

CELLAR
MAGNIFIQUE



Learn About Our Upcoming Events

LIVE MUSIC



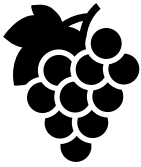
Songs & Stories with Hajar Woodland. Sunday 24th September, 17:30

End your week on all the right notes, with an evening of songs, stories and singalongs. Hajar's performed at five-star hotels, on luxury trains, celebrity parties, and at her nan's 80th. She'll be bringing you her favourite songs, from dreamy folk numbers and timeless jazz gems to soul classics and chart hits.

Live Music: Jazz & Bubl  with Mikey JC. Sunday 8th October, 18:00

Join us for an exciting Sunday Live Lounge. Mikey JC returns to Cellar Magnifique. Expect the songs of Sinatra, Bubl , Nat King Cole, Bobby Darin, Dean Martin and many more. This always proves to be a fun-filled evening of singing and dancing!

FOOD & WINE



Wine Tasting: Discover Portuguese Wine. Wednesday 27th September, 19:00

Join us once a month for our wine discovery series. September takes us to another favourite holiday destination, Portugal! Our talented sommelier will guide you through five very different wines, paired with wonderful Portuguese cheese and other treats. Not to be missed.

Magnifique Fondue: Gruyere. Sunday 15th October, 18:30

Expect the world's most delicious melting cheeses paired with delicious dipping options including a selection of breads, vegetables and more! Each month we will explore a different cheese with an optional pairing of one of our favourite wines. A mouth-watering end to the week.

COMEDY NIGHT



Comedy Magnifique. Tuesday 19th September, 19:30 / Tuesday 17th October 19:30

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. In September we will be joined by Jeff Innocent, Andrew Mensah, Farah Sharp, Muhsin Yesilada and Josh Faulkner

PAINT AND SIP



Paint & Sip. Tuesday 12th September, 19:30 / Tuesday 10th October , 19:30

Join us for a relaxed evening of painting. For September's paint and sip event, we will be painting a lighthouse on a rocky shore. All painting materials, including your canvas are included in the ticket cost.



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

CHAMPAGNE & OTHER EXCELLENT SPARKLING WINE	Vintage	Small 125ml	Medium 175ml	Carafe 375ml
Cuvée Flamme, Crémant Rosé Gratien & Meyer, Loire	NV	9		
Cuvée Éclat 1er Cru Brut Sophie Cossy, Montagne de Reims, Champagne	NV	15		
Blanc de Blancs Blackdown Ridge Estate, Sussex	2018	12		
WHITE FAVOURITES		125ml	175ml	375ml
'Picpoul de Pinet' Château de la Mirande, Coteaux du Languedoc	2022	6	8	16
Feast 'Moschofilero/Roditis' TASTE TO DISCOVER ! Semeli Estate, Nemea, Greece	2022	6	8	16
Epicuria 'Chardonnay' Domaine de la Zouina, Meknès, Morocco	2022	12	14	26
'Assyrtiko' Organic TASTE TO DISCOVER ! Athanasίου Winery, Nemea, Greece	2021	8	10	19
Le Petit Clos 'Sauvignon Blanc' Organic Clos Henri Bourgeois, Marlborough (Vegan)	2021	9	12	22
La Dilettante Sec 'Chenin Blanc' Organic Catherine et Pierre Breton, Vouvray, Loire (Vegan)	2020	12	14	26
ROSÉ		125ml	175ml	375ml
Cuvée Sélectionnée 'Grenache/Syrah/Cinsault' Masfleurey, Côtes de Provence	2022	8	10	19
RED FAVOURITES		125ml	175ml	375ml
'Malbec' Organic Familia Cecchin, Mendoza (Vegan)	2022	8	10	19
Revival Old Vine 'Pais' (Vegan) Garage Wine Co., Maule Valley, Chile	2021	10	12	23
Thronos 'Agiorgitiko' Organic TASTE TO DISCOVER ! Athanasίου Winery, Nemea, Greece (Vegan)	2021	7	9	18
Morgon 'Gamay' Lucien Lardy, Morgon, Beaujolais (Vegan)	2020	11	13	24
Vino Nobile di Montepulciano 'Sangiovese' Cantine Vittorio Innocenti, Tuscany	2017	12	14	26
SWEET & PORT		100ml		
10 Year Tawny Port 'Touriga Nacional Blend' Vieira de Sousa, Douro	NV	10		
Tokaj 5 Puttonyos Aszu 'Furmint' Beres, Tokaj, Hungary	2011	15		

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Taste to Discover Wines: Greece

3 x 75ml 14

Enjoy a tasting of three wonderful wines from Northern Greece.

Crisp and dry 'Assyrtiko' | Intense and fruity Feast 'Moschofilero/Roditis' | Medium bodied Thronos 'Agiorgitiko'

All guided by one of our knowledgeable team members

Taste to Discover Wines: 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' 2021 75ml - 10 125ml - 16
Francois Villard, Condrieu, Northern Rhone, France

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)

Puligny-Montrachet 'Chardonnay' 2021 75ml - 12 125ml - 19
Patrick Miolane, Burgundy, France

The fruit from over a half a century old wines in a small parcel in Puligny-Montrachet offers an exquisite aromas and flavours of ripe conference pear and nectarine, tropical notes of pineapple and dried banana, underlined by a lovely fluidity, refreshing acidity and a long saline finish. Half of the wine is mature in tank and half in oaked barrels.
Vivino Rating - 4.1 (top 3% of wines in the world)

Pommard 1er Cru 'Pinot Noir' Organic 2021 75ml - 11 125ml - 17
Jean Javillier & Fils, Côte de Beune, Burgundy, France

Enjoy notes of red cherry, prune, blackberry and hints of chocolate. Premier Crus represents 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' 2000 75ml - 10 125ml - 17
Château de Chambrun, Lalande-de-Pomerol, Bordeaux, France

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

Taste to Discover Cocktails: Summer Specials

Turn to page 12 to explore our thirst quenching choices including a fruity sangria, a complex spritz misto, and a refreshing elderflower mojito

Wines by the Bottle

	Vintage	Bottle
CRÉMANT & SPARKLING WINE		
Cuvée Flamme, Crémant Brut Gratien & Meyer, Loire, France	NV	42
Cuvée Flamme, Crémant Rosé Gratien & Meyer, Loire, France	NV	39
Brut Nature Biodynamic LAST CHANCE ! 1701 Franciacorta, Lombardia, Italy (Vegan)	NV	75
Cascinetta Moscato d'Asti [Sweet] Vietti, Piedmont, Italy	2020	38
Blanc de Blancs Blackdown Ridge, Sussex, England	2018	60
Rosé Brut LAST CHANCE ! Blackdown Ridge, Sussex, England	2015	47
CHAMPAGNE		
Cuvée Éclat 1 ^{er} 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 Philippe Glavier, Cramant, Champagne, France	NV	89
Rose Elegance Sophie Cossy, Montagne de Reims, Champagne, France	NV	99
La Grande Année LAST CHANCE ! Bollinger, Aÿ, Champagne, France	2014	199
Sophistiquee Millésime 1 ^{er} Cru Sophie Cossy, Montagne de Reims, Champagne, France	2012	135
WHITE WINE - By Vintage		
Tule Bianco 'Catarratto' IGP Organic LAST CHANCE ! Cantine Rallo, Sicily, Italy (Vegan)	2022	26
'Picpoul de Pinet' Château de la Mirande, Coteaux du Languedoc, France	2022	30
Cora 'Muscat/Xarel·lo' Biodynamic Bodega Loxarel, Penedès, Spain (Vegan)	2022	37
Epicuria 'Chardonnay' Domaine de la Zouina, Meknès, Morocco	2022	50
Alice Vieira 'Rabigato/Viosinho/Gouveio' Vieira de Sousa, Douro, Portugal	2021	33
'Sauvignon Gris' Domaine Bernard Maillard, Loire, France (Vegan)	2021	33
Orube Rioja Blanco 'Chardonnay/Tempranillo Blanco' Solar Viejo, Rioja, Spain	2021	34
'Assyrtiko' Athanasidou Winery, Nemea, Greece (Organic)	2021	37

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WHITE WINE – By Vintage Continued	Vintage	Bottle
Toques et Clochers Haute Vallée ‘Chardonnay’ Sieur d’Arques, Limoux, Languedoc, France (Vegetarian)	2021	39
Lychgate ‘Bacchus’ Bolney Wine Estate, Sussex, England	2021	40
Cave Mont Blanc ‘Prié Blanc’ LAST CHANCE ! La Cave du Vin Blanc de Morgex et de la Salle, Valle d’Aosta, Italy	2021	40
Le Petit Clos ‘Sauvignon Blanc’ Organic Clos Henri Bourgeois, Marlborough, New Zealand (Vegan)	2021	41
Chablis ‘Chardonnay’ LAST CHANCE ! Domaine Gérard Tremblay, Burgundy, France	2021	46
Stalisma Blanc de Noir ‘Malagousia, Xinomavro’ LAST CHANCE ! Kamara Estate, Oreokastro Thessaloniki, Greece	2021	49
Les Crays 1 ^{er} Cru ‘Chardonnay’ LAST CHANCE ! Manciat-Poncet, Pouilly-Fuissé, Burgundy, France	2021	60
Puligny-Montrachet ‘Chardonnay’ Patrick Miolane, Burgundy, France	2021	111
La Dilettante Sec ‘Chenin Blanc’ Organic Catherine et Pierre Breton, Vouvray, Loire, France (Vegan)	2020	49
Gelblack Feinherb ‘Riesling’ Schloss Johannisberg, Rheingau, Germany	2020	50
Tradition Sancerre Blanc ‘Sauvignon Blanc’ Daniel Chotard, Loire, France	2020	52
Lerchenberg ‘Pinot Gris’ Biodynamic LAST CHANCE ! Famille Kreydenweiss, Alsace, France	2019	49
Barakonyi Single Vineyard ‘Furmint’ Tokaj Nobilis, Tokaj, Hungary	2018	47
Les Terrasses du Palat Condrieu ‘Viognier’ Francois Villard, Condrieu, Northern Rhone, France	2018	96
Sainte Radegonde Blanc ‘Sauv. Blanc/Sémillon’ Biodynamic LAST CHANCE ! Château Jean Faux, Bordeaux, France	2017	54
Chablis ‘Chardonnay’ Premier Cru ‘Les Lys’ Daniel-Etienne Defaix, Bourgogne, France	2009	84
ROSÉ AND AMBER WINE – By Vintage		
Réserve de Gassac ‘Grenache/Syrah/Carignan’ Organic LAST CHANCE ! Mas de Daumas Gassac, Pays de l’Hérault, Languedoc, France (Vegan)	2021	29
Cuvée Sélectionnée ‘Grenache/Syrah/Cinsault’ Masfleurey, Côtes de Provence, France	2021	35
Phoenix, ‘Merwah’ [Amber Wine] Organic Mersel, Bekaa Valley, Lebanon (Vegan)	2021	49
Tsinandali ‘Rkatsiteli/Mtsvane’ [Amber Wine] 8000, Tsinandali, Georgia	2017	39

RED WINE – By Vintage	Vintage	Bottle
'Malbec' Organic Familia Cecchin, Mendoza (Vegan)	2022	35
Les Peyrautins 'Pinot Noir' Les Producteurs Réunis, Pays d'Oc, France	2021	33
'Dolcetto' di Ovada Guido Matteo, Piemonte, Italy	2021	36
Alice Vieira 'Touriga Nacional/Touriga Franca/Tinta Roriz' Vieira de Sousa, Douro, Portugal (Vegan)	2021	37
Thronos 'Agiorgitiko' Organic Athanasίου Winery, Nemea, Greece (Vegan)	2021	35
Revival Old Vine 'Pais' Garage Wine Co., Maule Valley, Chile (Vegan)	2021	42
Saumur Champigny 'Cabernet Franc' Biodynamic Thierry Germain Domaine des Roche Neuves, Loire, France (Vegan)	2021	48
Cabina '56 Reserva 'Merlot' Aresti, Curico Valley, Chile	2020	29
Morgon 'Gamay' Lucien Lardy, Morgon, Beaujolais, France (Vegan)	2020	47
Goettweiger Berg 'Pinot Noir' Stift Goettweig, Niederösterreich, Austria	2020	49
Crozes Hermitages Les Pierrelles 'Syrah' Domaine Albert Belle, Northern Rhône, France (Vegan)	2020	61
Mathilde 'Syrah/Grenache' Organic Clos Saint-Michel, Côtes-du-Rhône, France (Vegan)	2019	36
Cahors 'Malbec' Organic Biodynamic Château Pech Sirech, Cahors, France	2019	41
La Gloire de Mon Pere 'Cab. Sauv. Blend' Biodynamic Chateau Tour Des Gendres, Bergerac, France	2019	44
Redhill 'Pinotage' Simonsig Estate, Stellenbosch, South Africa	2019	48
Esenzias 18 Meses en Barrica de Roble Francés 'Tinto Fino' NEW ! Fuentenarro, Ribera del Duero, Spain	2019	71
Pommard 1 ^{er} Cru 'Pinot Noir' Organic Jean Javillier & Fils, Côte de Beune, Burgundy, France	2019/21	100
Goru 'Monastrell' Organic LAST CHANCE ! Ego Bodegas, Jumilla, Spain (Vegan)	2018	34
'Aleksandrouli' LAST CHANCE ! Kankatela, Racha-Lechkhumi, Georgia	2018	48
Hochar Père et Fils 'Cinsault/Grenache/Cabernet Sauvignon' Château Musar, Bekaa Valley, Lebanon (Vegan)	2018/19	55
Gevrey-Chambertin Vieilles Vignes 'Pinot Noir' LAST CHANCE ! Domaine Heresztyn-Mazzini, Côte de Nuits, Burgundy, France	2018	125
Vino Nobile di Montepulciano 'Sangiovese' Cantine Vittorio Innocenti, Tuscany, Italy	2017	51
Barolo 'Nebbiolo' LAST CHANCE ! Rocche Costamagna, Piedmont, Italy (Vegan)	2017	65
Amarone della Valpolicella Classico 'Corvina' Bussola, Valpolicella, Veneto, Italy	2017	126

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RED WINE – By Vintage Continued	Vintage	Bottle
Bikavér Reserve ‘Kékfrankos Blend’ Takler, Skészard, Hungary	2016/2018	44
Musar Rouge ‘Cabernet Sauvignon/Cinsault/Carignan’ LAST CHANCE ! Château Musar, Bekaa Valley, Lebanon	2016	77
Barolo Mesdi ‘Nebbiolo’ 460 Casina Bric, Piedmont, Italy	2015	68
Brunello di Montalcino ‘Sangiovese’ LAST CHANCE ! Villa Le Prata, Tuscany, Italy	2013	95
Laztana Gran Reserva ‘Tempranillo Blend’ Bodegas Olarra, Rioja, Spain	2011	36
Gran Reserva Especial ‘Tempranillo’ NEW ! Bodegas Urbina, Rioja, Spain	2004	63
Cru Bourgeois ‘Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot’ Château Saint-Ahon, Medoc, Bordeaux, France	2013	47
Canova Amarone della Valpolicella Classico Riserva ‘Corvina Blend’ NEW ! Cà dei Maghi, Veneto, Italy	2013	135
3ème Grand Cru Classé, ‘Cabernet Sauvignon/Merlot/Cabernet Franc’ LAST CHANCE! Château Langoa Barton, St Julien, Bordeaux, France	2012	130
Grand Cru Classé, ‘Merlot/Cabernet Franc/ Cabernet Sauvignon’ Château Larmande, Saint-Émilion, Bordeaux, France (Vegan)	2011	89
Château des Annereaux l’Ane Mort ‘Cabernet Sauvignon/Merlot’ LAST CHANCE ! Château des Annereaux, Bordeaux Supérieur, France (Vegan)	2004	38
Château de Chambrun ‘Merlot/Cabernet Sauvignon’ LAST CHANCE ! 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	2021	50cl 37
Sauternes ‘Semillon/Sauvignon Blanc/Muscadelle’ Château Simon, Sauternes, Bordeaux, France	2018	37.5cl 38
Late Bottled Vintage Port ‘Tinta Barroca Blend’ LAST CHANCE ! Fonseca, Douro, Portugal	2015/16	40
Tokaj 5 Puttonyos Aszu ‘Furmint’ Beres, Tokaj, Hungary	2011	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

Smoked Almonds		4
Truffle Mixed Nuts		4
Pistachios		4
Nocellara Green Olives of Sicily (with stones)		4
Bread Basket – served with extra virgin olive oil & balsamic vinegar		5
Individual Cheese – single item from our Artisan Cheeses	<i>Each</i>	6
Individual Charcuterie – single item from our Artisan Charcuterie	<i>Each</i>	6
Individual Antipasti – single item from our Artisan Antipasti	<i>Each</i>	6

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

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

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Craft Beers & Cider

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

Spirits & Liqueurs

Grey Goose Vodka, France, 40%	25ml/50ml	5.0/10.0
Williams Elegant 48 Gin, England, 48%	25ml/50ml	5.0/9.5
Bulleit (95) Rye Small Batch Frontier Whiskey, USA 45%	25ml/50ml	4.5/8.5
Tamdhu Batch Strength Whiskey, Scotland, 57%	25ml/50ml	7/14.0
Four Roses Small Batch Bourbon, USA, 45%	25ml/50ml	5.0/10
Karisimbi Spiced Rum, Hampshire, 42%, supporting gorillas	25ml/50ml	4.5/8.5
Baron de Sigognac V.S. Armagnac, France, 40%	25ml/50ml	4.5/9.0
Kah Day of the Dead Tequila Bianco, Mexico, 40%	25ml/50ml	5.0/9.5
Cointreau, France, 40%	25ml/50ml	3.5/7
Henry de Querville Calvados, France, 40%	25ml/50ml	4.5/8.5
D.O.M. Benedictine, France, 40%	25ml/50ml	4.5/8

Cellar Cocktails and Mocktails

Spritz Misto SUMMER SPECIAL	11.0
Elderflower Mojito SUMMER SPECIAL	11.5
Sangria Jug SUMMER SPECIAL	22.5
Sussex Royale: Blanc de Blancs + Crème de Cassis or Apricot	12.5
My Old Fashioned Chéri	11.0
Anglais 75	12.0
Surrey Hills Espresso Martini	12.5
Barrel Aged Magnifique Negroni	12.5
Barrel Aged Vieux Carre	12.5
Elderflower Nojito [Mocktail]	6.0
Anglais 0.5 [Mocktail]	6.0

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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
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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), 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 (250ml)

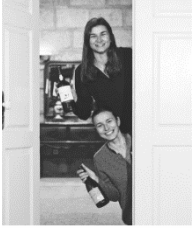
Prices

Bottle	3.00
Mixer	2.00

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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."*