

To Start

Brixworth pate, onion chutney, toast *CGF* £8.50

Honey glazed bacon belly, red cabbage slaw, apple BBQ sauce *GF* £8

Beer battered calamari, garlic mayo *GF* £8

Heritage beetroot, whipped feta, pecans, Tolly garden wall herbs *GF* £8.50

Avocado & butterbean tacos, coriander slaw, chilli yoghurt, lime *GF Ve* £

Oven baked tiger prawns, tomato shakshouka, crispy ciabatta *CGF* £9.50

Beef brisket, cheddar & potato hash, horseradish, egg yolk *GF* £9.50

Burgers (served in a brioche bun with burger sauce, salad & skin on chips)

Tolly-Beef patty, bacon, cheddar, burger sauce *CGF* £18

Earth-Vegan buttermilk BBQ burger, slaw, caramelised onions *Ve* £15

Italian Job-Buttermilk chicken, Marinara sauce, cheese, pestonaise £16.50

Why not upgrade to truffle wedges or ragu chips?! Go on...you know you want to

Greek salad (Greek salad, whipped feta, chilli sauce, mint yoghurt) £17

Choose from pork souvlaki, chicken shawarma or tempura broccoli

Tolly Classics

Beer battered haddock fillet, crushed peas, tartare sauce, chips *CGF* £18

Beef bourguignon pie, English greens, red wine sauce £18

Roast chicken breast, champ potato, green beans, wild mushroom sauce £17

Aubergine parmigiano, smoky red pepper Catalan stew, yoghurt *Ve GF* £16

Chefs Catch of the Day- ask your server for today's fresh fish *CGF* £23

Grill - sourced from our friends at Joseph Morris, down the road in South Kilworth

Garlic roast mushrooms & tomato, mixed leaf salad, skin on chips *GF*

10oz Rump cap £25 10oz Gammon steak £18 10oz hanger steak £23

Desserts – all £8.50

Hazelnut affogato – Hazelnut gelato, amaretti & espresso *CGF V*

Lemon posset, English strawberries, shortbread *CGF V*

Sticky toffee pudding, naked ice cream & toffee sauce *CGF V*

Mango cheesecake, meringue, mango & pineapple salsa

Warm coconut cake, blueberry compote, coconut yoghurt *GF V*

Nibbles

Roasted
Ciabatta, garlic
butter (*V*) £5

Nocellara olives
£4

Sides

Pub onion rings
CGF £4

Truffle &
parmesan wedges
GF £5

Beef ragu chips
GF £6

Buttery champ
potatoes *GF* £4

Confit bacon salad
GF £5

Garlic buttered
greens *GF* £4

Pub chips *CGF* £5

Steak Sauces
all £3

Peppercorn

Horseradish crème
GF

Wild mushroom

Tips & service are
shared equally
amongst all floor
and kitchen
teams. Thank
you.

Wine of the Month

*Ask our team about
what special wine
we have in and
what it pairs with
on the menu*