



Wester Balgedie

Kinross shire

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From the Kitchen

Starters

SOUP OF THE DAY 5.80

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

HADDOCK BITES 7.50

Crisp panko breaded haddock bites with sweetcorn puree, chargrilled sweetcorn, pickled red onion and frisée lettuce. (gf)

BEETROOT HUMMUS 5.50

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

PANKO HAGGIS 7.50

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

DUCK SPRING ROLL 7.50

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

SWEET POTATO TACOS 7.25

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

HOT SMOKED SALMON & HORSERADISH PATE 7.75

Hot smoked Scottish salmon and horseradish pâté with roasted carrot hummus, pickled carrots, radishes and grilled brioche.

Main Course

Small plates available - (s)

BEER BATTERED HADDOCK 14.95/ 10.75(s)

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

BROWN LENTIL & SUNDRIED TOMATO GUISO 13.50 / 10.00 (s)

Brown lentil, root vegetable and sundried tomato "guiso", tempura aubergine dusted with sumac and whipped goats' cheese with Pedro Ximénez sherry. (v)(veg*) (gf)

CHARGRILLED GAMMON STEAK 15.50

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

BALGEDIE STEAK PIE 14.50 / 10.20 (s)

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

THAI GREEN CURRY 13.50/9.50 (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 14.75 /10.75 (s)

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

BALGEDIE BURGER 14.00 /10.00

Chargrilled 6 oz Scotch 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 14.95 / 10.95 (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 SCHNITZEL 14.95

Crisp chicken schnitzel with garlic, lemon & chive butter, coronation chicken and potato salad, chicory, and dried apricot puree. (gf)

SCOTCH LAMB CURRY 15.95 / 11.95 (s)

Scotch 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 15.95

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

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 6.75

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 7.25

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

CHOCOLATE BROWNIE 7.25

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

“MILLIONAIRE SHORTCAKE MEETS BANOFFEE” 7.50

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 7.25

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 6.50

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

CHEESE & BISCUITS 8.00

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.

Espresso	2.75	The Wee Tea Company Breakfast Tea	1.95
Double Espresso	2.95		
Latte	2.95	Wee Tea Company Flavoured Teas	
Cappuccino	2.95	Peppermint, Early Grey, Gunpowder Green, Chamomile, Lemon & Ginger, Chai	2.00
Decaffeinated is also available			

From The Bar

Soft Drinks

Draught Soft Drinks	Bottles/Cans
Pepsi Diet Pepsi Iron Brew Lemonade Fresh Orange Soda Water	J20 Orange & Passion Fruit, Apple & Mango Raspberry & Apple
Cordials	Fentimans Rose Lemonade Appletiser Ginger Beer or Ale
Mixers	Coca Cola/Diet Cola Bottle Irn Bru/Diet Irn Bru Can Pineapple Juice Tomato Juice Cocktail Still or Sparkling Water Fruit Shoot – Orange or Apple & Blackcurrant
Fever Tree Tonics Premium Indian Light Elderflower Mediterranean 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>Mc Ewans 70/- Beer</p> <p>Guinness Irish Stout</p> <p>Somersby Cider 4.5%</p> <p style="text-align: center;">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 Love Gin Hendricks</p> <p><u>Flavoured Gins</u> Loch Leven - Citrus or Rose & Black Pepper Tanqueray Seville Gordons Pink Edinburgh Rhubarb & Ginger Gordon's Sloe</p> <p><u>Non-Alcoholic Gins</u> Seedlip Ceder Tanquerary</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>
<p style="text-align: center;">Bottles</p> <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% Kopparberg Pear 0%</p> <p>San Miguel 0% Wheesht Dark Ale 0%</p>	<p style="text-align: center;">Single Malt Whisky</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 Dalwhinnie Winter Gold</p> <p><u>Speyside</u> Balvenie Double Wood 12 Glenlivet 12 Glenfiddich 12</p>	<p style="text-align: center;">Liqueurs</p> <p>Southern Comfort Drambuie Baileys Cointreau Tia Maria Amaretto Glayva Campari Pernod Disaranno Peach Schnapps Sambuca</p>
<p style="text-align: center;">Others</p> <p>Smirnoff Vodka Raspberry Vodka Bristol Cream Sherry Tequila</p>	<p style="text-align: center;">Martini</p> <p>Bianco Extra Dry Rosso</p>	<p style="text-align: center;">Brandy</p> <p>Martell Cognac</p>