



THE TOLLHOUSE

APERITIFS

Mediterranean Negroni

Campari, Martini Rosso and Tanqueray Gin steeped with Mediterranean

Italicus Spritz

Italicus, NV Prosecco Asolo, soda water & Gordal olives

£8.50 each

APPETISERS

Artisan bread with flavoured butter (V)

Catalonian Gordal olives (GF, DF, VG)

Meze selection with savoury crackers (V)

£3.95 each

STARTER

Toasted bread soup - mustard, morel and shiitake mushrooms, confit garlic, foraged herbs (V)	£6.50
Roasted heritage beetroot - pickled fennel salad, bramble purée, beet chips, fresh berries (VG, GF)	£7.50
Smoked mackerel - Greek salad flavours, tomato marmalade, cucumber gel, soused shallots, tapenade tuille, feta espuma (GF)	£8.00
Chicken and ham roulade - burnt apple purée, whisky soaked apricots, seeded pate brick	£8.50
Salmon tiradito - tigers milk, cucumber, red pepper gel, fried seaweed (GF, DF)	£9.00
Beef tartar - ponzu sauce, tomato and coriander salsa, crispy shallots (DF)	£11.00

MAIN

Soy glazed king oyster - carrot and ginger purée, roast heritage carrots, seaweed powder, vegan jus (VG, GF)	£15.00
Smoked roasted aubergine - grilled courgettes, piperade, gremolata, tahini mayonnaise (VG, GF)	£15.00
Pan fried sea bream - savoy cabbage, samphire confit fennel, beurre blanc, keta, chive oil (GF)	£16.00
Braised lamb shoulder - Moroccan spiced cous cous, harissa turnip, raisin and caper purée (DF)	£18.00
Roast breast of duck - beetroot purée, roasted beetroot, smoked celeriac, chicory, hazelnuts, jus (GF)	£20.00
Seared scallops - black pudding, cauliflower purée, burnt cauliflower florets, blackberry gastric	£23.00

DESSERT

Ice cream selection - freshly churned in Galloway, Edinburgh shortbread (GFO)	£6.50
Almond financier - berry coulis, vanilla bean ice cream	£7.50
Nougat parfait - apricot gel, nougatine, Chantilly	£7.50
White chocolate namelaka - boozy cherries, burnt white chocolate, feuellantine crumb, salted caramel ice cream	£7.50
Scottish cheese - honeycomb, chutney, crackers (GFO)	£8.50

DIETARY

If you are concerned about food allergies, please ask your server about this when choosing one of our menu items.

(V) Vegetarian (VG) Vegan (VGO) Vegan option available* (GF) Gluten free (GFO) Gluten free option available* (DF) Dairy free

*Please inform us before ordering.

A discretionary service charge of 10% will be added to tables of 8 or more. All prices are inclusive of VAT at current rate.