

Sunday Menu

Starters

Soup of the day (v) ** 7.5
Homemade bread

Game terrine ** 8
toasted brioche, homemade chutney

Cured & Torched Mackerel * 8.5
pickled cucumber, beetroot

Roast wild mushroom, spinach & goats cheese tart v 10
dressed leaves

BBQ pulled bork bon bons 8
BBQ sauce

Mains **

Chicken, bacon, brie & cranberry 18.5
baby gem, slaw, fries

Tollgate steak burger 18.5
Gherkins, burger cheese, burger sauce,
bacon jam, beef tomato, fries
Add bacon 2

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

Fish & chips ** 18.5
Crushed peas, homemade tartar sauce
Smaller portion 13

The Tollgate Inn

Roasts**

Roast beef sirloin 25.5
Served pink with braised brisket filled Yorkshire

Roast leg of lamb 24

Slow cooked pork belly 23
roasted apple puree

Trio of meats 27
Beef, lamb & pork

Nut roast vgo 19

All served with roast potatoes,
honey roast root vegetables, kale,
braised red cabbage,
yorkshire pudding & gravy

Cauliflower cheese (Serves 2) 5

Desserts

Sticky toffee pudding** 9
Vanilla ice cream

Bread & butter pudding 9
Vanilla ice cream or home made custard

Chocolate Torte 10
cherry sorbet, sour cherry compote
Salted caramel panna cotta 10
honeycomb, blackberries

Lacock dairy ice cream* per scoop 2.5
Madagascan vanilla, dark chocolate,
wild strawberry, salted caramel, honeycomb,
ginger, peach & raspberry sorbet

Trio of local cheese ** 12.5
Glastonbury Twanger, Cotswold Brie, Wyfe of Bath,
house chutney, honey, crackers

Affogato 5
Vanilla ice cream, espresso

Mon - Sat 12pm-2:30pm / 6pm-8:30pm
Sunday 12pm-3pm

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