

The Tollgate Inn

Starters

Ham Hock Scotch Egg 9.5
piccalilli gel, crispy potato straws

Twice baked cheddar Souffle (v) 11.5
pickled grape & candied walnut salad

Soup of the Day (v)** 7.8
Homemade bread, butter

Sun dried tomato & goats cheese Arancini v 8
Romesco sauce

Smoked Salmon Rilette ** 9
pickled fennel & dill salad, toasted sourdough

Burgers **

Tollgate beef burger 18.5
house pickles, Monterey Jack, burger sauce,
bacon jam, beef tomato, slaw, fries
Add bacon 2

Cajun buttermilk chicken 18.5
guacomole, cheese, tomato salsa, baby gem, slaw, fries
Add bacon 2

Vegetarian burger vgo 16.5
vegetarian patty, house pickles, Monterey Jack,
burger sauce, beef tomato, fries

See specials for selection

Mon - Sat 12pm-2:30pm / 6pm-8:30pm

Sunday 12pm-3pm

Mains dishes

Market fish of the day * Market price
fries or new potatoes

Wild garlic, slow roasted tomato and Burrata ravioli v 22
sun dried tomatos, wild garlic pesto, toasted pine nuts, parmesan

Chicken Caesar 18.5
Herb crusted buttermilk thigh, Coz & Gem lettuce,
caesar, dressing, garlic croutons, bacon,
anchovies, shaved parmesan, soft boiled egg

Tollgate Ploughmans ** 18.5
Glastonbury Twanger Cheddar, Blue Vinny, honey glazed ham,
Homemade brioche rolls, pork pie, pickles, grapes, chutney, salad

Lemon, garlic and herb stuffed Porchetta ** 24.5
diced saute potatoes, Chorizo, green sauce

10oz Ribeye ** 33
hand cut chips, onion rings, mushroom, tomato,
dressed leaves

Add peppercorn or blue cheese sauce 3

Sides

Mixed salad * 5

Hand cut chips/fries * 5

Beer battered onion rings 5

Maple glazed carrots * 5

Mixed vegetables * 5

Truffle & Parmesan fries * 6

*Gluten free **Gluten free option available

v Vegetarian vgo Vegan option available

Please let us know if you have any allergies or intollerances

Bar Snacks

BBQ pulled pork bon bons 6.5

Honey roasted cashew nuts 3.5

Roasted pistachio nuts 3.5

White Bait, lemon aioli 6.5

Classics

Pan seared calves liver * 22 sml 15.5
Butter mash, Pancetta, bordelaise sauce

Fish & chips ** 19.5 sml 14
Hand cut chips, crushed peas, homemade tartar sauce

Pie of the day 21
Served with mash or hand cut chips,
mixed veg & gravy

Sausage & Mash * 18.5 sml 13
Butter mash, onion gravy, mixed vegetables

Honey Glazed Ham, Eggs, and Chips * 18.5 sml 13

Desserts

Chocolate Marquise *10
Caramelised white chocolate mousse
candied walnuts, oat crumble, coffee carmel sauce

Passion fruit Panacotta 10
ginger biscuits, coconut marshmallow, mango gel
Crumble of the day, custard or ice cream * 9
Sticky toffee pudding, vanilla ice cream ** 9

Lacock dairy ice cream * 2.80
Vanilla, chocolate, wild strawberry, ginger, honeycomb,
salted caramel, cherry sorbet

Affogato * 5
double shot of espresso, vanilla ice cream

Trio of local cheese 12.5
Glastonbury twanger, blue vinny, cotswold brie,
grapes, celery, crackers