

CELLAR
MAGNIFIQUE

A decorative flourish consisting of a horizontal line with ornate, symmetrical scrollwork and floral motifs extending from the center.

Learn About Our Upcoming Events

LIVE MUSIC



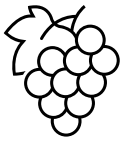
Ewan Hastie: BBC Young Jazz Musician 2022 Jazz | Double Bass | Concerto
Sunday 27th April, 17:30

Now only 23 years old, left-handed double bassist Ewan Hastie won BBC Young Jazz Musician 2022, being the first Scottish musician to win the award. In 2023, Ewan was also voted for the "Best Instrumentalist Award" in the Scottish Jazz Awards later that year.

A Summer Serenade in Frets and Flow Guitar Solos | Celestial Vocals | Catchy Tunes
Sunday 11th May, 17:30

Experience the electrifying performance of rising star Ruta Di, a London-based singer-songwriter and award-winning guitarist, as she takes the stage for an unforgettable night of music. As The Walker Jazz Magazine from Japan notes, "Ruta Di became a hot topic for her spunky guitar skills."

FOOD & DRINK



Tasting: Gothic Adventures in Wein

Wonderful Wines | Local Foods | Special Guest Commentary

Wednesday 7th May, 19:00

Find yourself in an unexpected adventure, where literature collides with fantastic German wines. Be prepared to be immersed in different wines and local foods of Germany, while our guest lecturer invites you with stories and the history of the Goths.

We will explore five different wines of different types and grapes and some fabulous food from the local area as well.

Tasting: Slovakian Volcanic Wines *Wonderful Wines | Local Foods | Miska Commentary*

Wednesday 4th June, 19:00

This month, we are tasting the hottest selection of wines as they came from the Volcanic regions of Slovakia. We will explore the wines, methods, as well as how the volcanic soil affects the grape varieties as flavour profiles.

COMEDY NIGHT



Comedy Magnifique: Tuesday 20th May 19:30

Comedy Magnifique: Tuesday 17th June 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.

COMMUNITY



Surrey Gamers *Interactive | Engaging | Entertaining*

Sunday 4th May, 14:30-19:00

Calling all board game lovers every First Sunday of the month! Whether you're a casual player or a die-hard strategist, join us for an afternoon of fun, games, and great drinks at Cellar Magnifique!

Coming soon!

Play Readings @ Cellar: The Importance of Being Earnest

Sunday 18th May, 14:30

Have you ever felt the urge to flex your acting skills every now and then? Join us every third Sunday of the month in Cellar Magnifique, for an engaging afternoon with other theatre enthusiasts. Embrace a different character every month in a relaxed environment with like-minded people and explore different interpretations of a play you could be familiar with.

For further details and to book please scan the QR code



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

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

Wines by the Glass and Carafe

BUBBLES	Vintage	125ml	175ml	375ml
Cuvée Flamme, Crémant Rosé Gratien & Meyer, Loire	NV	9.5		
SB 'Sauvignon Blanc' TASTE TO DISCOVER ! Greyfriars Vineyard, Surrey	NV	10		
Sparkling Rose TASTE TO DISCOVER ! Greyfriars Vineyard, Surrey	NV	10.5		
Champagne Brut LAST CHANCE ! Alfred Gratien, Loire, France	NV	15		
Classic Cuveé TASTE TO DISCOVER ! Greyfriars Vineyard, Surrey	2015	12		
		125ml	175ml	375ml
WHITE FAVOURITES				
'Picpoul de Pinet' Château de la Mirande, Coteaux du Languedoc	2023	7	9	17.5
'Sauvignon Blanc' Organic (Vegan) Clos Henri Estate, Marlborough	2023	10	12.5	23
Epicuria 'Chardonnay' Domaine de la Zouina, Meknès	2023	12	14.5	28
On The Nod 'Bacchus' (Vegan) Yotes Court, Kent	2022	9	11.5	22
		125ml	175ml	375ml
ROSÉ AND AMBER				
'Cabernet Franc' Rosé Domaine Girard Garriguetta, Pays d'Oc	2023	8.5	10.5	19.5
Rosé 'Grenache, Cinsault' Château d'Ollières, Coteaux Varois en Provence	2023	9.5	11.5	22
		125ml	175ml	375ml
RED FAVOURITES				
Belleplane 'Syrah' NEW ! LGI Wines, Vin de Pays	2023	8	10	18
'Malbec' Organic (Vegan) Familia Cecchin, Mendoza	2023	9	11	21
Bourgogne 'Pinot Noir' Domaine Dauvissat, Burgundy	2022	11.5	14.5	28.5
Ca' del Laito Valpolicella Ripasso Superiore 'Corvina Blend' Bussola, Valpolicella, Veneto	2018	12	15.5	30.5
		100ml		
TO FINISH [SWEET] – Ask about further options				
10 Year Tawny Port 'Touriga Nacional Blend' Vieira de Sousa, Douro, Portugal	NV	10		
Tokaji Late Harvest 'Furmint, Hárslevelű' Hétszölő, Tokaj, Hungary	2021	11.5		

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

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>			
Les Chênes 'Chardonnay' Fernand & Laurent Pillot, Chassagne Montrachet, Burgundy, France	2022	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>			
Il San Lorenzo Bianco 'Verdicchio' Fattoria San Lorenzo, Marche, Italy LAST CHANCE !	2009	75ml - 16	125ml - 26
<i>Vivino Rating – 4/5.0 (top 1% of wines in the world, top 1% of wines from Marche)</i>			
Esenzias 18 Meses en Barrica de Roble Francés 'Tinto Fino' Fuentenarro, Ribera del Duero, Spain LAST CHANCE !	2020	75ml - 8	125ml - 13
<i>Vivino Rating – 4.3/5.0 (top 2% of 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>			
3ème Grand Cru Classé, 'Cabernet Sauvignon/Merlot/Cabernet Franc' Château Cantenac-Brown, Margaux, Bordeaux, France (Vegan)	2016	75ml - 15	125ml - 24
<i>Vivino Rating –4.2/5.0 (top 2% of all wines in the world)</i>			

Taste to Discover Wines: Surrey's Finest Fizz 3 x 75ml £23

Enjoy a tasting of three local sparkling wines from Greyfriars vinery
Elegant and complex traditional-method Classic Cuvee
Fresh, fruity, and full of charm Sparkling Rosé
Delightfully different Sauvignon Blanc sparkling

All guided by one of our knowledgeable team members

Wines by the Bottle

CRÉMANT & SPARKLING WINE	Vintage	Bottle
Cuvée Flamme, Crémant Rosé Gratien & Meyer, Loire, France	NV	41
Cuvée Flamme, Crémant Brut Gratien & Meyer, Loire, France	NV	44
SB 'Sauvignon Blanc' TASTE TO DISCOVER ! Greyfriars Vineyard, Surrey, England	NV	45
Sparkling Rosé TASTE TO DISCOVER ! Greyfriars Vineyard, Surrey, England	NV	49
Lumine 'Moscato' d'Asti [Sweet] Ca' d'Gal, Piedmont, Italy	2023	44
Chacun Pour Soi Blanc de Noir LAST CHANCE ! Yotes Court, Kent, England (Vegan)	2020	75
Classic Cuveé LAST CHANCE ! Blackdown Ridge, Sussex, England	2018	64
Classic Cuveé TASTE TO DISCOVER ! Greyfriars Vineyard, Surrey, England	2015	62
CHAMPAGNE	Vintage	Bottle
Champagne Brut LAST CHANCE ! Alfred Gratien, Loire, France	NV	90
La Grâce D'Alphael Brut Nature Blanc de Blancs Grand Cru Philippe Glavier, Cramant, Champagne, France	NV	99
Rosé Élégance Sophie Cossy, Montagne de Reims, Champagne, France	NV	105
Collection Meunier Blanc de Noir Brut Champagne Salmon, Montagne de Reims, Champagne, France	NV	116
Rive Gauche Rive Droite Extra Brut Champagne Grand Cru LAST CHANCE ! Marc Hébrart, Champagne, Mareuil-Sur-Aÿ, France	2015	175
WHITE WINE - By Vintage	Vintage	Bottle
'Picpoul de Pinet' Château de la Mirande, Coteaux du Languedoc, France	2023	34
'Viognier, Chardonnay' NEW ! Moulin de Gassac, Vin de Pays, France	2023	34
'Semillon' NEW ! Karri Vineyard, Margaret River, Australia	2023	36
Alice Vieira 'Rabigato/Viosinho/Gouveio' Vieira de Sousa, Douro, Portugal	2023	36
Yolande 'Pinot Gris, Chardonnay, Pinot Blanc, Pinot Noire' TASTE TO DISCOVER ! Greyfriars Vineyard, Surrey, England	2023	36
'Sauvignon Gris' Domaine Bernard Maillard, Loire, France (Vegan)	2023	37
'Assyrtiko' Organic Athanasidou Winery, Nemea, Greece	2023	39
Geminus 'Pecorino' LAST CHANCE ! Montselva, Abruzzo, Italy	2023	39

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WHITE WINE – By Vintage Continued	Vintage	Bottle
Messwein ‘Grüner Veltliner’ Stift Goettweig, Niederösterreich, Austria	2023	41
Gavi di Gavi ‘Cortese’ NEW ! Guido Matteo, Piedmont, Italy	2023	42
Cora ‘Muscat/Xarel-lo’ Biodynamic LAST CHANCE ! Bodega Penedès, Spain (Vegan)	2023	42
‘Sauvignon Blanc’ Organic Clos Henri Estate, Marlborough, New Zealand (Vegan)	2023	44
O’ Rosal ‘Albariño blend’ Terras Gauda, Rias Baixas, Spain (Vegan)	2023	49
Epicuria ‘Chardonnay’ Domaine de la Zouina, Meknès, Morocco	2023	54
Gelblack Feinherb ‘Riesling’ Schloss Johannisberg, Rheingau, Germany	2023	55
Tradition Sancerre Blanc ‘Sauvignon Blanc’ Daniel Chotard, Loire, France	2023	55
Jurancon Sec ‘Gros Manseng’ LAST CHANCE ! Clos Lapeyre, Jurançon, France	2022	42
On The Nod ‘Bacchus’ Yotes Court, Kent, England (Vegan)	2022	43
Toques et Clochers Haute Vallée ‘Chardonnay’ Sieur d’Arques, Limoux, Languedoc, France (Vegetarian)	2022	44
Le Oche ‘Verdicchio’ NEW ! Fattoria San Lorenzo, Marche, Italy	2022	49
La Dilettante Sec ‘Chenin Blanc’ Organic Catherine et Pierre Breton, Vouvray, Loire, France (Vegan)	2022/2023	54
Partie Fine ‘Colombard, Ugni blanc’ Domaine Jeandaugé, Vin de France, France (Biodynamic)	2022	54
‘Chardonnay’ LAST CHANCE ! Quilt, Napa Valley, USA	2022	67
Les Terrasses du Palat Condrieu ‘Viognier’ Francois Villard, Condrieu, Northern Rhone, France	2022	105
‘Viognier/Petit Manseng Blend’ LAST CHANCE ! Mas de Daumas Gassac, Languedoc-Roussillon, France	2022	105
Les Chênes ‘Chardonnay’ Fernand & Laurent Pillot, Chassagne Montrachet, Burgundy, France	2022	150
Limite Norte ‘Tempranillo Blanco, Maturana Blanca’ NEW ! Ramon Bilbao, Rioja, Spain	2020	47
Chablis Premier Cru Vaillon ‘Chardonnay’ Daniel-Etienne Defaix, Bourgogne, France	2013	89
ROSÉ AND AMBER WINE – By Vintage	Vintage	Bottle
‘Cabernet Franc’ Rosé Domaine Girard Garriguette, Pays d’Oc, France	2023	36
Rosé ‘Grenache, Cinsault’ Château d’Ollières, Coteaux Varois en Provence, France	2023	42

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ROSÉ AND AMBER WINE – By Vintage Continued	Vintage	Bottle
Schlehe Amber ‘Grüner Blend’ Arndorfer, Niederösterreich, Austria	2023	46
Best Turned Out ‘Meunier’ Yotes Court, Kent, England (Vegan)	2022	47
Phoenix, ‘Merwah’ [Amber Wine] Organic Mersel, Bekaa Valley, Lebanon (Vegan)	2021	55
RED WINE – By Vintage	Vintage	Bottle
Belleplane ‘Syrah’ NEW ! LGI Wines, Vin de Pays	2023	34
Les Peyrautins ‘Pinot Noir’ Les Producteurs Réunis, Pays d'Oc, France	2023	36
‘Malbec’ Organic Familia Cecchin, Mendoza, Argentina (Vegan)	2023	39
Thierry Germain Saumur Champigny ‘Cabernet Franc’ Domaine Des Roches, Loire, France	2023	51
‘Dolcetto’ di Ovada LAST CHANCE ! Guido Matteo, Piedmont, Italy	2022	37
Bourgogne ‘Pinot Noir’ Domaine Agnès, Didier & Florent Dauvissat, Burgundy, France	2022	55
Crozes Hermitages Les Pierrelles ‘Syrah’ LAST CHANCE ! Domaine Albert Belle, Northern Rhône, France (Vegan)	2022	61
Thronos 'Agiorgitiko' Organic Athnasiou Winery, Nemea, Greece (Vegan)	2021/2022	39
Alice Vieira ‘Touriga Nacional/Touriga Franca/Tinta Roriz’ Vieira de Sousa, Douro, Portugal (Vegan)	2021	40
Mathilde ‘Syrah/Grenache’ Organic Clos Saint-Michel, Côtes-du-Rhône, France (Vegan)	2021	41
Chianti Haurio Colli Senesi ‘Sangiovese’ Mormoraia, Tuscany, Italy	2021	43
Cahors ‘Malbec’ Organic Biodynamic LAST CHANCE ! Château Pech Sirech, Cahors, France	2021	45
La Gloire de Mon Pere ‘Cab. Sauv. Blend’ Chateau Tour Des Gendres, Bergerac, France (Biodynamic)	2021	46
Morgon ‘Gamay’ LAST CHANCE ! Lucien Lardy, Morgon, Beaujolais, France (Vegan)	2021	47
Villa Haas ‘Zweigelt’ LAST CHANCE ! Allram, Niederösterreich, Austria	2021	49
Goettweiger Berg ‘Pinot Noir’ Stift Goettweig, Niederösterreich, Austria	2021	51
BB ‘Bobal’ LAST CHANCE ! Partida Creus, Catalonia, Spain	2021	61
Pommard 1 ^{er} Cru ‘Pinot Noir’ Organic Jean Javillier & Fils, Côte de Beune, Burgundy, France	2021/22	114
Cabina '56 Reserva ‘Merlot’ Aresti, Curico Valley, Chile	2020	32

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RED WINE – By Vintage Continued	Vintage	Bottle
Esenzias 18 Meses en Barrica de Roble Francés ‘Tinto Fino’ LAST CHANCE ! Fuentenarro, Ribera del Duero, Spain	2020	75
‘Odesa Black’ Villa Tinta, Odesa, Ukraine (Vegan)	2019	39
Ca' del Laito Valpolicella Ripasso Superiore ‘Corvina Blend’ Bussola, Valpolicella, Veneto, Italy	2019	61
Cuvee des Sommeliers ‘Grenache, Syrah, Mourvedre’ Jacques Mestre, Châteauneuf du Pape, Southern Rhône, France	2019	82
Barolo di La Morra ‘Nebbiolo’ Andrea Oberto, Barolo, Piedmont, Italy	2019/2020	82
Vie Erte ‘Nebbiolo’ Cigliuti, Barbaresco, Piedmont, Italy	2019	106
Laztana Gran Reserva ‘Tempranillo Blend’ LAST CHANCE ! Bodegas Olarra, Rioja, Spain	2018	39
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
Gevrey-Chambertin Vieilles Vignes ‘Pinot Noir’ LAST CHANCE ! Domaine Heresztyn-Mazzini, Côte de Nuits, Burgundy, France	2018	120
Aux Allots ‘Pinot Noir’ Georges Chicotot, Nuits-Saint-Georges, France	2018	132
Estate Reserve ‘Petit Verdot’ NEW ! Glenelly, Stellenbosch, South Africa	2017	48
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
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)	2011/2014	98
Gran Reserva Especial ‘Tempranillo’ Bodegas Urbina, Rioja, Spain	2004	68

SWEET WINE & PORT - By Vintage	Vintage	Bottle
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
Banyuls Rimage 'Grenache Blend' Biodynamic LAST CHANCE ! Domaine de Valcros Cazes, Banyuls, France	2023	50cl 40
Tokaji Late Harvest 'Furmint, Hárslevelű' Hétszölő, Tokaj, Hungary	2021	50cl 49
Sauternes 'Semillon/Sauvignon Blanc/Muscadelle' Château Simon, Sauternes, Bordeaux, France	2020	37.5cl 41

“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 Mixed Nuts		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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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

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

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

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)

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

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Craft Beers & Cider

Firebird Festive 51 Ale, West Sussex, England, 4.8% (Vegan)	500ml Bottle	6
Firebird Bohemia Smooth Pilsner (Lager), West Sussex, England, 4.8% (Vegan)	330ml Bottle	5
Firebird Two Horses Pale Ale, West Sussex, England, 3.8% (Vegan) NEW!	440ml Can	6.5
Firebird Coffee Porter, West Sussex, England, 5.0% (Vegan)	440ml Can	7
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
Silly Moo Cowfold Cider, West Sussex, England 4.8%	330ml Can	6
Erdinger Alkoholfrei Wheat Beer, Bavaria, Germany, <0.5% ALCOHOL FREE !	500ml Bottle	4.5

Spirits & Liqueurs

Grey Goose Vodka, France, 40%	25ml/50ml	5/10
Roku, Japan, 43%	25ml/50ml	4.5/9
No.3 London Dry Gin, England, 46%	25ml/50ml	5/10
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
Four Roses Small Batch Bourbon, USA, 45%	25ml/50ml	5/10
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
Ojo de Tigre Mezcal, 37% LAST CHANCE !	25ml/50ml	5/10
Kah Day of the Dead Tequila Bianco, Mexico, 40%	25ml/50ml	5/10
Cointreau, France, 40%	25ml/50ml	3.5/7
Henry de Querville Calvados, France, 40%	25ml/50ml	4.5/9
D.O.M. Benedictine, France, 40% LAST CHANCE !	25ml/50ml	4.5/8.5
La Fée Parisienne Absinthe, France, 68%	25ml/50ml	6/12
Maxime Trijol VSOP Grande Champagne Cognac	25ml/50ml	8/16

Cellar Cocktails and Mocktails

Sussex Royale: Blanc de Blancs + Crème de Cassis or Apricot	13
Death in a Paris Afternoon	16
My Old Fashioned Chéri	11
Anglais 75	12
Surrey Hills Espresso Martini	12.5
Barrel Aged Magnifique Negroni	13
Margarita	13
Elderflower Nojito [Mocktail] ALCOHOL FREE !	6
Anglais 0.5 [Mocktail] ALCOHOL FREE !	6
Caribbean Spiced Mule [Mocktail] ALCOHOL FREE !	6

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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)	2.7
Americano	3.7
Macchiato (Double)	3.9
Flat White Cappuccino Latte	4.2
Iced Latte	4.2

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	2.9
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Soft Drinks

Water

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

Classics

Fever-Tree Madagascar 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)

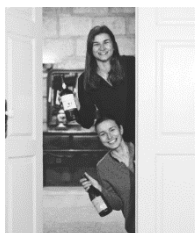
Prices

Bottle	3
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

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?

Tamara said: *"My favourite is Tokaji Aszu and Sohpie Cossy Champagne"*

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

Andreia said: *"I haven't tasted all of them, so ask me in a few months :)"*

Who is the most interesting person you have ever met?

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."*

Andreia said: *"Lourenço Mutarrelli, Brazilian writer."*

What are you holiday plans this year?

Tamara said: *"I hope to go to seaside outside of the UK."*

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

Andreia said: *"Go back to Brazil visit family and friends."*

What is your biggest traveling dream?

Tamara said: *"Thailand."*

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

Andreia said: *"Now, it's a trip to the Croatian Coast."*

WiFi: Cellar Guest **Password:** cellarwinebarwoking