



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.

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

All prices include 20% VAT

Starters

SOUP OF THE DAY 7.50

Homemade soup of the day served with warm crusty barra gallega bread and butter. (gf*)

ROASTED RED PEPPER HUMMUS 8.25

Warm crusty barra gallega bread with roasted red pepper hummus and mugi miso butter - a creamy, umami-packed spread made from fermented barley miso, (v) (gf*) (df*)

PANKO HAGGIS 9.45

Haggis coated in crisp panko crumbs, served with a sweet and spiced apple relish and a tangy wholegrain mustard and chive mayo. (df*)

DUCK SPRING ROLL 9.45

Slow cooked hoi sin duck wrapped in golden spring roll pastry served with cucumber, spring onions, cashew nuts and our home made nuoc mam cham dipping sauce. (df)

MEXICAN STREET FOOD CORN 8.35

Mexican street food style corn "elote" with spicy mayo, toasted coconut, jalapeños and crisp onions. (v) (veg) (df) (gf)

TIGER PRAWN BRIOCHE TOAST 9.45

Tiger prawn, ginger and sesame brioche toast served with BBQ cabbage salad, BBQ mayo and prawn crackers.

Main Courses

Small plates available – (s)

BEER BATTERED HADDOCK 18.95/15.00(s)

Locally sourced haddock in Warrior Queen beer batter. Served with Koffmann fries, tartare sauce, pea pesto & curry dip. (gf*no curry dip) (df* no pesto)

CHARGRILLED AYRSHIRE GAMMON STEAK 18.75

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

BALGEDIE STYLE HAGGIS, NEEPS AND TATTIES 18.50

Scottish classic with a refined twist – rich peppery haggis, neeps and tatties served with a whisky and chive soubise sauce and pickled carrots.

CHILLI CON CARNE 18.50

Slow cooked beef chilli, served with fragrant basmati pilaf rice, topped with coriander and lime picada, guacamole and sunflower seed tostada with chive sour cream.

BALGEDIE STEAK PIE 18.95/15.00 (s)

Tender slow braised Scotch beef shoulder topped with puff pastry. Choice of Koffmann fries or new potatoes & seasonal veg. (df*) (gf* - no pastry)

SCAMPI PRAWN SALAD 17.50/14.00 (s)

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

BALGEDIE BURGER 18.95/15.00 (s)

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

ADD: Emmenthal cheese / Streaky bacon/ Blue murder cheese (+1.75 each)

BALGEDIE SMOKIE #2 19.00/15.20 (s)

Peat smoked haddock fillet with roasted tomato and red pepper fondue glazed with Scottish cheddar sauce served with “rumbledethump” potatoes and seasonal vegetables. (gf)

CHICKEN & N'DUJA PENNE PASTA 18.75/ 15.00 (s)

Spicy chicken, nduja and chestnut mushroom penne pasta with parmesan and “pan con tomate” barra gallega crusty bread.

ABERDEEN ANGUS RIB EYE 33.00

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*)

ADD Pink peppercorn and brandy sauce 2.50 Tomato, rosemary and garlic butter 1.95

KING OYSTER MUSHROOM PANISSE 17.50 /14.00 (s)

Crispy king oyster panisse with roasted mushrooms, confit garlic mayo & leek vinaigrette. (v)(veg) (gf)

VEGAN GARDEN BURGER 17.95 (s)

Crispy vegan garden burger served in a toasted flour bun, with basil mayo, iceberg lettuce, tomato, coleslaw and Koffman fries. (gf*change bun) (df) (veg)

Side Orders

Bowl of Koffmann fries	4.50	Bowl of Cajun spiced fries	4.75
Beer battered onion rings (gf)	4.75	House Salad	3.75
Buttered New Potatoes	3.25	Seasonal Vegetables	3.75
Koffmann Fries with chilli con carne and cheddar cheese			7.95
Koffmann Fries with confit garlic mayo and parmesan			5.25

Desserts

STICKY TOFFEE PUDDING 8.95

Rich sponge with a butterscotch sauce and vanilla ice cream or Chantilly cream. (gf)

WARM CHOCOLATE BROWNIE 8.95

Warm chocolate brownie with a dark chocolate and orange sauce, vanilla ice cream and orange syrup. (gf)

“MILLIONAIRE SHORTCAKE MEETS BANOFFEE” 8.95

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 8.95

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 8.50

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*)

SCOTTISH CHEESE SELECTION 10.75

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

Bairns' Bites 8.75

Main Dish	Sides	Ice Cream & Sprinkles
Mini Burger 4 oz beef or cheeseburger (gf*) Haddock Bites Crisp battered haddock pieces (gf) Macaroni Cheese Creamy homemade mac & cheese Pork Sausages Our butcher's finest pork sausages	Pick any 2 Fries New potatoes Baked beans Peas	Pick your favourite flavour Vanilla Toffee ripple Raspberry ripple

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.

Coffee		Tea	
Americano	3.50	Breakfast Tea	3.00
Espresso	3.00		
Flat white	3.75	Flavoured Teas	3.25
Latte	3.75	Peppermint	
Cappuccino	3.75	Early Grey	
		Gunpowder Green	
		Chamomile	
		Lemon & Ginger	
		Chai	
Decaffeinated is also available			

Soft Drinks

Draught Soft Drinks	Pepsi, Diet Pepsi, Orangeade, Lemonade, Fresh Orange, Soda Water
Bottles	J20: Orange & Passion Fruit, Apple & Mango Raspberry & Apple Fentiman's Rose Lemonade Appletiser Britvic Ginger Beer, Pineapple Juice, Tomato Cocktail, Cranberry Juice Sparkling or Still Water
Cans	Coca Cola/Diet Cola/Coke Zero/Irn Bru/Diet Irn Bru
Cordials	Orange, Blackcurrant, Lime
Fever Tree Mixers	Premium Indian, Light, Elderflower, Mediterranean, Ginger Ale
Fruit Shoot	Orange or Apple & Blackcurrant

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

From The Bar

Beers, Ales & Ciders	
On Tap	Carlsberg Lager 3.4%, Angelo Poretta Lager 4.8% McEwan's 70/- Beer Guinness 4.1% Somersby Cider 4.5% Loch Leven Warrior Queen 3.8% IPA Guest Ale – please ask?
Bottled	Peroni 5.1%, Kopparberg Strawberry & Lime Cider 4.0%
Alcohol Free	Guinness 0%, Kopparberg Mixed Fruit Cider 0%, San Miguel 0%
Spirits & Liqueurs	
Gins	Classics: London Gin, Gordon's, Bombay Sapphire. Craft: The Botanist, Brockmans, Hendrick's. Flavoured: Loch Leven (Citrus, Rose & Black Pepper, Lime & Ginger), Tanqueray Seville, Gordon's Pink/Lemon, Edinburgh Rhubarb & Ginger, Boë Violet. Non-Alcoholic: Tanqueray 0% Whitney Neill Rhubarb & Ginger 0%.
Single Malts Ask to see the tasting notes for each malt.	Islay: Islay malts are renowned for their bold, smoky, and peaty flavours, a result of the island's unique peat and maritime climate. Laphroaig 10, Lagavulin 10, Bunnahabhain 12. Speyside: Speyside malts are renowned for their smooth, sweet, and fruity flavour profiles, often characterized by notes of honey, vanilla, and orchard fruits. Balvenie 12, Glenlivet 12, Tamnavulin. Highlands: Highland malts are known for their diverse flavour profiles, ranging from light and floral to rich and smoky, due to the region's varied geography and climate. Highland Park 12, Talisker 10, Glenmorangie 10, Jura 14 Rye Cask, Dalwhinnie Winter Gold, Oban 14.
Blends & Bourbons	JB Rare, Black Bottle, Jameson's Irish Whiskey, Jack Daniels Whiskey, Bushmills Whiskey, Southern Comfort, Famous Grouse
Rums	Bacardi, Malibu, Captain Morgan Spiced, OVD Dark Rum.
Liqueurs & Others	Drambuie, Baileys, Cointreau, Tia Maria, Glayva, Campari, Pernod, Disaronno, Peach Schnapps, Sambuca, Smirnoff Vodka, Raspberry Vodka.
Fortified & Others	Bristol Cream Sherry, Tequila, Port, Martini (Bianco, Extra Dry, Rosso), Martell Cognac.