

The Tollgate Inn

Starters

- Ham Hock Scotch Egg 9
piccalilli gel, crispy potato straws
- Twice baked cheddar Souffle (v) 11.5
pickled grape & candied walnut salad
- Soup of the Day (v)** 7.5
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
see specials board for garnish
- Butternut squash ravioli vgo 21
sage butter, roasted butternut squash, toasted pine nuts, rocket & parmesan
- Tollgate Ploughmans ** 18
Glastonbury Twanger Cheddar, Blue Vinny, honey glazed ham,
Homemade brioshe rolls, pork pie, pickles, grapes, chutney, salad
- Lemon, garlic and herb stuffed Porchetta ** 24
diced saute potatoes, Chorizo, green sauce
- 10oz Ribeye ** 32
hand cut chips, onion rings, mushroom, tomato,
dressed leaves
Add peppercorn or blue cheese sauce 3

Classics

- Pan seared calves liver * 21 sml 15
(served rare - just let us know if you would like cooked more)
Butter mash, Pancetta, bordelaise sauce
- Fish & chips ** 19.5 sml 14
Hand cut chips, crushed peas, homemade tartar sauce
- Pie of the day 20
Served with mash or hand cut chips,
mixed veg & gravy
- Sausage & Mash * 18.5 sml 13
Butter mash, onion gravy, cavolo nero
- Honey Glazed Ham, Eggs, and Chips * 18.5 sml 13

*Gluten free **Gluten free option available
v Vegetarian vgo Vegan option available
Please let us know if you have any allergies or intolerances

Bar Snacks

- BBQ pulled beef bon bons 6
- Honey roasted cashew nuts 3.5
- Roasted pistachio nuts 3.5
- White Bait, lemon aioli 6

Salads

- Garden Salad ** 16.5
Baby gem, asparagus, peas, broad beans, radish,
boccocini, fresh herbs, pickled shallot, soft boiled hen's egg
- Chicken Caesar ** 18
Chicken Supreme, Coz & Gem lettuce,
caesar, dressing, garlic croutons, bacon,
anchovies, shaved parmesan

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

Desserts

- Chocolate Marquise * 10
Caramelised white chocolate mousse
candied walnuts, oat crumble, coffee caramel sauce
- Custard tart 10
poached rhubarb, ginger ice cream
- 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