

CELLAR  
MAGNIFIQUE

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## Learn About Our Upcoming Events

### LIVE MUSIC



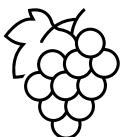
#### **Latin Strings for the Soul** *Latin Fire | Soul Fusion | Flow* **Sunday 11<sup>th</sup> January, 17:30**

Kick off your January with Latin Strings for the Soul, an immersive evening of rhythm, melody, and modern Latin expression, featuring local guitarist and producer Jacob Addison. Settle in with a glass of wine and let the music carry you—this is a night for soulful listening, warm rhythms, and an intimate journey through Latin soundscapes that move both the body and the spirit.

#### **Journeys Through Jazz** *Classics | Jazz | Smooth Hits* **Sunday 25<sup>th</sup> January, 17:30**

Following her sold-out summer performance, Alex Isora returns to Cellar Magnifique with Journeys Through Jazz. Join us for an atmospheric evening tracing the stories, styles, and voices that shaped the world of classic jazz. With her signature warmth and expressive vocals, Alex guides audiences through a hand-picked repertoire that moves from smoky swing to tender ballads, capturing the spirit of artists who defined the genre.

### FOOD & DRINK



#### **Fondue Magnifique:** *Melting Cheeses | Delicious Dips | Wines Pairing Options* **Sunday 18<sup>th</sup> January: 18:30 and 19:30**

Every third Sunday of the month throughout Autumn and Winter, we will enjoy one of the world's most delicious cheeses delicately melted to gooey perfection. Accompanied with delicious dipping options including vegetables, meat, fruits, and bread.

#### **Tasting:** *Cellar's Cocktail vs Mocktail Food Platter | Refreshing Drinks | Team Commentary* **Wednesday 7<sup>th</sup> January, 19:00**

This December, swap mulled wine and winter chill for sunshine, surf, and Southern Hemisphere flair as we celebrate Christmas Down Under.

Expect an evening filled with discovery, flavour, and festive cheer, with carefully matched bites for each wine—and perhaps even a surprise appearance from a very special guest to make the night truly unforgettable.



**For further details and to book please scan the QR code**

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**“Either give me more wine or leave me alone”— Rumi**

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## Wines by the Glass and Carafe

		Vintage	125ml	175ml	375ml
<b>BUBBLES</b>					
Cuvée Flamme, Crémant Rosé Gratien & Meyer, Loire		NV	9.5		
Sparkling Rosé Greyfriars Vineyard, Surrey		NV	11		
La Cuvée 1629 Brut Grand Cru Mathieu - Nicolas, Vallée de la Marne, Champagne		NV	12		
Classic Cuvée Greyfriars Vineyard, Surrey		2015	12		
<b>WHITE FAVOURITES</b>			125ml	175ml	375ml
‘Picpoul de Pinet’ Château de la Mirande, Coteaux du Languedoc		2024	7	9	17.5
Epicuria ‘Chardonnay’ Domaine de la Zouina, Meknès		2024	12	14.5	28
On The Nod ‘Bacchus’ <b>(Vegan)</b> Yotes Court, Kent		2023	9	11.5	22
‘Sauvignon Blanc’ Organic <b>(Vegan)</b> Clos Henri Estate, Marlborough		2023	10	12.5	23
<b>ROSÉ AND AMBER</b>			125ml	175ml	375ml
Rosé ‘Grenache/Cinsault’ Château d’Ollières, Coteaux Varois en Provence		2023	9.5	11.5	22
<b>RED FAVOURITES</b>			125ml	175ml	375ml
‘Malbec’ Organic <b>(Vegan)</b> Familia Cecchin, Mendoza		2024	9	11	21
Belleplane ‘Syrah’ LGI Wines, Vin de Pays		2023	8	10	18
Bourgogne ‘Pinot Noir’ Domaine Dauvissat, Burgundy		2023	11.5	14.5	28.5
Ca’ del Laito Valpolicella Ripasso Superiore ‘Corvina Blend’ Bussola, Valpolicella, Veneto		2018	12	15.5	30.5
<b>TO FINISH [SWEET] – Ask about further options</b>			100ml		
10 Year Tawny Port ‘Touriga Nacional Blend’ Vieira de Sousa, Douro, Portugal		NV	10		
LBV Port ‘Touriga Nacional Blend’ <b>LAST CHANCE !</b> Fonseca, Duriense, Portugal		2019	9		
Tokaji Aszú 5 Puttonyos <b>LAST CHANCE !</b> Béres, Tokaj, Hungary		2014	16		

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## Taste to Discover Wines: Fine Wines

Cellar Magnifique's professional Coravin wine preservation system allows our team to pour wine without removing the cork. This allows you the opportunity to discover truly wonderful wines at the fraction of the price of a full bottle.

Les Terrasses du Palat Condrieu 'Viognier' Francois Villard, Condrieu, Northern Rhone, France	2022	75ml - 11	125ml - 18
<i>Vivino Rating - 4.2/5.0 (top 2% of wines in the world)</i>			
'Viognier/Petit Manseng Blend' <b>LAST CHANCE !</b> Mas de Daumas Gassac, Languedoc-Roussillon, France	2022	75ml - 11	125ml - 18
<i>Vivino Rating - 4.2 (top 2% of wines in the world)</i>			
Les Chênes 'Chardonnay' Fernand & Laurent Pillot, Chassagne Montrachet, Burgundy, France	2022/2023	75ml - 15	125ml - 25
<i>Rating - 90, The Wine Advocate</i>			
Chablis Premier Cru ' Vaillons 'Chardonnay' Daniel-Etienne Defaix, Bourgogne, France	2013	75ml - 9	125ml - 15
<i>Vivino Rating - 4.3 (top 1% of wines in the world)</i>			
Barolo di La Morra 'Nebbiolo' Andrea Oberto, Barolo, Piedmont, Italy	2021	75ml - 9	125ml - 14
<i>Rating - 90, The Wine Advocate</i>			
Pommard 1 <sup>er</sup> Cru 'Pinot Noir' Organic <b>NEW !</b> Jean Javillier & Fils, Côte de Beune, Burgundy, France	2021/22	75ml - 11	125ml - 19
<i>Vivino Rating -4.3/5.0 (top 1% of all wines in the world)</i>			
Vigneti di Ravazzol 'Corvina' Ca La Bionda, Amarone della Valpolicella Classico, Italy	2018	75ml - 11	125ml - 19
<i>Vivino Rating -4.3/5.0 (top 4% of all wines in the world)</i>			
Aux Allots 'Pinot Noir' Georges Chicotot, Nuits-Saint-Georges, France	2018	75ml - 14	125ml - 22
<i>"Upcoming estates in Nuits-Saint-Georges... tremendous work by Clément" - Winehog</i>			
3 <sup>ème</sup> Grand Cru Classé, 'Cabernet Sauvignon/Merlot/Cabernet Franc' Château Cantenac-Brown, Margaux, Bordeaux, France ( <b>Vegan</b> )	2016	75ml - 15	125ml - 24
<i>Vivino Rating -4.2/5.0 (top 2% of all wines in the world)</i>			

## Taste to Discover: Dry January [Alcohol free]

Elderflower Nojito [Mocktail]	7
Anglais 0.5 [Mocktail]	7
Caribbean Spiced Mule [Mocktail]	7
Aviation [Mocktail]	7
Cosnopolitan [Mocktail]	7
Substance 'Aurore' Sparkling Tea 75cl	38

## Build Up Your Flight 3 x 75ml £18

Enjoy a tasting of our most popular wines by choosing 3 wines from our by the glass selection on page 4  
[Does not include sparkling and sweet wines]

All guided by one of our knowledgeable team members

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## Wines by the Bottle

Category		Vintage	Bottle
<b>CRÉMANT &amp; SPARKLING WINE</b>			
Cuvée Flamme, Crémant Rosé Gratien & Meyer, Loire, France		NV	41
Cuvée Flamme, Crémant Brut Gratien & Meyer, Loire, France		NV	44
SB 'Sauvignon Blanc' Greyfriars Vineyard, Surrey, England		NV	45
Sparkling Rosé Greyfriars Vineyard, Surrey, England		NV	52
Lumine 'Moscato' d'Asti [Sweet] Ca' d'Gal, Piedmont, Italy		2023	44
Vulkanica #8 'Feteasca Regala, Pinot Gris' Pet-Nat <b>LAST CHANCE !</b> Pivnica Čajkov, Nitra, Slovakia ( <b>Natural wine</b> )		2023	54
Chacun Pour Soi Blanc de Noir Yotes Court, Kent, England ( <b>Vegan</b> )		2020	75
Classic Cuveé Greyfriars Vineyard, Surrey, England		2015	62
<b>CHAMPAGNE</b>		Vintage	Bottle
La Cuvée 1629 Brut Grand Cru Mathieu - Nicolas, Vallée de la Marne, Champagne, France		NV	69
Fossile Rosé Brut <b>NEW !</b> M.G. Heucq, Vallée de la Marne, Champagne, France		NV	77
Bouzy Blanc de Noir Brut <b>NEW !</b> Barnaut, Montagne de Reims, Champagne, France		NV	96
Blanc de Blancs Grand Cru <b>NEW !</b> Franck Bonville, Côte des Blancs, Champagne, France		2025	88
Rive Gauche Rive Droite Extra Brut Champagne Grand Cru Marc Hébrart, Champagne, Mareuil-Sur-Aÿ, France		2015	175
<b>WHITE WINE – By Vintage</b>		Vintage	Bottle
'Picpoul de Pinet' Château de la Mirande, Coteaux du Languedoc, France		2024	34
Princess 'Feteasca Regala' <b>LAST CHANCE !</b> Pivnica Čajkov, Nitra, Slovakia ( <b>Natural wine</b> )		2024	44
Toques et Clochers Haute Vallée 'Chardonnay' Sieur d'Arques, Limoux, Languedoc, France ( <b>Vegetarian</b> )		2024	44
Epicuria 'Chardonnay' Domaine de la Zouina, Meknès, Morocco		2024	54
Eden Valley 'Viognier' <b>LAST CHANCE !</b> Tim Smith, Barossa, Australia		2024	55
'Viognier/Chardonnay' Moulin de Gassac, Vin de Pays, France		2023	34
'Semillon' Karri Vineyard, Margaret River, Australia		2023	36

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## WHITE WINE – By Vintage Continued

	Vintage	Bottle
Alice Vieira ‘Rabigato/Viosinho/Gouveio’ Vieira de Sousa, Douro, Portugal	2023	36
‘Sauvignon Gris’ Domaine Bernard Maillard, Loire, France (Vegan)	2023	37
‘Assyrtiko’ Organic Athanasiou Winery, Nemea, Greece	2023	39
Messwein ‘Grüner Veltliner’ Stift Göttweig, Niederösterreich, Austria	2023	41
Goldtröpfchen ‘Riesling’ <b>LAST CHANCE !</b> Lehnert-Veit, Mosel, Germany	2023	41
Gavi di Gavi ‘Cortese’ Guido Matteo, Piemont, Italy	2023	42
On The Nod ‘Bacchus’ Yotes Court, Kent, England (Vegan)	2023	43
‘Sauvignon Blanc’ Organic Clos Henri Estate, Marlborough, New Zealand (Vegan)	2023	44
O’ Rosal ‘Albariño blend’ Terras Gauda, Rias Baixas, Spain (Vegan)	2023	49
Le Oche ‘Verdicchio’ Fattoria San Lorenzo, Marche, Italy	2023	49
Gelblack Feinherb ‘Riesling’ Schloss Johannisberg, Rheingau, Germany	2023	55
Tradition Sancerre Blanc ‘Sauvignon Blanc’ Daniel Chotard, Loire, France	2023	55
Toru ‘Gewürztraminer Blend’ <b>LAST CHANCE !</b> Te Whare Ra, Marlborough, New Zealand	2022	52
La Dilettante Sec ‘Chenin Blanc’ Organic Catherine et Pierre Breton, Vouvray, Loire, France (Vegan)	2022/2023	54
Les Terrasses du Palat Condrieu ‘Viognier’ Francois Villard, Condrieu, Northern Rhone, France	2022	105
‘Viognier/Petit Manseng Blend’ <b>LAST CHANCE !</b> Mas de Daumas Gassac, Languedoc-Roussillon, France	2022	105
Les Chênes ‘Chardonnay’ Fernand & Laurent Pillot, Chassagne Montrachet, Burgundy, France	2022/2023	150
Vuelt Almundo ‘Sauvignon Blanc’ <b>LAST CHANCE !</b> Pizzorno, Canelones, Uruguay	2021	37
Chablis Premier Cru Vaillon ‘Chardonnay’ Daniel-Etienne Defaix, Bourgogne, France	2013	89

## ROSÉ AND AMBER WINE – By Vintage

	Vintage	Bottle
Rosé ‘Grenache/Cinsault’ Château d’Ollières, Coteaux Varois en Provence, France	2023	42
Best Turned Out ‘Meunier’ Yotes Court, Kent, England (Vegan)	2022	47
Qvevri ‘Rkatsiteli, Mtsvane Kakhuri’ [Amber Wine] Organic <b>LAST CHANCE !</b> Ethno, Kakheti, Georgia	2022	52

## ROSÉ AND AMBER WINE – By Vintage Continued

Phoenix 'Merwah' [Amber Wine] Organic  
Mersel, Bekaa Valley, Lebanon (**Vegan**)

Vintage

Bottle

2021 55

## RED WINE – By Vintage

'Malbec' Organic  
Familia Cecchin, Mendoza, Argentina (**Vegan**)

Vintage

39

Belleplane 'Syrah'  
LGI Wines, Vin de Pays

2023 34

Les Peyraudins 'Pinot Noir'  
Les Producteurs Réunis, Pays d'Oc, France

2023 36

Plaza Medina Prana 'Tempranillo'  
Viña Ilusion, Rioja, Spain

2023 37

Nord-Sud 'Shiraz/Cabernet Sauvignon/Grenache/Pinot Noir' **LAST CHANCE !**  
Vino di Anna, Adelaide Hills, Australia (**Natural wine**)

2023 44

Morgon 'Gamay'  
Didier Desvignes, Morgon, Beaujolais, France

2023 44

Thierry Germain Saumur Champigny 'Cabernet Franc'  
Domaine Des Roches, Loire, France

2023 51

Bugalugs 'Shiraz' **LAST CHANCE !**  
Tim Smith, Barossa, Australia 2023

2023 52

Bourgogne 'Pinot Noir'  
Domaine Agnès, Didier & Florent Dauvissat, Burgundy, France

2023 55

Alice Vieira 'Touriga Nacional/Touriga Franca/Tinta Roriz'  
Vieira de Sousa, Douro, Portugal (**Vegan**)

2022 40

Cahors 'Malbec' Organic  
Château du Cèdre, Cahors, France

2022 53

Thronos 'Agiorgitiko' Organic  
Athanasiou Winery, Nemea, Greece (**Vegan**)

2021/2022 39

Mathilde 'Syrah/Grenache' Organic  
Clos Saint-Michel, Côtes-du-Rhône, France (**Vegan**)

2021 41

Chianti Haurio Colli Senesi 'Sangiovese' **LAST CHANCE !**  
Mormoraia, Tuscany, Italy

2021 43

La Gloire de Mon Pere 'Cab. Sauv. Blend'  
Chateau Tour Des Gendres, Bergerac, France (**Biodynamic**)

2021 46

Chianti Classico 'Sangiovese'  
Fattoria di Rodano, Chianti, Italy 2021

2021 49

Goettweiger Berg 'Pinot Noir'  
Stift Goettweig, Niederösterreich, Austria

2021 51

Crozes Hermitages Certitude 'Syrah'  
Francois Villard, Northern Rhône, France

2021 64

Barolo di La Morra 'Nebbiolo'  
Andrea Oberto, Barolo, Piedmont, Italy

2021 82

Pommard 1<sup>er</sup> Cru 'Pinot Noir' Organic  
Jean Javillier & Fils, Côte de Beune, Burgundy, France

2021/22 114

'Blaufränkisch' **LAST CHANCE !**  
Marvla Tindo, Nitra, Slovakia (**Natural wine**)

2020 64

## RED WINE – By Vintage Continued

	Vintage	Bottle
‘Odesa Black’ Villa Tinta, Odesa, Ukraine (Vegan)	2019	39
Ca’ del Laito Valpolicella Ripasso Superiore ‘Corvina Blend’ Bussola, Valpolicella, Veneto, Italy	2019	61
Cuvée des Sommeliers ‘Grenache, Syrah, Mourvedre’ Jacques Mestre, Châteauneuf du Pape, Southern Rhône, France	2019	82
Vie Erte ‘Nebbiolo’ Cigliuti, Barbaresco, Piedmont, Italy	2019	106
Vino Nobile di Montepulciano ‘Sangiovese’ Cantine Vittorio Innocenti, Tuscany, Italy	2018	56
Musar Rouge ‘Cabernet Sauvignon/Carignan/Cinsault’ Château Musar, Bekaa Valley, Lebanon (Vegan)	2018	92
Vigneti di Ravazzol ‘Corvina’ Ca La Bionda, Amarone della Valpolicella Classico, Italy	2018	110
Aux Allots ‘Pinot Noir’ Georges Chicotot, Nuits-Saint-Georges, France	2018	132
Estate Reserve ‘Cabernet Sauvignon Blend’ Glenelly, Stellenbosch, South Africa	2017	48
Masterstroke ‘Shiraz’ <b>LAST CHANCE !</b> Taylors & Wakefield, McLaren Vale, Australia	2017	62
Grand Cru Classé, ‘Merlot/Cabernet Franc/ Cabernet Sauvignon’ Château Cap de Mourlin, Saint-Émilion, Bordeaux, France	2016	87
3ème Grand Cru Classé, ‘Cabernet Sauvignon/Merlot/Cabernet Franc’ Château Cantenac-Brown, Margaux, Bordeaux, France (Vegan)	2016	142
Cru Bourgeois ‘Cabernet Sauvignon/Merlot/Cabernet Franc/Petit Verdot’ Château Saint-Ahon, Medoc, Bordeaux, France	2013	49
Gran Reserva Especial ‘Tempranillo’ Bodegas Urbina, Rioja, Spain	2004	68

## SWEET WINE & PORT – By Vintage

	Vintage	Bottle
‘Muscat’ <b>LAST CHANCE !</b> Stanton & Killeen, Rutherglen, Australia	NV	75cl 38
Sweet sherry ‘Pedro Ximénez’ Emilio Hidalgo, Jerez-Xérès, Spain	NV	50cl 49
10 Year Tawny Port ‘Touriga Nacional Blend’ Vieira de Sousa, Douro, Portugal	NV	75cl 59
Manzanilla Gabriela ‘Palomino’ <b>LAST CHANCE !</b> Bodegas Barrero, Sanlúcar de Barrameda, Spain	NV	75cl 59
Sauternes ‘Semillon/Sauvignon Blanc/Muscadelle’ Château Simon, Sauternes, Bordeaux, France	2020	37.5cl 41
LBV Port ‘Touriga Nacional Blend’ <b>LAST CHANCE !</b> Fonseca, Duriense, Portugal	2019	75cl 46
Tokaji Aszú 5 Puttonyos <b>LAST CHANCE !</b> Béres, Tokaj, Hungary	2014	50cl 75

**“Wine flies when you’re having fun” – Anonymous**

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## Food: Snacks, Artisan Savoury Platters, Sweet Treats

Please inform a team member if you have any dietary requirements

### BAR SNACKS AND NIBBLES

Nocellara Green Olives of Sicily (with stones)	4.5
Smoked Almonds	4.5
Pistachios (in shells)	4.5
Truffle & Pecorino Mixed Nuts (contains milk)	5.0
Bread Basket - served with extra virgin olive oil & balsamic vinegar	5.0
Individual Cheese - single item from our Artisan Cheeses	Each 7.0
Individual Charcuterie - single item from our Artisan Charcuterie	Each 7.0
Individual Antipasti - single item from our Artisan Antipasti	Each 7.0

### OUR ARTISAN CHEESE, CHARCUTERIE, ANTIPASTI SHARING PLATTERS

Small Sharing Platter - four items 'mix and match' from our Cheese, Charcuterie, Olive and/or Antipasti Selection	24.5
Medium Sharing Platter - six items 'mix and match' from our Cheese, Charcuterie, Olive and/or Antipasti Selection	30.5
Large Sharing Platter - eight items 'mix and match' from our Cheese, Charcuterie, Olive and/or Antipasti Selection	36.0

See overleaf for our Cheese, Charcuterie and Antipasti Selections - served with breadbasket, crackers and fig chutney with cheese platters, cornichons with charcuterie platters

### OUR INDULGENCE PLATTER

(Perfect with fruity dry whites, rich sparkling wines, and sweet wines)

Indulgence - delightful riot of flavour including artisan French blue cheese, fine French chocolate truffles, gently honeyed pickled pear halves, figs, plum chutney, and membrillo	14.5
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***“You can’t make everyone happy. You’re not cheese” - Anonymous***

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## Food: Snacks, Artisan Savoury Platters, Sweet Treats

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### Artisan French Cheeses (accompanied by crackers, chutney and bread on savoury platters)

30-month-old Comté - hard cow cheese with a strong nutty & fruity flavour

Barber's Cheddar (English) - extra-mature, rich, savoury with intensely complex flavour and a crystalline texture (V)

Ossau Iraty - a delicate ewe's cheese with roasted hazelnut notes

Ashcombe - gentle and complex with nutty, creamy, lightly savoury and line of ash running through the centre

Langres - medium strong cow cheese with complex aromas, washed with Marc de Champagne

Delice de Bourgogne - medium strong triple cream cow cheese with a hint of mushrooms and lemons

Reblochon - supple cow cheese with delicate sweet, fruity, and nutty notes

Camembert - a cow cheese with powerful, fruity flavours (V)

Fourme d'Ambert - a medium strong but creamy blue cow cheese

Rosary (English) - a charcoal coated, awards winning goat's cheese with a fresh aftertaste (V)

(V) Vegetarian friendly

### Locally Sourced English Artisan Charcuterie (accompanied by cornichons and bread on savoury platters)

Four Peppercorn Saucisson

Rosemary & Garlic Saucisson

English Air-Dried Ham

Venison, Sour Cherry, & Pistachio Saucisson

Ebony Farm Lamb & Preserved Lemon Saucisson

Chorizo (not spicy)

'Nduja (spicy)

### European Antipasti (accompanied by bread on savoury platters)

Spicy Cream Cheese Stuffed Peppers (Vegetarian)

Baby Figs in Syrup (Vegan)

Smokey Semi-Dried Tomatoes (Vegan)

Ezme Antipasti (Vegan)

Sliced Artichoke Hearts (Vegan)

**Please note that our products are all artisanal and are therefore subject to availability**

## Craft Beers & Cider

Firebird Heritage, West Sussex, England, 4.0% (Vegan)	500ml Bottle	6.0
Firebird Festive 51 Ale, West Sussex, England, 4.8% (Vegan) <b>NEW!</b>	500ml Bottle	6.5
Firebird Bohemia Smooth Pilsner (Lager), West Sussex, England, 4.8% (Vegan)	330ml Bottle	5.5
Firebird Dark Lager, West Sussex, England, 5% (Vegan) <b>NEW!</b>	440ml Can	7
Firebird Parody Session IPA, West Sussex, England, 4.5% (Vegan)	440ml Can	7
Firebird Work Ethic New England IPA, West Sussex, England, 5.0% (Vegan)	440ml Can	7.5
Silly Moo Sloe Cider, West Sussex, England 4.8%	330ml Can	6
Erdinger Alkoholfrei Wheat Beer, Bavaria, Germany, <0.5% <b>ALCOHOL FREE!</b>	500ml Bottle	5

## Spirits & Liqueurs

Grey Goose Vodka, France, 40%	25ml/50ml	6/10
No.3 London Dry Gin, England, 46%	25ml/50ml	6/10
Bareksten, Norway, 46% <b>NEW!</b>	25ml/50ml	8/14
Bulleit (95) Rye Small Batch Frontier Whiskey, USA 45%	25ml/50ml	5/9
Tamduh Batch Strength Whiskey, Scotland, 57%	25ml/50ml	8/14
Four Roses Small Batch Bourbon, USA, 45%	25ml/50ml	6/10
Karisimbi Spiced Rum, Hampshire, 42%, supporting gorillas	25ml/50ml	5/9
Baron de Sigognac V.S. Armagnac, France, 40%	25ml/50ml	5/9
Ojo de Tigre Mezcal, 37% <b>LAST CHANCE!</b>	25ml/50ml	5/10
Kah Day of the Dead Tequila Bianco, Mexico, 40%	25ml/50ml	5/10
Cointreau, France, 40%	25ml/50ml	4/7
Henry de Querville Calvados, France, 40%	25ml/50ml	5/9
D.O.M. Benedictine, France, 40% <b>LAST CHANCE!</b>	25ml/50ml	5/9
'Absinthe Ritual' La Fée Parisienne Absinthe, France, 68%	25ml	6
Maxime Trijol VSOP Grande Champagne Cognac	25ml/50ml	8/15

## Cellar Cocktails & Mocktails

My Old Fashioned Chéri	12
Anglais 75	13
Margarita	13
Surrey Hills Espresso Martini	13
Sussex Royale: Blanc de Blancs + Crème de Cassis or Apricot	13
Aviation <b>NEW!</b>	13
Barrel Aged Magnifique Negroni	14
Death in a Paris Afternoon	17

## Specialty Coffee



Chris and Monika founded the roastery in 2014. After having worked with coffee for many years they decided it was time to start roasting their own coffee. They started out in Forest Green and moved to Abinger Hammer in 2019.

### Blends

Holmbury Hill – Medium roasted espresso blend that consists of coffee from Brazil and Colombia. Full bodied and sweet with notes of milk chocolate and nuts. No bitterness.

Night Flight (Decaffeinated) – Blend from Brazil and Colombia, medium roasted, using CO2 decaffeinate process, no chemicals!

### Milk

Whole Cow Milk/ Oatly Oat Milk

### Prices

Espresso (Double)	2.7
Americano	3.7
Macchiato (Double)	3.9
Flat White   Cappuccino   Latte	4.2
Iced Latte	4.2
Hot Chocolate	3.5

## Organic Teas

NEMI Teas provides employment to refugees to give them job readiness to help them integrate into broader society. Organic, Fairtrade, Rainforest Alliance certified, with biodegradable packaging

### Flavours

English Breakfast Tea, Green Tea, Spicy Chai Tea, Earl Grey, Peppermint

### Prices

Teapot for One	2.9
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## Soft Drinks

### Water

New Forest Still Water (330ml), New Forest Sparkling Water (330ml)

### Classics

Fever-Tree Madagascan Cola (200ml), Diet Coke (330ml), San Pellegrino Orange Aranciata (300ml), Fever-Tree Lemonade (200ml), Fever-Tree Ginger Beer (200ml)

### Tonics

Fever-Tree Indian Tonic (200ml), Fever-Tree Light Tonic (200ml)

### Juices

Pago Cloudy Apple (250ml), Pago Mango (250ml)

### Prices

Bottle	3
Mixer	2

100% of tips are paid to staff with no administrative deductions. We apply a discretionary 10% service charge to groups of 10 or above. All wines and vintages are subject to availability. [www.drinkaware.co.uk](http://www.drinkaware.co.uk)

## Meet Some of our Makers

Three inspiring stories of innovation from different corners of the Old World



**Luisa and Maria Vieira de Sousa** - Sisters Luisa and Maria are the 5th winemaking generation of the Vieira de Sousa family and are based in the heart of the Portuguese Douro. The sisters have restored the family company to full independence after nearly a century of selling wines to the Churchill's and Taylor's port brands. In the wake of the devastating phylloxera infestation that swept Europe in the late 19th century, killing great swathes of vineyards, Vieira de Sousa was forced to sell lands and the family brand name. Having completed an oenology degree, Luisa took the reins and recommenced bottling her own wine, initially using newly discovered reserve wines from the family cellar. The sisters reacquired the family name and then produced the first new Vintage Port in 2009. The Port wines that Luisa makes are defined by elegance and with lower residual sugar than many of the large-scale operators in the region. The still wines of Vieira de Sousa are made from the same vineyards and are as impressive as the Ports. The Alice range, is dedicated to Luisa and Maria's great aunt and pays homage to her career as a teacher through the workbook style label



**Sophie Cossy** -The Cossy family grew their first grapevines in 1764. At that time, the goal was not to produce wine, but to sell grapes to other winemakers to support the family's income. Sophie's grandparents were the first generation to start bottling their own wines in the 1950s. Sophie recalls "My grandfather was a brilliant man who loved taking on new projects. My grandmother was courageous and was ready to support him during this adventure. And it all paid off". Sophie's father, Francis, passed away when she was just 26 years old, thrusting her into leadership of the family vineyard. Soon after, Sophie made the decision to rethink her wines. Numerous trials were conducted: new blends, different dosages, ageing, and corking. Nothing was left to chance and then the house's historic cuvées became reinvented

## Meet Our New Team Members

**What is your favourite wine from our menu?**

**Agathe said:** "Valpolicella Ripasso as I love the fig touch."

**Tamara said:** "My favourites are Odessa Black, Crozen Hermitage, Alice Vieira and many other full - bodied, fruity wines."

**Sasha said:** "My favourite wine is the Bacchus."

**Who is the most interesting person you have ever met?**

**Agathe said:** "My friend Lorena. She suggested I could work in a wine bar (there we go!) She speaks 5 languages and she is a very deep person I love to have conversations with!"

**Tamara said:** "At this moment the most interesting person for me it's Roland."

**Sasha said:** "My mother. She has so many skills and seeing her achieve a master's degree is just amazing."

**What are your holiday plans this year?**

**Agathe said:** "I'd love to visit Italy. (I love the food, wines, architectures)"

**Tamara said:** "Fall in love with Albania and would love to go back soon."

**Sasha said:** "Either going to the Netherlands and visiting friends or doing some outdoor bouldering."

**What is your biggest traveling dream?**

**Agathe said:** "I'd love to explore India as I love the colours, and would like to learn more about their culture."

**Tamara said:** "Thailand."

**Sasha said:** "Going to NYC and seeing a Broadway musical, or ten."

**WiFi:** Cellar Guest **Password:** cellarwinebarwoking