



Wester Balgedie

Kinross shire

KY13 9HE

(01592) 840212

Follow us on  @balgedietolltavern to keep up to date

Email [balgedietolltavern@gmail.com](mailto:balgedietolltavern@gmail.com)

#### **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.

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)

**CAJUN CORN RIBS** 7.65

Cajun spice rubbed corn ribs with siracha ranch dip and lime. (v) (veg) (df) (gf)

**TIGER PRAWN BRIOCHE TOAST** 8.75

Tiger prawn, ginger and sesame toast served with prawn, miso and coriander crackers. (df)

### Main Course

#### Small plates available – (s)

**BEER BATTERED HADDOCK** 17.50/ 13.50(s)

Local Warrior Queen beer battered haddock with Koffmann fries, tartare sauce, pea pesto, chip shop curry sauce dip, lemon and Maldon Sea salt. (gf\*no curry dip) (df\* no pesto)

**MUSHROOM PANISSE** 16.25 /12.25 (s)

King oyster mushroom panisse with roast king oyster mushrooms, confit garlic mayonnaise and leek vinaigrette. (v)(veg) (gf)

**CHARGRILLED GAMMON STEAK** 17.25

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

**BALGEDIE STEAK PIE** 17.25/ 13.25 (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** 16.25 /12.25 (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** 16.00 /12.00 (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** 17.75 / 13.35 (s)

Fillet of peat smoked haddock with roasted tomato and red pepper fondue glazed with Scottish Cheddar sauce served with rumbledethump potatoes and seasonal vegetables. (gf)

**LAMB PENNE RAGU** 17.75/ 13.35 (s)

Lamb, mint and basil penne ragu with parmesan and toasted brioche topped with caprese salad

**CONFIT DUCK LEG** 17.75

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

**HUNTERS CHICKEN** 17.95

Chicken roulade stuffed with chorizo and served with dauphinoise potatoes and slow cooked bbq onions.

**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	Rumbledethumpo potatoes	4.50

### For Our Younger Guests 7.50

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** 6.95

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** 8.95

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 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.

<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 70%;">Americano</td> <td style="text-align: right;">3.50</td> </tr> <tr> <td>Espresso</td> <td style="text-align: right;">3.00</td> </tr> <tr> <td>Flat white</td> <td style="text-align: right;">3.50</td> </tr> <tr> <td>Latte</td> <td style="text-align: right;">3.60</td> </tr> <tr> <td>Cappuccino</td> <td style="text-align: right;">3.60</td> </tr> <tr> <td colspan="2" style="text-align: center;">Decaffeinated is also available</td> </tr> </table>	Americano	3.50	Espresso	3.00	Flat white	3.50	Latte	3.60	Cappuccino	3.60	Decaffeinated is also available		<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 70%;">The Wee Tea Company Breakfast Tea</td> <td style="text-align: right;">3.00</td> </tr> <tr> <td colspan="2"><b>Wee Tea Company Flavoured Teas</b></td> </tr> <tr> <td>Peppermint, Early Grey, Gunpowder Green, Chamomile, Lemon &amp; Ginger, Chai</td> <td style="text-align: right;">3.25</td> </tr> </table>	The Wee Tea Company Breakfast Tea	3.00	<b>Wee Tea Company Flavoured Teas</b>		Peppermint, Early Grey, Gunpowder Green, Chamomile, Lemon & Ginger, Chai	3.25
Americano	3.50																		
Espresso	3.00																		
Flat white	3.50																		
Latte	3.60																		
Cappuccino	3.60																		
Decaffeinated is also available																			
The Wee Tea Company Breakfast Tea	3.00																		
<b>Wee Tea Company Flavoured Teas</b>																			
Peppermint, Early Grey, Gunpowder Green, Chamomile, Lemon & Ginger, Chai	3.25																		

## 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
<b>Cordials</b>	Fentimans Rose Lemonade  Appletiser  Ginger Beer
<b>Mixers</b>	Coca Cola/Diet Cola/Coke Zero Can  Irn Bru/Diet Irn Bru Can  Pineapple Juice  Cranberry Juice  Tomato Juice Cocktail  Still or Sparkling Water  Fruit Shoot – Orange or Apple & Blackcurrant
<u>Fever Tree Tonics</u> Premium Indian Elderflower Mediterranean Ginger Ale Light	

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

## Alcoholic Drinks

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