = dish can be amended to be please ask.

Hot Drinks

Our fresh ground coffee comes from Unorthodox Roasters in Kinross - our choice of bean is their "Wee Stoater" which reflects the character of The Balgedie Toll Tavern. For those unfamiliar with this Scottish phrase it mean attractive or fabulous - "she is a wee stoater" which the Balgedie Toll Tavern is indeed!

Espresso	2.50	The Wee Tea Company Breakfast Tea	1.95
Double Espresso	2.50		
Latte	2.75	Flavoured Teas - Peppermint, Early Grey,	
Cappuccino	2.75	Gunpowder Green, Chamomile, Lemon & Ginger	
Decaffeinated is also available		1.95	

From The Bar

Soft Drinks

Draught Soft Drinks		Bottles/Cans	
Pepsi		J20	
Diet Pepsi		Orange & Passion Fruit,	
Iron Brew		Apple & Mango	
Lemonade		Raspberry & Apple	
Fresh Orange			
Soda Water			
Cordials		Fentimans Rose Lemonade	
Orange		Appletiser	
Blackcurrant		Ginger Beer or Ale	
Lime			
Mixers		Coca Cola/Diet Cola Bottle	
<u>Fever Tree Tonics</u>		Irish Bru/Diet Irish Bru Can	
Premium Indian		Pineapple Juice	
Light		Tomato Juice Cocktail	
Elderflower		Still or Sparkling Water	
Mediterranean		Fruit Shoot – Orange or Apple & Blackcurrant	
Britvic/Schweppes Tonic Water/Slimline			

Please ask if you would like to see the wine list.

Alcoholic Drinks

Lagers, Beer & Cider	Gins	Blends, Bourbons & Rum
<p>Carlsberg Lager San Miguel Lager</p> <p>McEwans 70/- Beer</p> <p>Guinness Irish Stout</p> <p>Somersby Cider 4.5%</p> <p>Real Ale</p> <p>Loch Leven Warrior Queen 3.8% IPA</p> <p>Guest Ale – please ask?</p>	<p><u>London Gin</u> Gordons Bombay Sapphire</p> <p><u>Craft Gin</u> The Botanist Brockmann's Gin Mare Eden Mill Hendricks</p> <p><u>Flavoured Gins</u> Loch Leven - Citrus or Rose & Black Pepper Tanqueray Seville Gordons Pink Edinburgh Rhubarb & Ginger Liqueur Gordon's Sloe Pimms</p> <p><u>Non-Alcoholic Gins</u> Seedlip Ceder</p>	<p><u>Blends</u> Famous Grouse JB Rare Bell's Black Bottle Canadian Club</p> <p><u>Bourbons</u> Jameson's Irish Whisky Jack Daniels Whiskey Jim Beam Bourbon</p> <p><u>Rums</u> Bacardi Malibu Rum Captain Morgan Spiced Rum OVD Dark Rum</p>
Bottles	Single Malt Whisky	Liqueurs
<p>Peroni 5.1% Outlaw King 5.0% Golden Ale Warrior Queen 3.8% IPA</p> <p>Shining Knight 4.0% Craft Lager</p> <p>Kopparberg Strawberry & Lime 4.0% San Miguel 0% Becks Blue 0%</p>	<p><u>Islay</u> Laphroaig 10 Lagavulin 10 Bunnahabhain 12</p> <p><u>Highlands</u> Highland Park 12 Talisker 10 Glenmorangie 10 Oban 14</p> <p><u>Speyside</u> Balvenie Double Wood 12 Glenlivet 12 Glenfiddich 12</p>	<p>Southern Comfort Drambuie Baileys Cointreau Tia Maria Amaretto Glayva Campari Pernod Disaranno Peach Schnapps Sambuca</p>
Others	Martini	Brandy
<p>Smirnoff Vodka Raspberry Vodka Bristol Cream Sherry Tequila</p>	<p>Bianco Extra Dry Rosso</p>	<p>Martell Cognac</p>