

T THE TOLLHOUSE

APERITIFS

Seasonal Negroni - Secret Garden Rose, Secret Garden Rosso Vermouth, Campari, orange oils	£11.00
Tollhouse Dirty Martini - Ketel One, Martini Dry, jalapeño brine, olives	£11.00
0% Bellini - Peach and hibiscus syrup, Vilarnau 0% Cava	£9.50

APPETISERS

Catalonian Gordal olives (VG)	£4.50
Artisan bread with flavoured butter (V)	£5.50
Meze selection with savoury crackers (V)	£6.50

STARTER

Dill and crème fraîche veloute (V)	£7.50
Roast aubergine - salsa verde, ricotta, smoked almonds (V, VGO)	£9.00
Potted smoked mackerel - horseradish cream, soured cucumber	£9.00
Glazed heritage carrots - labneh, dukkah, pomegranate (V)	£9.50
Buffalo mozzarella - castelfranco salad, roasted peach (V)	£9.50
Nduja croquettes - almond and rocket pesto, frisée	£10.00
Chicken and leek terrine - piccalilli, toasted sourdough	£11.50
Dressed white and brown crab - toasted brioche, pickled seaweed	£14.00

MAIN

Saffron risotto - crispy artichoke, toasted seeds (V, VGO)	£17.50
Roast king oyster - butternut squash, cavolo nero, blue cheese crumb (V, VGO)	£17.50
Mushroom ragù - celeriac gratin, truffle oil (V)	£17.50
Roast chicken breast - confit cabbage, mash, miso butter sauce, burnt leeks	£19.50
Baked cod - pea purée, warm tartare, pommes dauphine, scraps	£21.50
Monkfish al pastor - caramelised pineapple, mole verde, crispy tortilla	£24.50
Roast duck breast - Szechuan wild rice, plum purée, daikon fritter	£24.00

FROM THE GRILL

Taste the finest of Scottish beef sourced from trusted farms throughout Lothian and the Borders. Using time honoured traditions, our naturally reared (28-35 day) 8oz dry-aged beef is amongst the most tender and flavoursome of meats. Each grill item is served with double cooked fries and chefs tomato salad.

8oz Sirloin
£32.00

8oz ribeye steak
£36.00

Sauce supplements
Peppercorn | **Cafe de Paris butter** | **Garlic butter**
£2.00 each

DESSERT

Arran Ice cream selection (VGO)	£7.00
Lemon tiramisu - limoncello syrup (V)	£8.50
Chocolate mousse - arbequina olive oil, smoked sea salt, rye shortbread (V)	£8.50
Crème catalana tart - peaches, nectarines, toasted meringue (V)	£8.50
Pannacotta - strawberry, pink pepper, elderflower	£8.50
George Mewes Artisan cheese - honeycomb, chutney, crackers (V)	£11.50

SIDES

Chef selection of vegetables	£4.50
Potato of the day	£4.50
Pommes frites	£4.50
House salad	£4.50

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* *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.