

CELLAR  
MAGNIFIQUE



**Ask about our discount for take away wine and home delivery**

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)

## Contents

Wines by the Glass and Carafe	Page 4 - 5
Wines by the Bottle	Pages 6 - 9
Food: Snacks, Artisan Savoury Platters, Sweet Treats	Page 10 - 11
Craft Beers & Cider	Page 12
Spirits & Liqueurs	Page 12
Cocktails & Mocktails	Page 12
Speciality Coffee & Organic Tea	Page 13
Soft Drinks & Mixers	Page 13
Meet Some of our Makers	Page 14
Meet Our New Team Members	Page 15
Learn About Our Upcoming Events	Page 16

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

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)

## Wines by the Glass and Carafe

CHAMPAGNE & OTHER EXCELLENT SPARKLING WINE	Vintage	Small 125ml	Medium 175ml	Carafe 375ml
Cuvée Flamme, Crémant Rosé Gratien & Meyer, Loire	NV	9		
Blanc de Blancs Blackdown Ridge Estate, Sussex	2018	12		
Cuvée Éclat 1er Cru Brut Sophie Cossy, Montagne de Reims, Champagne	NV	15		
<b>WHITE FAVOURITES</b>		<b>125ml</b>	<b>175ml</b>	<b>375ml</b>
'Picpoul de Pinet' Château de la Mirande, Coteaux du Languedoc	2021	6	8	15
'Riesling' Organic Domaine Albert Mann, Alsace, France	2021	12	14	26
Epicuria 'Chardonnay' <b>NEW !</b> Domaine de la Zouina, Meknès, Morocco	2021	12	14	26
Le Petit Clos 'Sauvignon Blanc' Organic Clos Henri Bourgeois, Marlborough <b>(Vegan)</b>	2020	9	12	22
<b>ROSÉ</b>		<b>125ml</b>	<b>175ml</b>	<b>375ml</b>
Cuvée Sélectionnée 'Grenache/Syrah/Cinsault' Masfleurey, Côtes de Provence	2021	8	10	19
<b>RED FAVOURITES</b>		<b>125ml</b>	<b>175ml</b>	<b>375ml</b>
Revival Old Vine 'Pais' <b>(Vegan) NEW !</b> Garage Wine Co., Maule Valley, Chile	2021	10	12	22
'Malbec' Organic Familia Cecchin, Mendoza <b>(Vegan)</b>	2020	7	9	18
Morgon 'Gamay' Lucien Lardy, Morgon, Beaujolais <b>(Vegan)</b>	2020	11	13	24
Vino Nobile di Montepulciano 'Sangiovese' Cantine Vittorio Innocenti, Tuscany	2015	12	14	26
<b>SWEET &amp; PORT</b>		<b>100ml</b>		
10 Year Tawny Port 'Touriga Nacional Blend' Vieira de Sousa, Douro	NV	9		
Banyuls Rimage 'Grenache Blend' Biodynamic Domaine de Valcros Cazes, Banyuls	2019	10		
Tokaj 5 Puttonyos Aszu 'Furmint' Beres, Tokaj, Hungary	2011	15		

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)

## Taste to Discover Wines: Chilled sake

Honjozo Genshu Tokubetsu [Full & rich   tropical fruit & creamy   umami] Akashi Sake Brewery, Hyogo	-	75ml Taster: 7	125ml Glass: 11
Daiginjo Genshu [Elegant   floral & fruity   dry] Akashi Sake Brewery, Hyogo	-	75ml Taster: 10	125ml Glass: 16
Ginjo Yuzushu [Refreshing   citrusy & tangy   sweet] Akashi Sake Brewery, Hyogo	-	75ml Taster: 9	125ml Glass: 14
Discover Chilled Sake Flight (All Three)	-	3x 75ml Taster: 25	

## Taste to Discover: Coravin Collection

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	2018	75ml - 9	125ml - 15
--	------	----------	------------

An intricate and perfumed white wine, enjoy pear nectar and white flower notes cut with a clear minerality. An exceptional showcase of the viognier grape, made in unforgiving territory which permits only small yields. Francois Villard trained as a cook but fell in love with wine at the age of 20; nearly thirty-five years later his wines are amongst the very best  
*Vivino Rating – 4.3/5.0 (top 1% of wines in the world)*

Cuveè Jean 'Chardonnay' Organic Jean Javillier & Fils, Meursault, Burgundy, France	2021	75ml - 9	125ml - 15
---	------	----------	------------

Organic! A rarity in Burgundy due to the need to protect highly valued vines. This Meursault is as traditional as it gets, exceedingly elegant and mineral, showcasing the best Burgundian terroir has to offer. On only 7.5 hectares yields are eye-wateringly low and fermentation is short (at an average of 12 days). Only naturally occurring yeasts are used and the wines are aged in old oak barrels for 12-14 months.  
*Vivino Rating – 4.1 (top 5% of wines in the world)*

Pommard 1er Cru 'Pinot Noir' Organic Jean Javillier & Fils, Côte de Beune, Burgundy, France	2020	75ml - 11	125ml - 17
--	------	-----------	------------

Enjoy notes of red cherry, prune, blackberry and hints of chocolate. Premier Crus represent some of the very best vineyards in Burgundy and Pommard is reputed for its more powerful expression of the pinot noir grape. Alain Javillier inherited his estate from his father, Jean, who was a Burgundy pioneer of organic wine production  
*Vivino Rating – 4.4/5.0 (top 3% of wines in the world)*

Château de Chambrun 'Merlot/Cabernet Sauvignon' Château de Chambrun, Lalande-de-Pomerol, Bordeaux, France	2000	75ml - 12	125ml - 19
--	------	-----------	------------

Lalande-de-Pomerol is a lesser known corner on the right bank of Bordeaux, that nevertheless produces exceptional wines. Château de Chambrun are steeped in history and have made wines since 1775. This is a bold and rich wine with notes of blackberry, plum, leather, and tobacco  
*Robert Parker's Wine Advocate – 92 Points*

## Wines by the Bottle

CRÉMANT & SPARKLING WINE	Vintage	Bottle
Cuvée Flamme, Crémant Brut Gratien & Meyer, Loire, France	NV	42
Cuvée Flamme, Crémant Rosé Gratien & Meyer, Loire, France	NV	39
Cascinetta Moscato d'Asti [Sweet] Vietti, Piedmont, Italy	2020	38
Blanc de Blancs Blackdown Ridge, Sussex, England	2018	60
 <b>CHAMPAGNE</b>		
Cuvée Éclat 1 <sup>er</sup> Cru Brut Sophie Cossy, Montagne de Reims, Champagne, France	NV	82
Blanc de Noirs Grand Cru JP Secondé, Montagne de Reims, Champagne, France	NV	95
La Grâce D'Alphael Brut Nature Blanc de Blancs Grand Cru <b>LAST CHANCE !</b> Philippe Glavier, Cramant, Champagne, France	NV	89
Rose Elegance <b>NEW !</b> Sophie Cossy, Montagne de Reims, Champagne, France	NV	99
La Grande Année <b>LAST CHANCE !</b> Bollinger, Aÿ, Champagne, France	2014	199
Sophistiquée 2012 Millésime 1 <sup>er</sup> Cru Sophie Cossy, Montagne de Reims, Champagne, France	2012	135
 <b>WHITE WINE - By Vintage</b>		
'Picpoul de Pinet' Château de la Mirande, Coteaux du Languedoc, France	2021	29
'Sauvignon Gris' Domaine Bernard Maillard, Loire, France ( <b>Vegan</b> )	2021	33
Orube Rioja Blanco 'Chardonnay/Tempranillo Blanco' <b>NEW !</b> Solar Viejo, Rioja, Spain	2021	34
Cora 'Muscat/Xarel-lo' Biodynamic Bodega Loxarel, Penedès, Spain ( <b>Vegan</b> )	2021	37
Toques et Clochers Haute Vallée 'Chardonnay' Sieur d'Arques, Limoux, Languedoc, France ( <b>Vegetarian</b> )	2021	38
Lychgate 'Bacchus' <b>NEW !</b> Bolney Wine Estate, Sussex, England	2021	39
Chablis 'Chardonnay' <b>LAST CHANCE !</b> Domaine Gérard Tremblay, Burgundy, France	2021	46
'Riesling' Organic <b>LAST CHANCE !</b> Domaine Albert Mann, Alsace, France	2021	49
Epicuria 'Chardonnay' <b>NEW !</b> Domaine de la Zouina, Meknès, Morocco	2021	49
Les Crays 1 <sup>er</sup> Cru 'Chardonnay' <b>LAST CHANCE !</b> Manciat-Poncet, Pouilly-Fuissé, Burgundy, France	2021	60

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)

## WHITE WINE – By Vintage Continued

	Vintage	Bottle
Tule Bianco ‘Catarratto’ IGP Organic <b>LAST CHANCE !</b> Cantine Rallo, Sicily, Italy (Vegan)	2020	25
Alice Vieira ‘Rabigato/Viosinho/Gouveio’ Vieira de Sousa, Douro, Portugal	2020	32
Le Petit Clos ‘Sauvignon Blanc’ Organic Clos Henri Bourgeois, Marlborough, New Zealand (Vegan)	2020	41
La Dilettante Sec ‘Chenin Blanc’ Organic Catherine et Pierre Breton, Vouvray, Loire, France (Vegan)	2020	49
Tradition Sancerre Blanc ‘Sauvignon Blanc’ Daniel Chotard, Loire, France	2020	51
Barakonyi Single Vineyard ‘Furmint’ Tokaj Nobilis, Tokaj, Hungary	2018	47
Les Terrasses du Palat Condrieu ‘Viognier’ Francois Villard, Condrieu, Northern Rhone, France	2018	95
Sainte Radegonde Blanc ‘Sauv. Blanc/Sémillon’ Biodynamic <b>LAST CHANCE !</b> Château Jean Faux, Bordeaux, France	2017	54
Chablis ‘Chardonnay’ Premier Cru ‘Les Lys’ <b>NEW !</b> Daniel-Etienne Defaix, Bourgogne, France	2009	85

## ROSÉ AND AMBER WINE – By Vintage

Réserve de Gassac ‘Grenache/Syrah/Carignan’ Organic <b>LAST CHANCE !</b> Mas de Daumas Gassac, Pays de l’Hérault, Languedoc, France (Vegan)	2021	28
Cuvée Sélectionnée ‘Grenache/Syrah/Cinsault’ Masfleurey, Côtes de Provence, France	2021	34
Phoenix, ‘Merwah’ [Skin-Contact Wine] Organic <b>NEW !</b> Mersel, Bekaa Valley, Lebanon (Vegan)	2021	49
Tsinandali ‘Rkatsiteli/Mtsvane’ [Amber Wine] 8000, Tsinandali, Georgia	2017	38
‘Pinot Noir/Bacchus’ Blackdown Ridge, Sussex, England	2015	31

## RED WINE – By Vintage

Les Petits Cléments ‘Merlot/Duras’ <b>LAST CHANCE !</b> Chateau Clement-Termes, Côtes du Tarn Sud-Ouest, France (Vegan)	2021	26
‘Pinot Noir’ Réserve <b>LAST CHANCE !</b> Domaine Peiriere, Pays d’Oc, France (Vegan)	2021	29
Goru ‘Monastrell’ Organic <b>LAST CHANCE !</b> Ego Bodegas, Jumilla, Spain (Vegan)	2021	34
Revival Old Vine ‘Pais’ (Vegan) <b>NEW !</b> Garage Wine Co., Maule Valley, Chile	2021	42
Saumur Champigny ‘Cabernet Franc’ Biodynamic Thierry Germain Domaine des Roche Neuves, Loire, France (Vegan)	2021	47
‘Dolcetto’ di Ovada Guido Matteo, Piemonte, Italy	2020	34
‘Malbec’ Organic Familia Cecchin, Mendoza, Argentina (Vegan)	2020	34

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)

RED WINE – By Vintage Continued	Vintage	Bottle
Alice Vieira 'Touriga Nacional/Touriga Franca/Tinta Roriz' Vieira de Sousa, Douro, Portugal (Vegan)	2020	36
Thronos 'Agiorgitiko' Organic Athanasίου Winery, Nemea, Greece (Vegan)	2020	37
Morgon 'Gamay' Lucien Lardy, Morgon, Beaujolais, France (Vegan)	2020	46
Göttweiger Berg 'Pinot Noir' Stift Goettweig, Kremstal, Niederösterreich, Austria	2020	49
Crozes Hermitages Les Pierrelles 'Syrah' Domaine Albert Belle, Northern Rhône, France (Vegan)	2020	61
Esenzias 18 Meses en Barrica de Roble Francés 'Tinto Fino' <b>NEW !</b> Fuentenarro, Ribera del Duero, Spain	2020	69
Pommard 1 <sup>er</sup> Cru 'Pinot Noir' Organic Jean Javillier & Fils, Côte de Beune, Burgundy, France	2020	99
Mathilde 'Syrah/Grenache' Organic Clos Saint-Michel, Côtes-du-Rhône, France (Vegan)	2019	36
La Gloire de Mon Pere 'Cab. Sauv. Blend' Biodynamic Chateau Tour Des Gendres, Bergerac, France	2019	43
Redhill 'Pinotage' Simonsig Estate, Stellenbosch, South Africa	2019	48
Hochar Père et Fils 'Cinsault/Grenache/Cabernet Sauvignon' Château Musar, Bekaa Valley, Lebanon (Vegan)	2018/19	55
Bikavér Reserve 'Kékfrankos Blend' Takler, Skészard, Hungary	2018	44
Gevrey-Chambertin Vieilles Vignes 'Pinot Noir' <b>LAST CHANCE !</b> Domaine Heresztyn-Mazzini, Côte de Nuits, Burgundy, France	2018	125
Amarone della Valpolicella Classico 'Corvina' Bussola, Valpolicella, Veneto, Italy	2017	125
Vino Nobile di Montepulciano 'Sangiovese' Cantine Vittorio Innocenti, Tuscany, Italy	2016	51
Musar Rouge 'Cabernet Sauvignon/Cinsault/Carignan' <b>LAST CHANCE !</b> Château Musar, Bekaa Valley, Lebanon	2016	77
Laztana Gran Reserva 'Tempranillo Blend' Bodegas Olarra, Rioja, Spain	2015	35
Barolo Mesdi 'Nebbiolo' 460 Casina Bric, Piedmont, Italy	2015	67
Brunello di Montalcino 'Sangiovese' <b>LAST CHANCE !</b> Villa Le Prata, Tuscany, Italy	2013	95
Gran Reserva Especial 'Tempranillo' <b>NEW !</b> Bodegas Urbina, Rioja, Spain	2004	62



RED WINE – By Vintage Continued	Vintage	Bottle
Grand Cru Classé, ‘Merlot/Cabernet Franc/ Cabernet Sauvignon’ Château Larmande, Saint-Émilion, Bordeaux, France (Vegan)	2011	88
3ème Grand Cru Classé, ‘Cabernet Sauvignon/Merlot/Cabernet Franc’ Château Cantenac-Brown, Margaux, Bordeaux, France (Vegan)	2011	139
Château des Annereaux l’Ane Mort ‘Cabernet Sauvignon/Merlot’ Château des Annereaux, Bordeaux Supérieur, France (Vegan)	2004	38
Château de Chambrun ‘Merlot/Cabernet Sauvignon’ Château de Chambrun, Lalande-de-Pomerol, Bordeaux, France (Vegan)	2000	99

SWEET WINE & PORT – By Vintage	Vintage	Bottle
10 Year Tawny Port ‘Touriga Nacional Blend’ Vieira de Sousa, Douro, Portugal	NV	59
Banyuls Rimage ‘Grenache Blend’ Biodynamic Domaine de Valcros Cazes, Banyuls, France	2020	50cl 37
Late Bottled Vintage Port ‘Tinta Barroca Blend’ <b>LAST CHANCE !</b> Fonseca, Douro, Portugal	2015/16	40
Sauternes ‘Semillon/Sauvignon Blanc/Muscadelle’ Château Simon, Sauternes, Bordeaux, France	2015	37.5cl 38
Tokaj 5 Puttonyos Aszu ‘Furmint’ Beres, Tokaj, Hungary	2011	50cl 75

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

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)

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

Please inform a team member if you have any dietary requirements

### BAR SNACKS AND NIBBLES

Smoked Almonds		4.0
Truffle Mixed Nuts		4.0
Pistachios		4.0
Nocellara Green Olives of Sicily (with stones)		4.0
Bread Basket – served with extra virgin olive oil & balsamic vinegar		5.0
Individual Cheese – single item from our Artisan Cheeses	Each	6.0
Individual Charcuterie – single item from our Artisan Charcuterie	Each	6.0
Individual Antipasti – single item from our Artisan Antipasti	Each	6.0

### OUR ARTISAN CHEESE, CHARCUTERIE, ANTIPASTI PLATTERS

(Perfect with light, minerally or rich dry whites, rose/amber wines, and all red wines)

Medium Platter – four items ‘mix and match’ from our Cheese, Charcuterie, Olive and/or Antipasti Selection		22
Large Platter – six items ‘mix and match’ from our Cheese, Charcuterie, Olive and/or Antipasti Selection		27
Extra Large Platter – eight items ‘mix and match’ from our Cheese, Charcuterie, Olive and/or Antipasti Selection		32

See overleaf for our Cheese, Charcuterie and Antipasti Selections – served with bread and accompaniments

### 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
---	--	----

***“You can’t make everyone happy. You’re not cheese” - Anonymous***

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)

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

Please inform a team member if you have any dietary requirements

### **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

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

Morbier – mild and supple cow cheese with a hint of sweetness. Characterized by a line of ash

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

Brillat Savarin – medium strong creamy cow cheese with a hint of mushrooms and walnuts

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

Camembert – a cow cheese with powerful, fruity flavours

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

Selles-sur-Cher – an ash coated goat's cheese with a melt-in-the-mouth texture and a tangy aftertaste

### **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)

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

Cream Cheese Stuffed Peppers (Vegetarian)

Fairy Mushroom Antipasto (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**

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)

## Craft Beers & Cider

Firebird Festive 51 Ale, West Sussex, England, 4.8%	440ml Can	5.0
Firebird Bohemia Smooth Pilsner (Lager), West Sussex, England, 4.8%	330ml Bottle	5.0
Firebird Vice Weissbier, West Sussex, England, 5.0%	500ml Bottle	6.5
Firebird Coffee Porter, West Sussex, England, 5.5%	440ml Can	6.5
Firebird Parody Session IPA, West Sussex, England, 4.5%	440ml Can	6.5
Firebird Work Ethic New England IPA, West Sussex, England, 5.0%	440ml Can	7.0
Surrey Garden Cider, Surrey, England, 5.0%, from donated local apples	500ml Bottle	6.0
Erdinger Alkoholfrei Wheat Beer, Bavaria, Germany, <0.5%	500ml Bottle	4.5

## Spirits & Liqueurs

Grey Goose Vodka, France, 40%	50ml	9.0
Williams Elegant 48 Gin, England, 48%	50ml	8.5
Bulleit (95) Rye Small Batch Frontier Whiskey, USA 45%	50ml	8.0
Tamdhu Batch Strength Whiskey, Scotland, 57%	50ml	13.0
Four Roses Small Batch Bourbon, USA, 45%	50ml	9.5
Karisimbi Spiced Rum, Hampshire, 42%, supporting gorillas	50ml	7.5
Baron de Sigognac V.S. Armagnac, France, 40%	50ml	8.0
Monte Alban Mezcal (with Agave Worm), Mexico, 40%	50ml	7.0
Kah Day of the Dead Tequila Bianco, Mexico, 40%	50ml	9.0
Cointreau, France, 40%	50ml	6.5
Henry de Querville Calvados, France, 40%	50ml	7.5
D.O.M. Benedictine, France, 40%	50ml	7.5

**Note : 25ml servings available on request**

## Cellar Cocktails and Mocktails

Sussex Royale: Blanc de Blancs + Crème de Cassis or Apricot	12.0
My Old Fashioned Chéri	10.0
Anglais 75	11.5
Surrey Hills Espresso Martini	12.0
Barrel Aged Magnifique Negroni	12.5
Barrel Aged Vieux Carre	12.5
Elderflower Nojito [Mocktail]	6.0

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)

## 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.

Le Serrania (Decaffeinated) – Colombia with red apple, pear and cranberry notes (produced by Redemption Roasters)

### Milk

Whole Cow Milk

Oatly Oat Milk

### Prices

Espresso (Double)   Americano	2.7
Macchiato (Double)	3.0
Flat White   Cappuccino   Latte	3.2
Iced Latte	3.2

## 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	2.5
----------------	-----

## Soft Drinks

### Water

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

### Classics

Fever-Tree Madagascan Cola (200ml), Diet Coke (330ml), Orangina (330ml), Fever-Tree Lemonade (200ml), Fever-Tree Ginger Ale (200ml)

### Tonics

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

### Juices

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

### Prices

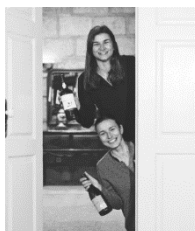
100% of tips are paid to staff with no administrative deductions. We apply a discretionary 10% service charge to groups of 10 or above. All wines and vintages are subject to availability. [www.drinkaware.co.uk](http://www.drinkaware.co.uk)

Bottle  
Mixer

2.95  
1.75

## 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



**Sarolta Bardos** - Sarolta embodies a strong maternal sensibility coupled with a keen focus upon the challenges facing one of the most historic but arguably most forgotten wine regions in the world – Tokaj-Hegyalja. Beginning her career studying at the University of Horticulture in Budapest, she also took advantage of the recently fallen Iron Curtain and spent time in France, Italy and Spain. Upon returning to Hungary, she worked at Gróf Degenfeld and soon after became the inaugural winemaker at the Béres Winery in nearby Erdőbénye, where she was responsible for overseeing 45 ha of vineyards. Preferring the close attention to detail and passion inherent in small-scale winemaking, she left and planted her own 6 ha of vines in 1999. In addition to dry and off-dry bottlings of Furmint, Hárslevelű, Kövérszőlő, and Sarga Muskotály, she is also makes incredible Late Harvest and Aszú sweet wines. All her wines embrace the terroir's volcanic soils which help imbue remarkable aromatics and balanced acidity

## Meet Our New Team Members

What is your favourite wine from our menu?

Alex said: *"Sauternes"*

Anna said: *"Tawny port."*

Paige said: *"Alice Viera White."*

Who is the most interesting person you have ever met?

Alex said: *"There is something interesting about everyone I meet."*

Anna said: *"Prince William or Keanu Reeves, can't really decide ;)"*

Paige said: *"My sister."*

What are your holiday plans this year?

Alex said: *"Im going to Romania for my brothers wedding."*

Anna said: *"Would you like to see the whole list? :D"*

Paige said: *"I'm going to Spain for my sister's hen do this summer."*

What is your biggest traveling dream?

Alex said: *"Going on a cruise in the Caribbean."*

Anna said: *"Spending few months travelling through South Asia."*

Paige said: *"My biggest travelling dream is to travel around Indonesia and Australia for a year."*

## Learn About Our Upcoming Events

### COMEDY NIGHT



**Comedy Magnifique; Tuesday 18<sup>th</sup> April, 16<sup>th</sup> May, 20<sup>th</sup> June, 18<sup>th</sup> July**

MC Hajar Woodland will guide you through a wine-snortingly good night of gags, giggles and tipples, bringing you the brightest stars of modern stand-up.

### LIVE MUSIC



**Jazz & Bubl  with Mikey JC Sunday 30<sup>th</sup> April**

An evening of live music with the amazing Mikey JC performing the songs of Sinatra, Bubl , Nat King Cole, Bobby Darin, Dean Martin and many more.

Join us for what promises to be an enjoyable evening of your favourite classics

### PAINT AND SIP

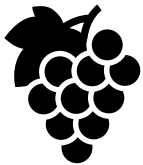


**Paint & Sip Party Tuesday 9<sup>th</sup> May, 13<sup>th</sup> June**

We are delighted to invite The Paint Club to the Cellar every month now, we have sold out already for April, but please book tickets for Tuesday 9<sup>th</sup> May.

Enjoy our fabulous hospitality, with a glass or two of our famous wines, whilst learning a new skill!

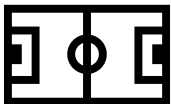
### WINE TASTING



**Discover English Wine Tuesday 26<sup>th</sup> April**

Join us for a tasting of five excellent English wines paired with artisan English cheeses, presented by Sam Kemp - winemaker and new Cellar Magnifique Events Manager

### BOARD GAME NIGHT



**Board Games: Scrabble Tuesday 25<sup>th</sup> April**

With International Scrabble Day in April we are kicking off a series of relaxed board game evenings with this great game. No need for a ticket but booking is recommended as we have a limited number of boards!

For further details and to book please see our website  
<https://www.cellarmagnifique.com/joinourevents>