
INTRODUCTION



THE TOLLHOUSE

Drinks Menu

Our talented team of sommeliers and mixologists here at The Tollhouse have pushed the boundaries to source the most eclectic wines and quirky cocktail ingredients with which to craft a drinks menu that perfectly complements our Chef's modern and mesmerising dishes.

At The Tollhouse, no compromise is made while our respect for nature ensures only the finest, ethically sourced beverages are skilfully presented at your table. We have worked with like-minded suppliers to experiment with unusual combinations ensuring that each sip will be almost impossible to forget.

Seasonality is at the core of our beverage menu and rest assured you will embark on an unforgettable dining experience.

Come Dine (and drink) with us!

CHAMPAGNE

**NV Brut Réserve, Charles Heidsieck,
Champagne, France**

(125ml/Btl £14.50, £85.00)

Complex pastry aromas, with a combination of apricot, mango, dried fruits, pistachio and almond.

**NV Rosé Reserve, Charles Heidsieck,
Champagne, France**

(125ml/Btl £18.50, £110.00)

Intensely fruity flavours of strawberry jam, with rich warm notes of gingerbread and cinnamon.

**NV Blanc de Blancs, Charles Heidsieck,
Champagne, France**

(Btl £125.00)

Aromas of white peach, candied citrus with notes of lime, honeysuckle and fresh hazelnuts.

**2012 Brut Millesime', Charles Heidsieck,
Champagne, France**

(Btl £150.00)

Sumptuous and powerful. Candied citrus and dried fruits on the nose, green apple and grassy on the palate for a long lasting finish.

SPARKLING WINE

**NV Prosecco Superiore Spumante Asolo DOCG,
Ca' Morlin, Veneto, Italy**

(125ml/Btl £7.50, £38.00)

Soft, scented and grapey, with delicious lightness and a long lasting 'mousse'.

**NV Cuvée Rosato Brut, Fantini Farnese,
Abruzzo, Italy**

(125ml/ Btl £9.50/ £48.00)

Fresh and aromatic with notes of pink pomegranate, ripe cherry, red currant, strawberry and raspberry.

HOUSE WINES

BY THE GLASS

WHITE (125ml/175ml/Btl)

**'Planalto' Douro Branco, Casa Ferreirinha,
Portugal**

(£5.45/£6.75/£25.00)

Aromatic and intensely perfumed with fresh peach,
orange peel and floral aromas.

**Ciaca Bianca Fiano, Mandrarossa,
Sicily, Italy**

(£6.15/£7.85/£30.00)

Fragrant aromas of jasmine, basil and grapefruit,
tomato leaf and laurel.

**Picpoul de Pinet, Baron de Badassiere,
Languedoc, France**

(£6.75/£8.65/£33.00)

Aromas of citrus fruit, grapefruit, lemon, lime and
floral notes, as well as a touch of saltiness.

**Pinot Grigio, Gasper, Goriška Brda,
Slovenia**

(£7.15/£9.35/£36.00)

A fresh and aromatic wine with pear and white flowers
on the nose and refreshing grapefruit on the palate.

**Marlborough Sauvignon Blanc,
Tin Pot Hut, New Zealand**

(£7.85/£10.15/£39.00)

Clean, super fresh and perfumed with aromas
of passionfruit, melon and gooseberry.

**Wiener Riesling, Wieninger,
Vienna, Austria**

(£9.35/£11.85/£44.00)

Exceptionally ripe, clean, scented and zesty.
Fantastic example of a classic Riesling.

**Albariño, Bodega Garzon Reserve,
Maldonado, Uruguay**

(£10.15/£12.85/£50.00)

Fruity aromas of peach and citrus with freshness and
minerality on the mid-palate. Super and crisp finish.

Please check with server for current vintage

HOUSE WINES

BY THE GLASS

RED (125ml/175ml/Btl)

**‘Esteva’ Douro Tinto, Casa Ferreirinha,
Portugal**

(£5.45/£6.75/£25.00)

Intense floral notes of rose, spicy notes of black pepper and aromas of red fruits.

**Colchagua Merlot, Montes Classic Series,
Colchagua Valley, Chile**

(£5.65/£7.25/£28.00)

Pronounced aromas of blackberries, cherries, figs and plums with subtle layers of vanilla and pepper.

**Montepulciano d’Abruzzo,
Gran Sasso, Italy**

(£6.75/£8.65/£33.00)

Lifted notes of dark fruits, plums and cherries with a hint of mocha.

**‘Junge Löwen’ Burgenland Blaufränkisch/
St. Laurent, Heidi Schröck & Söhne, Austria**

(£7.15/£9.35/£36.00)

This medium-bodied wine displays raspberry and violet notes, a lovely vibrancy and an elegant finish.

**Valpolicella Allegrini,
Veneto, Italy**

(£7.85/£10.15/£39.00)

Fragrant fruit with notes of dark cherries are echoed by fresher hints of pepper and aromatic herbs.

**Mendoza Malbec, Kaiken Ultra,
Argentina**

(£8.25/£10.95/£42.00)

Aromas of star anise, white flowers and plums, leading into notes of blackberry and strawberry. Smooth and persistent finish.

**‘Coto de Imaz’ Rioja Reserva,
El Coto, Spain**

(£9.85/£12.05/£45.00)

This red has a wide range of delicate red fruit accompanied by smoky nuances and hints of vanilla from the new American oak.

ROSÉ (125ml/175ml/Btl)

**Pinot Noir Rosé de Corte, Bodega Garzón Estate,
Maldonado, Uruguay**

(£6.55/£8.32/£32.00)

Elegant and expressive wine has intense aromas of strawberries and raspberries on the nose.

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WHITE WINE

**Rueda Verdejo,
Duquesa de Valladolid, Spain**

(Btl £27.00)

Passion fruit, peach and lime with subtle aromas of white flowers on the nose. Crisp and fresh on the palate.

**Casablanca Chardonnay,
Montes Alpha, Chile**

(Btl £40.00)

Vibrant aromas of tropical fruit such as papaya and lychee, with subtle notes of smoke and vanilla from time spent in French oak.

**'Montessoro' Gavi di Gavi, La Giustiniana,
Piemonte, Italy**

(Btl £55.00)

Aromas of white fruit, stone fruit and lime zest for fresh acidity and great structure.

**McKee Vineyard Marlborough Gruner Veltliner,
Blank Canvas, New Zealand**

(Btl £60.00)

Full-bodied richness, brilliant orange citrus, white pepper aromatics and a savoury, textural palate.

**'L' Indiscrete' Sancerre, Anthony Girard,
Loire, France**

(Btl £70.00)

Grapefruit and white peach with a vibrant mineral core. Richly composed, this is unmistakable Sancerre with stacks of character.

**Pinot Blanc Reserve, Maximin Grunhaus,
Single Vineyard, Mosel, Germany**

(Btl £75.00)

Fresh, juicy ripe pomelo and yellow flower aromas with typical lively acidity. Subtle wood flavours and lifted herbal notes on the palate.

**Chablis 1er Cru Fourchaume 'Les Cotes de
Fontenay', Domaine Vrignaud, Burgundy, France**

(Btl £85.00)

Delicate minerality and notes of ripe peach, hazelnut, flowers and fennel. The palate is rich and exceptionally concentrated.

**Kappelweg de Rorschwihr Gewurztraminer,
Domaine Rolf Gassmann, Alsace, France**

(Btl £95.00)

Vibrant acidity, fragrant and exotic. Medium dry, with concentrated plush fruit and a honeyed mouth-feel.

**Santenay 1er Cru 'Passetemps', Jean-Claude Boisset,
Burgundy, France**

(Btl £110.00)

Aromas of exotic fruits and spices, combined with some slightly toasted notes. Smooth and elegant, with buttery notes and a very good tension.

Please check with server for current vintage

RED WINE

**'Hecula' Organic Monastrell, Familia Castano,
Murcia, Spain**

(Btl £30.00)

Opulent aromas of blueberry and liquorice, with hints of violet and allspice. Soft, ripe tannins on the palate.

**Brouilly, Chateau de Pierreux,
Beaujolais, France**

(Btl £50.00)

A medium-bodied red with black fruit flavours in abundance - fleshy plums, rich blackberries and juicy black cherries.

**Vacqueyras 'Les Christins', Famille Perrin 'Les Crus',
Southern Rhone, France**

(Btl £55.00)

Beautiful complexity with aromas of "garrigue" and red fruit. The palate is complex, opulent and well balanced.

**'Lalama' Red Ribeira Sacra, Dominio do Bibei,
Galicia, Spain**

(Btl £60.00)

Vibrant and spicy with an incredible bouquet of herbs and balsam. Juicy and rich palate.

**Amarone della Valpolicella, Alpha Zeta,
Veneto, Italy**

(Btl £65.00)

Deep and intense with dried cherries and blueberries, complemented by spiced autumn fruits.

**Single Vineyard Pinot Noir, Bodega Garzon Single
Vineyard, Maldonado, Uruguay**

(Btl £70.00)

Bright, elegant and expressive with aromas of cherries and roses. Intense red fruits on the palate and lively acidity.

**Adelaide Hills Shiraz, Shaw + Smith,
South Australia**

(Btl £75.00)

Balance and elegance, with concentrated red and blue fruit, perfumed aromatics and great flow on the palate.

**Stellenboch Cabernet Sauvignon,
Leeu Passant, South Africa**

(Btl £90.00)

Attractive aromas of cassis, cedar and blackcurrant leaf. The palate is structured and dense with firm, grainy tannins.

**Barolo La Morra, Corino Giovanni di Corino
Giuliano, Piemonte, Italy**

(Btl £115.00)

Delicate aromas of red cherries, liquorice with a hint of smokiness. Intense notes of dried raspberry jam, mint and tobacco on the palate.

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ROSÉ WINE

Côtes de Provence Rosé, Miraval, France

(Btl £46.00)

Beautiful pale, petal-pink colour, with bright nuances. Aromas of fresh redcurrants, rose and zesty lemon with a refreshing acidity and minerality on the palate.

DESSERT, PORT & SHERRY

Barossa Valley Botrytis Semillon, Peter Lehmann Masters, South Australia

(75ml/375ml £6.50, £29.50)

Hand-picked botrytis-affected grapes produce a wine with stunning aromatics of honey and lemon marmalade.

Sauternes, Château Delmond, Bordeaux, France

(75ml/375ml £9.50, £35.00)

A bright, golden wine that opens with intense aromas of candied fruits, honey and spice.

Sandeman NV 10-Year-Old Tawny Port, Douro, Portugal

(75ml £7.00)

Aromas of mellow red fruits combine with notes of raisins, roasted nuts, caramel and vanilla.

Sandeman Unfiltered LBV, Douro, Portugal

(75ml £6.00)

An intense and concentrated LBV with lovely brooding black fruit flavours married with a subtle spiciness.

Sandeman 'Don' Fino Sherry, Jerez, Spain

(75ml £5.50)

A classic Fino sherry, bone dry with notes of almonds, green olives and a tangy finish.

Sandeman 'Royal Ambrosante' PX Sherry

(75ml £6.50)

Complex fruit cake, spice and dried fruit characters that make it the perfect accompaniment to desserts and cheeses.

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