



Wester Balgedie

Kinross shire

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## From the Kitchen

### Starters

**SOUP OF THE DAY** 5.95

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** 6.50

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

**PANKO HAGGIS** 7.65

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

**DUCK SPRING ROLL** 7.75

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

**STEAMED BAO BUN** 7.65

Steamed bao bun filled with miso roasted vegetables and served with a roasted garlic and nori seaweed dip. (v) (veg)

**HOT SMOKED SALMON & HORSERADISH PATE** 7.95

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** 15.75/ 11.25(s)

Local Warrior Queen beer battered haddock with chips, tartare sauce, pea pesto, lemon and Maldon sea salt. (gf) (df\*)

**CHICKPEA AND FLAT PARSLEY PANISSE** 14.95 / 10.75 (s)

Chickpea and flat parsley panisse with grilled king oyster mushrooms, slow roast carrots and vegan aioli. (v)(veg) (gf)

**CHARGRILLED GAMMON STEAK** 16.25

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

**BALGEDIE STEAK PIE** 15.25 / 11.25 (s)

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

**THAI GREEN CURRY** 14.95/10.75 (s)

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

**SCAMPI PRAWN SALAD** 15.25 /11.25 (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** 14.75 /10.50 (s)

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

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

**BALGEDIE SMOKIE** 15.75 / 11.25 (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** 15.95

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

**BUTTER CHICKEN CURRY** 16.50 / 11.95 (s)

Butter chicken curry with coconut and coriander basmati rice, garlic and coriander naan, mango and chilli chutney, cucumber raita and Bombay chickpeas. (gf\*)

**"COCK A LEEKIE" ROULADE** 16.95

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** 27.95

Chargrilled 8 oz 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	3.00	Bowl of Cajun spiced chips	3.25
Beer battered onion rings (gf)	4.00	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 6.95

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)

### APPLE AND CINNAMON CRUMBLE 7.25

Apple and cinnamon crumble with a Somersby cider custard and vanilla ice cream.

### “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 served in a tuile basket– please ask staff for today’s selection. (gf\*)

### 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	<b>Wee Tea Company Flavoured Teas</b>	
Cappuccino	2.95	Peppermint, Early Grey, Gunpowder Green, Chamomile, Lemon & Ginger, Chai	2.00
Decaffeinated is also available			

## From The Bar

### Soft Drinks

<b>Draught Soft Drinks</b>	<b>Bottles/Cans</b>
Pepsi Diet Pepsi Iron Brew Lemonade Fresh Orange Soda Water	J20 Orange & Passion Fruit, Apple & Mango Raspberry & Apple
<b>Cordials</b>	Fentimans Rose Lemonade  Appletiser  Ginger Beer
<b>Mixers</b>	Coca Cola/Diet Cola Can  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 Elderflower Mediterranean Ginger Ale Light	

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

## Alcoholic Drinks

<b>Lagers, Beer &amp; Cider</b>	<b>Gins</b>	<b>Single Malt Whisky</b>
<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;"><b>Real Ale</b></p> <p>Loch Leven Warrior Queen 3.8% IPA</p> <p>Guest Ale – please ask?</p>	<p><b><u>London Gin</u></b> Gordons Bombay Sapphire</p> <p><b><u>Craft Gin</u></b> The Botanist Brockmann's Gin Mare Eden Mill Love Gin Hendricks</p> <p><b><u>Flavoured Gins</u></b> Loch Leven - Citrus or Rose &amp; Black Pepper Tanqueray Seville Gordons Pink Edinburgh Rhubarb &amp; Ginger Gordon's Sloe Boe Bramble</p> <p><b><u>Non-Alcoholic Gins</u></b> Tanquerary 0%</p>	<p><b><u>Islay</u></b> Laphroaig 10 Lagavulin 10 Bunnahabhain 12</p> <p><b><u>Highlands</u></b> Highland Park 12 Talisker 10 Glenmorangie 10 Jura 14 American Rye Cask Dalwhinnie Winter Gold</p> <p><b><u>Speyside</u></b> Balvenie Double Wood 12 Glenlivet 12 Glenfiddich 12</p>
<b>Bottles</b>	<b>Blends, Bourbons &amp; Rum</b>	<b>Liqueurs</b>
<p>Peroni 5.1%</p> <p>Kopparberg Strawberry &amp; Lime 4.0%</p> <p>San Miguel 0%</p> <p>Guinness 0%</p> <p>Kopparberg 0%</p>	<p><b><u>Blends</u></b> Famous Grouse JB Rare Bell's Black Bottle Canadian Club</p> <p><b><u>Bourbons</u></b> Jameson's Irish Whisky Jack Daniels Whiskey</p> <p><b><u>Rums</u></b> Bacardi Malibu Rum Captain Morgan Spiced Rum OVD Dark Rum</p>	<p>Southern Comfort Drambuie Baileys Cointreau Tia Maria Glayva Campari Pernod Disaranno Peach Schnapps Sambuca</p>
<b>Others</b>	<b>Martini</b>	<b>Brandy</b>
<p>Smirnoff Vodka Raspberry Vodka Bristol Cream Sherry Tequila Port</p>	<p>Bianco Extra Dry Rosso</p>	<p>Martell Cognac</p>

### 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 18<sup>th</sup> 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.

