

## STARTERS & SNACKS

<b>Crispy Calamari (CR)</b>	<b>43</b>
Crispy fried calamari rings with lemon aioli and lime wedge	
<b>Smoked BBQ Chicken Wings</b>	<b>48   80</b>
<b>6pc   12 Pc</b>	
Smoked chicken wings smothered in BBQ sauce	
<b>Peri Peri Chicken Wings</b>	<b>48   80</b>
<b>6pc   12pc</b>	
Smoked chicken wings tossed in homemade peri peri sauce with blue cheese dressing	
<b>Beef Croquettes</b>	<b>50</b>
Slow-cooked tender short rib croquettes served with a tangy paprika mustard	
<b>Halloumi Fries (V/GF)</b>	<b>50</b>
Served with cucumber yoghurt and pomegranate molasses	
<b>Soup of the Day (V)</b>	<b>35</b>
Freshly made soup of the day with cheese garlic bread	

*\*please ask your waiter for today's choice*

## SALADS

<b>Beet and Citrus Salad (V/N)</b>	<b>55</b>
Crispy lettuce, roasted beetroot, orange segments, feta cheese, grilled corn, cherry tomatoes drizzled with jalapeno vinaigrette and candied pecans	
<b>Kales Caesar Salad (SF)</b>	<b>55</b>
Kale and romaine lettuce, parmesan cheese garlic croutons, beef bacon, soft boiled egg, fried capers & anchovies	

## MAINS

<b>Ribeye Steak</b>	<b>155</b>
300g rib eye steak, cherry tomatoes on vine, roasted mushrooms (SF) your choice of mushroom or peppercorn sauce with chunky chips	
<b>Bangers &amp; Mash (SF)</b>	<b>65</b>
3 beef Cumberland sausages with mustard mashed potatoes and onion gravy	
<b>Butter Chicken (N)</b>	<b>68</b>
Tikka cooked in makhani sauce served with biryani rice, naan, poppadum, Indian pickles and raita	
<b>Grilled Salmon (SF)</b>	<b>90</b>
Salmon fillet with charred asparagus, marinated tomatoes, mash potato and creamy lemon caper sauce	
<b>Peri Peri Chicken (GF)</b>	<b>75</b>
Homemade peri peri marinated chicken, with coleslaw and chunky chips <i>Want it extra spicy? Let your server know</i>	
<b>Beef Short Rib Stew</b>	<b>95</b>
Braised short rib with root vegetables served with creamy mash potato	
<b>All Day Breakfast</b>	<b>60</b>
Eggs your way, choice of beef or chicken Cumberland sausages, crispy beef bacon, baked beans, grilled tomato, sauteed mushrooms, hash browns and toast	
<b>Biryani (N)</b>	<b>60   55</b>
<b>Chicken   Vegetable</b>	
Our version of Indian classic, served with raita, mixed Indian pickles & mint chutney	
<b>Fish &amp; Chips (SF)</b>	<b>105</b>
Hand battered haddock fillet, tartar sauce, minty mushy peas, served with hand cut triple-cooked chips	

## BURGERS & SANDWICHES

<b>Mr. Toad's Burger</b>	<b>85</b>	<b>Classic Cheeseburger</b>	<b>78</b>
USDA beef patty, lettuce, tomato, beef bacon, fried egg, sauteed mushroom, caramelized onions (SF), mature cheddar cheese and our own horseradish HP sauce in a potato bun served with fries		USDA beef patty, mature cheddar cheese, gherkins, fried onion and our own horseradish HP sauce in a potato bun served with french fries	
<b>*Double up for ₪20</b>		<b>*Double up for ₪20</b>	
<b>Veggie Burger (V)</b>	<b>60</b>	<b>Chicken Burger</b>	<b>78</b>
Beetroot & Quinoa burger, spicy harissa mayo, rocca leaves, harissa slaw, gherkins in a potato bun served with french fries		Grilled or Fried chicken breast, mature cheddar cheese, grilled corn salsa, asian slaw, and our own Mr. Toad's secret sauce in a potato bun, served with french fries	

## PIZZAS & PASTAS

<b>Margherita (V)</b>	<b>55</b>	<b>Spaghetti &amp; Meatballs</b>	<b>65</b>
Tomato sauce, mozzarella, oregano & basil		The Italian-American classic, spaghetti with beef meatballs in tomato sauce with garlic, basil & parmesan	
<b>Pepperoni</b>	<b>55</b>	<b>Spaghetti Pomodoro (V)</b>	<b>50</b>
Tomato sauce, mozzarella, beef pepperoni and Jalapenos		Spaghetti in tomato sauce with garlic, basil & parmesan	

## DESSERTS

<b>Sticky Toffee Pudding (N)</b>	<b>38</b>
Warm date pudding served with vanilla ice cream	
<b>Chocolate Brownie Sundae (N)</b>	<b>42</b>
Rockslide brownie with toasted marshmallow skewer, chocolate & vanilla ice cream & caramel popcorn	

## SIDE DISHES

<b>House Salad</b>	<b>15</b>
<b>French Fries</b>	<b>20</b>
<b>Mashed potatoes</b>	<b>25</b>
<b>Garlic Bread</b>	<b>15</b>
<b>Onion Rings</b>	<b>20</b>
<b>Sauteed Vegetables</b>	<b>20</b>

(V) Vegetarian (GF) Gluten free (SF) Seafood (CR) Crustacean (N) Nuts

MR  
**TOAD'S**  
PUB & KITCHEN

## WINES

	<i>Glass</i>	<i>Bottle</i>
<b>Rosé Wine</b>		
De Bortoli Family Selection Rosé, <i>Australia</i>	<b>40</b>	<b>175</b>
Mirabeau Rosé, <i>France</i>		<b>225</b>
<b>White Wine</b>		
House White	<b>29*</b>	
De Bortoli Family Selection Semillon Chardonnay, <i>Australia</i>	<b>40</b>	<b>175</b>
False Bay Chenin Blanc, <i>South Africa</i>	<b>45</b>	<b>205</b>
Frontera Sauvignon Blanc, <i>Chile</i>		<b>215</b>
Riff Pinot Grigio Delle Venezie I.G.T., <i>Italy</i>	<b>50</b>	<b>250</b>
Sea Change Sauvignon Blanc, <i>France</i>		<b>280</b>
<b>Red Wine</b>		
House Red	<b>29*</b>	
De Bortoli Family Selection Cabernet Merlot, <i>Australia</i>	<b>40</b>	<b>175</b>
Vieux Monde Syrah-Grenache, Pays D'Oc IGP, <i>France</i>	<b>45</b>	<b>205</b>
Frontera Cabernet Sauvignon, <i>Chile</i>		<b>215</b>
Zuccardi Serie A Malbec, <i>Argentina</i>	<b>49</b>	<b>230</b>
Sea Change Malbec, <i>France</i>		<b>280</b>
<b>Champagne &amp; Sparkling Wine</b>		
De Bortoli Family Selection Sparkling, <i>Australia</i>	<b>40</b>	<b>175</b>
Zonin 1821 Prosecco Brut DOC, <i>Italy</i>		<b>190</b>
Moët et Chandon Brut Impérial, <i>France</i>		<b>699</b>

## TEQUILA

	<i>Single</i>	<i>Double*</i>
El Jimador Blanco	<b>20*</b>	<b>40</b>
Patron Silver	<b>45</b>	<b>65</b>
Patron Reposado	<b>62</b>	<b>85</b>
Patron Anejo	<b>67</b>	<b>95</b>

## GIN

	<i>Single</i>	<i>Double*</i>
Bombay Sapphire	<b>35</b>	<b>45</b>
Bulldog	<b>40</b>	<b>53</b>
Portobello	<b>49</b>	<b>64</b>

## RUM

	<i>Single</i>	<i>Double*</i>
Bacardi Superior	<b>35</b>	<b>49</b>
Bacardi Gold	<b>40</b>	<b>62</b>
Bacardi Oakheart	<b>42</b>	<b>65</b>
Bacardi Black	<b>40</b>	<b>57</b>

## VODKA

	<i>Single</i>	<i>Double*</i>
Russian Standard	<b>35</b>	<b>49</b>
Belvedere	<b>55</b>	<b>90</b>
Grey Goose	<b>60</b>	<b>95</b>

## BEERS & CIDER

	<i>1   2 Pint</i>	<i>Pint</i>
<b>Draught</b>		
Amstel	<b>28</b>	<b>45</b>
Hofbräu Original	<b>30</b>	<b>50</b>
Heineken Extra Cold	<b>30</b>	<b>49</b>
Brewdog Punk IPA	<b>30</b>	<b>55</b>
Birra Moretti	<b>30</b>	<b>50</b>
Strongbow	<b>30</b>	<b>50</b>
Thatchers Gold	<b>30</b>	<b>52</b>
Tiger	<b>30</b>	<b>49</b>

	<i>Bottle</i>
<b>Bottles</b>	
Amstel	<b>42</b>
Heineken	<b>42</b>
Sol	<b>42</b>
Paulaner Weissbier	<b>50</b>
Heineken 0.0	<b>25</b>

## LIQUEURS

	<i>Single</i>	<i>Double*</i>
Amaretto Disaronno	<b>35</b>	<b>45</b>
Sambucca Isobella	<b>35</b>	<b>45</b>
Tia Maria	<b>35</b>	<b>45</b>

## COGNAC

	<i>Single</i>	<i>Double*</i>
Hennessy V.S.	<b>50</b>	<b>80</b>
Hennessy V.S.O.P.	<b>55</b>	<b>90</b>

## COCKTAILS

Long Island Ice Tea	<b>65</b>	Margarita	<b>50</b>
Bull Frog	<b>65</b>	Pina Colada	<b>55</b>

## MOCKTAILS

<b>Lyre's Godfather</b>	<b>35</b>
Lyre's American Malt, Italian Orange and Amaretti	
<b>Lyre's Spritz</b>	<b>35</b>
Lyre's Italian Orange, Italian Spritz, Soda	
<b>Lyre's Negroni</b>	<b>35</b>
Lyre's Dry London, Aperitif Rosso, Italian Orange	
<b>Flavoured Iced Tea</b>	<b>25</b>
Lemon   Peach   Mixed Berry	
<b>Iced Coffee</b>	<b>25</b>
French Vanilla	
<b>Fresh Lemonade   Mint Lemonade</b>	<b>19</b>

## WHISK(E)Y

	<i>Single</i>	<i>Double*</i>
<b>Blended Scotch</b>		
Dewar's White Label	<b>35</b>	<b>49</b>
Chivas 12 Year old	<b>50</b>	<b>80</b>
Chivas 18 Year old	<b>80</b>	<b>120</b>
<b>Malt Whisky</b>		
Glenmorangie Original	<b>50</b>	<b>80</b>
<b>American Whiskey</b>		
Jack Daniel's	<b>39</b>	<b>69</b>
Woodford Reserve	<b>50</b>	<b>80</b>
<b>Irish Whiskey</b>		
John Jameson	<b>39</b>	<b>62</b>

## SOFT BEVERAGES

Coke	<b>16</b>
Diet Coke	<b>16</b>
Sprite	<b>16</b>
Fanta	<b>16</b>
Soda	<b>16</b>
Tonic	<b>16</b>
Ginger Ale	<b>16</b>
Red Bull	<b>27</b>
Heineken 0.0%	<b>25</b>

## SMOOTHIES

<b>Raspberry Love</b>	<b>30</b>
Raspberry, Blueberry, Banana	
<b>Tropi Colada</b>	<b>30</b>
Coconut, Pineapple, Banana	
<b>Mango Paradise</b>	<b>30</b>
Mango, Pineapple, Passion Fruit	

## JUICES

Fresh Orange Juice	<b>20</b>
Juices (Orange   Pineapple   Cranberry   Apple)	<b>16</b>

## MILK SHAKES

Vanilla   Chocolate   Strawberry	<b>30</b>
----------------------------------	-----------

## WATER

Local Water S   L	<b>11   16</b>
Imported Still S   L	<b>15   20</b>
Imported Sparkling S   L	<b>15   20</b>

## HOT BEVERAGES

Filter Coffee	<b>14</b>
Hot Chocolate	<b>23</b>
English Breakfast	<b>14</b>
Earl Grey	<b>14</b>
Chamomile	<b>14</b>
Peppermint	<b>14</b>
Green Sencha	<b>14</b>