



Wester Balgedie

Kinross shire

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Follow us on  @balgedietolltavern to keep up to date

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Service Charge/Tips

Many restaurants are now adding service charges to bills, we have made the decision not to do this. Tipping originated in the 18th century "To Insure Prompt Service", as a way for customers to reward good service. Here at the Balgedie Toll if you want to give a tip we appreciate it, but don't expect it. Tips are shared out equally between the front of house and kitchen staff depending on hours worked.

Tips can be added onto card payments.

All prices include 20% VAT

From the Kitchen

Starters

SOUP OF THE DAY 5.95

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

BEETROOT HUMMUS 6.95

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

PANKO HAGGIS 7.95

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

DUCK SPRING ROLL 7.95

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

BABA GANOUSH 7.65

Baba ganoush with panko breaded aubergine and tortilla crackers. (v) (veg) (df) (gf*)

HOT SMOKED SALMON GREEK SALAD 8.25

Greek style salad with panko breaded feta cheese, hot smoked salmon, Kalamata olives and a mint emulsion. (gf)

Main Course

Small plates available - (s)

BEER BATTERED HADDOCK 16.95/ 12.75(s)

Local Warrior Queen beer battered haddock with Koffmann fries, tartare sauce, pea pesto, lemon and Maldon Sea salt. (gf) (df*)

BREADED CAULIFLOWER 15.75 / 11.55 (s)

Crisp panko breaded cauliflower florets with daikon remoulade, confit garlic mayo and piquillo peppers. (v)(veg) (gf)

CHARGRILLED GAMMON STEAK 16.75

Chargrilled 8oz gammon steak with fried egg **or** caramelised pineapple with Koffmann fries, and seasonal vegetables. (gf) (df*)

BALGEDIE STEAK PIE 16.50 / 12.95 (s)

Tender slow braised Scotch beef shoulder topped with puff pastry, served with Koffmann fries or new potatoes and seasonal vegetables. (df*) (gf* - no pastry)

SCAMPI PRAWN SALAD 15.75 / 11.50 (s)

Royal Greenland prawns mixed with a piquant marie rose sauce with breaded wholetail scampi, tomato, cucumber and mixed leaves with a side of Koffmann fries. (gf* - no scampi/extra prawns)

BALGEDIE BURGER 15.50 / 12.25 (s)

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

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

BALGEDIE SMOKIE 16.95 / 12.95 (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 & TIGER PRAWN PASTA 16.95/ 12.95 (s)

Chicken and tiger prawn penne pasta in a tomato, basil and cream cheese sauce with cherry tomatoes, parmesan, and tapenade sourdough croutes. *(Available without chicken/prawn suitable for Vegetarians)*

CONFIT DUCK LEG 16.95

Confit duck leg with braised red cabbage, crisp courgette chips, orange and sriracha syrup, and confit garlic mayonnaise.

“COCK A LEEKIE” ROULADE 17.95

Roulade of chicken breast and smoked bacon with a leek risotto cake, chicken velouté, confit leeks, prune puree and chive oil (gf)

ABERDEEN ANGUS RIB EYE 29.95

Chargrilled 8 oz Aberdeen Angus Rib Eye steak with sauteed garlic chestnut mushrooms, slow roast plum tomatoes, beer battered onion rings, and Koffmann fries. (gf) (df*)

Pink peppercorn and brandy sauce 2.50

Tomato, rosemary and garlic butter 1.95

Side Orders

Bowl of Koffmann fries	3.00	Bowl of Cajun spiced fries	3.25
Beer battered onion rings (gf)	4.50	Koffmann Fries with confit garlic mayo and parmesan	4.25
Buttered New Potatoes	3.25	Seasonal Vegetables	3.25
House Salad	3.25	Balgedie Caesar Salad with brioche croutons	5.50

For Our Younger Guests 6.95

4 oz beef or cheeseburger (gf*)

Pork Sausage

Battered haddock bites (gf)

Homemade macaroni cheese

Add fries/new potatoes/baked beans/peas

Ice Cream & sprinkles

Desserts

STICKY TOFFEE PUDDING 7.60

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

“MILLIONAIRE SHORTCAKE MEETS BANOFFEE” 7.75

A double layered biscuit tart with dark chocolate ganache, toffee and toasted almonds with banana sultana and cinnamon compote, toffee ripple ice cream and “dulce de leche” sauce

COCONUT MILK RICE PUDDING 7.50

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

TRIO OF ICE CREAM/SORBET 6.75

3 scoops of Porrelli Italian Gelato ice cream/sorbet served in a tuile basket– choose from vanilla, toffee ripple, raspberry ripple, orange sorbet, mango sorbet or raspberry sorbet.. (gf*)

CHEESE & BISCUITS 8.25

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 means attractive or fabulous - "she is a wee stoater" which the Balgedie Toll Tavern is indeed! Our tea comes from "The Wee Tea Company" based in Dunfermline.

Americano	3.25	The Wee Tea Company Breakfast Tea	2.75
Espresso	2.95		
Flat white	3.35	Wee Tea Company Flavoured Teas	
Latte	3.45	Peppermint, Early Grey, Gunpowder Green,	
Cappuccino	3.45	Chamomile, Lemon & Ginger, Chai	2.85
Decaffeinated is also available			

From The Bar

Soft Drinks

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

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

Alcoholic Drinks

Lagers, Beer & Cider	Gins	Single Malt Whisky
<p>Carlsberg Lager 3.4%</p> <p>Angelo Poretti Lager 4.8%</p> <p>McEwans 70/- Beer</p> <p>Hob Goblin Stout 4.1%</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 Hendricks</p> <p><u>Flavoured Gins</u> Loch Leven - Citrus or Rose & Black Pepper, Lime & Ginger Tanqueray Seville Gordons Pink Gordons Lemon Edinburgh Rhubarb & Ginger Boe Bramble</p> <p><u>Non-Alcoholic Gins</u> Tanqueray 0%</p>	<p><u>Islay</u> Laphroaig 10 Lagavulin 10 Bunnahabhain 12</p> <p><u>Highlands</u> Highland Park 12 Talisker 10 Glenmorangie 10 Jura 14 American Rye Cask Dalwhinnie Winter Gold Oban 14</p> <p><u>Speyside</u> Balvenie Double Wood 12 Glenlivet 12 Tamavulin</p>
<p>Bottles</p> <p>Peroni 5.1%</p> <p>Kopparberg Strawberry & Lime 4.0%</p> <p>0% Alcohol</p> <p>Guinness 0%</p> <p>Kopparberg 0%</p> <p>San Miguel 0%</p>	<p><u>Blends, Bourbons & Rum</u></p> <p><u>Blends</u> Famous Grouse JB Rare Black Bottle</p> <p><u>Bourbons</u> Jameson's Irish Whisky Jack Daniels Whiskey Bushmills Whiskey Southern Comfort</p> <p><u>Rums</u> Bacardi Malibu Rum Captain Morgan Spiced Rum OVD Dark Rum</p>	<p><u>Liqueurs</u></p> <p>Drambuie Baileys Cointreau Tia Maria Glayva Campari Pernod Disaranno Peach Schnapps Sambuca</p>
<p>Others</p> <p>Smirnoff Vodka Raspberry Vodka Bristol Cream Sherry Tequila Port</p>	<p>Martini</p> <p>Bianco Extra Dry Rosso</p>	<p>Brandy</p> <p>Martell Cognac</p>