



THE TOLLHOUSE

APERITIFS

Tollhouse Negroni

Campari, Martini Rosso and Tanqueray Gin steeped with seasonal herbs

Italicus Spritz

Italicus, NV Prosecco Asolo, soda water & Gordal olives

£9.50 each

APPETISERS

Catalonian Gordal olives (VG) £4.25

Artisan bread (V) £5.00
with flavoured butter

Meze selection (V) £6.50
with savoury crackers

STARTER

Smoked pepper and roast tomato soup – sherry gastrique, garlic croutons (VG, GFO) £8.00

Pearl barley and spelt salad – golden raisins, roasted baby leeks, mache, soy emulsion (VG) £9.00

Goat cheese mousse – pine nuts, grilled baby courgette, caramelised red onions, pane carasau, smoked paprika oil (V, GFO) £10.50

Salmon roulade – ricotta, mushroom, pistachio, brioche cream, mixed leaves (GFO) £12.00

Cured smoked mackerel – hazelnut mayonnaise, orange segments, rocket salad, smoked oil, pumpkin seeds (GFO) £13.00

Bresaola – black olive tapenade, cherry tomatoes, balsamic pearls, rosemary crostini (GFO) £13.00

MAIN

Chestnut and mushroom risotto – truffle oil, persimmon gel (V, GF) £17.00

Roasted radicchio – butternut squash, walnuts, smoked onion purée, pear compote (GF, VG) £17.00

Pan fried cod – yellow pepper ketchup, vine roast tomato, red onion chutney, harissa £18.00
tender stem broccoli, basil oil (GF)

Baked lemon sole – curly kale, smoked crushed potato, barese style mussels (GF) £23.00

Roast lamb chump – glazed chantenay carrots, confit fennel, yoghurt and dill dressing, jus (GF) £24.00

Venison loin – chorizo, sweetcorn, vignarola, Madeira jus (GF) £25.00

DESSERT

Arran Ice cream selection (VGO, GFO) £7.00

Vanilla diplomat – pistachio cremeux, pistachio streusel, £7.50
crunchy salted pistachio, griottines (V)

Dark chocolate mousse – milk chocolate soil, £7.50
strawberry gel (V)

Spiced carrot, almond and orange cake – roasted figs, £7.50
mascarpone (GF, V)

George Mewes Artisan cheese (V, GFO) £11.50
– honeycomb, chutney, crackers

SIDES

Chef's vegetables

Potato of the day

Pommes frites

House salad

£4.50 each

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*

*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.