

CELLAR  
MAGNIFIQUE



## Learn About Our Upcoming Events

### LIVE MUSIC



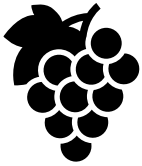
#### **Live Music: Cali Rivlin's Kate Bush and Piano Muses. Sunday 26<sup>th</sup> November, 17:30**

Cali Rivlin is a soulful singer and ethereal piano composer. She describes her music as: "If Alanis Morissette, Tori Amos, Kate Bush & Florence+Machine had a baby that made a soundtrack". She will share uniquely arranged covers and her own original music.

#### **Live Music: Bubbles & Bubl  with Mikey JC. Sunday 10<sup>th</sup> December, Double Bill**

Mikey JC returns to Cellar Magnifique. Expect the songs of Sinatra, Bubl , Nat King Cole, Bobby Darin, Dean Martin and many more. We will be holding afternoon and evening events to give double the opportunity to book!

### FOOD & WINE



#### **Food: Magnifique Fondue. Sunday 17<sup>th</sup> December, 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.

#### **Tasting: Champagne Sabrage. Wednesday 17<sup>th</sup> December, 19:00**

We will be welcoming an expert from Confr rie du Sabre d'Or to teach you the historic art of sabrage, or opening bottles of champagne with a sabre sword. Learn a new technique to impress friends and family whilst also learning more about our wonderful grower champagnes

### COMEDY NIGHT



#### **Comedy Magnifique: Tuesday 19<sup>th</sup> December 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.

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



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Learn About Our Upcoming Events	Page 2
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

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

## Wines by the Glass and Carafe

	Vintage	Small 125ml	Medium 175ml	Carafe 375ml
<b>BUBBLES</b>				
Cuvée Flamme, Crémant Rosé Gratien & Meyer, Loire	NV	9		
Vouvray Brut <b>CHRISTMAS PAIRING!</b> Domaine Champalou, Vouvray, Loire	NV	10		
Blanc de Noirs Grand Cru JP Secondé, Montagne de Reims, Champagne, France	NV	15		
Blanc de Blancs Blackdown Ridge Estate, Sussex	2018	12		
		<b>125ml</b>	<b>175ml</b>	<b>375ml</b>
<b>WHITE FAVOURITES</b>				
'Picpoul de Pinet' Château de la Mirande, Coteaux du Languedoc	2022	6	8	16
Epicuria 'Chardonnay' Domaine de la Zouina, Meknès, Morocco	2022	12	14	26
Le Petit Clos 'Sauvignon Blanc' Organic Clos Henri Bourgeois, Marlborough ( <b>Vegan</b> )	2021	9	12	22
Barakonyi Single Vineyard 'Furmint' [Dry] Tokaj Nobilis, Tokaj, Hungary	2018	11	13	24
		<b>125ml</b>	<b>175ml</b>	<b>375ml</b>
<b>ROSÉ</b>				
Cuvée Sélectionnée 'Grenache/Syrah/Cinsault' Masfleurey, Côtes de Provence	2022	8	10	19
		<b>125ml</b>	<b>175ml</b>	<b>375ml</b>
<b>RED FAVOURITES</b>				
'Malbec' Organic Familia Cecchin, Mendoza ( <b>Vegan</b> )	2022	8	10	19
'Escargot' Bourgogne 'Pinot Noir' <b>CHRISTMAS PAIRING!</b> Damien Martin, Burgundy, France	2022	9	11	21
Chianti Haurio Colli Senesi 'Sangiovese' Mormoraia, Tuscany, Italy	2020	9	11	21
Morgon 'Gamay' Lucien Lardy, Morgon, Beaujolais ( <b>Vegan</b> )	2020	11	13	24
Ca' del Laito Valpolicella Ripasso Superiore 'Corvina Blend' Bussola, Valpolicella, Veneto, Italy	2017	12	14	28
<b>TO FINISH [SWEET] - Ask about further options</b>		<b>100ml</b>		
10 Year Tawny Port 'Touriga Nacional Blend' Vieira de Sousa, Douro, Portugal	NV	10		
Sauternes 'Semillon Blend' <b>CHRISTMAS PAIRING!</b> Château Simon, Sauternes, Bordeaux, France	2018	11		
Tokaj 5 Puttonyos Aszu 'Furmint' Beres, Tokaj, Hungary	2011	15		

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## Taste to Discover Wines: Christmas Pairings

3 x 75ml £19

One of our knowledgeable team members will guide you through a flight of wines:

ACT I: Presents. Vouvray Brut. *A perfect accompaniment for salmon/caviar canapes.*

ACT II: The Main Feast. 'Escargot' Bourgogne Rouge. *A perfect accompaniment for a Christmas roast.*

ACT III: Sweet Treats. Château Simon Sauternes. *A perfect accompaniment for mince pies or pudding*

We will be delivering Christmas hampers including all three wines, matched cheeses, and fine charcuterie in a lovely wicker box just before Christmas (£99). Pre-order with the bar now

## 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

2021	75ml - 10	125ml - 16
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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' **NEW!**  
Domaine Berthelemot, Burgundy, France

2021	75ml - 13	125ml - 21
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Montrachets are amongst the most highly valued white wines in the world. Expect white flowers, ripe orchard fruit and gentle lemon citrus on the nose, and a beautifully linear palate with a brilliant mineral tension. The ripe fruit character builds as the wine warms in your mouth, seasoned with a cleverly balanced hint of oak. Seductive and long.  
*Vivino Rating - 4.5/5.0 (top 1% of wines in the world)*

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

2021	75ml - 11	125ml - 17
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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)*

3ème Grand Cru Classé, 'Cabernet Sauvignon/Merlot/Cabernet Franc'  
Château Langoa Barton, St Julien, Bordeaux, France

2012	75ml - 15	125ml - 24
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The character of this Cabernet Sauvignon is vivid and expressive, created from low yields by nature's vicissitudes during the growing season and supported by a rigorously enforced selection process, which removed any fruit deemed even possibly unripe. The wine presents with a remarkably juicy initial expression of cassis and the palate remains fruit-driven.  
*Robert Parker - 90 Points*

Amarone della Valpolicella Classico 'Corvina'  
Bussola, Valpolicella, Veneto, Italy

2017	75ml - 13	125ml - 21
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Amarone wines are strong, full, rich and complex produced through a complex grape drying (appassimento) method. Bussola's tour de force is deep, dark and savoury. Clove and cinnamon, balsamic spice, chocolate and blackberries all blossom on the nose and palate. Racy, yet silky tannins, burst though on the palate with ultra ripe red and black berries.  
*Vivino Rating - 4.5 (top 1% of wines in the world)*

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## Wines by the Bottle

CRÉMANT & SPARKLING WINE	Vintage	Bottle
Cuvée Flamme, Crémant Rosé Gratien & Meyer, Loire, France	NV	39
Cuvée Flamme, Crémant Brut Gratien & Meyer, Loire, France	NV	42
Vouvray Brut <b>CHRISTMAS PAIRING!</b> Domaine Champalou, Vouvray, Loire	NV	46
Brut Nature Biodynamic <b>LAST CHANCE !</b> 1701 Franciacorta, Lombardia, Italy ( <b>Vegan</b> )	NV	75
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
La Grâce D'Alphael Brut Nature Blanc de Blancs Grand Cru Philippe Glavier, Cramant, Champagne, France	NV	89
Blanc de Noirs Grand Cru JP Secondé, Montagne de Reims, Champagne, France	NV	95
Rosé Éléance Sophie Cossy, Montagne de Reims, Champagne, France	NV	99
Sophistiquee 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	2022	30
Cora 'Muscat/Xarel-lo' Biodynamic Bodega Loxarel, Penedès, Spain ( <b>Vegan</b> )	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 ( <b>Vegan</b> )	2021	33
Orube Rioja Blanco 'Chardonnay/Tempranillo Blanco' Solar Viejo, Rioja, Spain	2021	34
'Assyrtiko' Organic <b>NEW !</b> Athnasiou Winery, Nemea, Greece	2021	37
Toques et Clochers Haute Vallée 'Chardonnay' Sieur d'Arques, Limoux, Languedoc, France ( <b>Vegetarian</b> )	2021	39
Lychgate 'Bacchus' Bolney Wine Estate, Sussex, England	2021	40

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<b>WHITE WINE – By Vintage Continued</b>	<b>Vintage</b>	<b>Bottle</b>
Le Petit Clos ‘Sauvignon Blanc’ Organic Clos Henri Bourgeois, Marlborough, New Zealand (Vegan)	2021	41
Puligny Montrachet ‘Chardonnay’ <b>NEW !</b> Domaine Berthelemot, Bourgogne, France	2021	125
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
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 <b>LAST CHANCE !</b> Château Jean Faux, Bordeaux, France	2017	54
Chablis Premier Cru Les Lys ‘Chardonnay’ Daniel-Etienne Defaix, Bourgogne, France	2009	84

#### **ROSÉ AND AMBER WINE – By Vintage**

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**

<b>RED WINE – By Vintage</b>	<b>Vintage</b>	<b>Bottle</b>
‘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, Piedmont, Italy	2021	36
Alice Vieira ‘Touriga Nacional/Touriga Franca/Tinta Roriz’ Vieira de Sousa, Douro, Portugal (Vegan)	2021	37
Thronos ‘Agiorgitiko’ Organic Athanasiou 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

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RED WINE – By Vintage Continued	Vintage	Bottle
Chianti Haurio Colli Senesi ‘Sangiovese’ <b>NEW !</b> Mormoraia, Tuscany, Italy	2020	38
‘Escargot’ Bourgogne Rouge ‘Pinot Noir’ <b>CHRISTMAS PAIRING!</b> Damien Martin, Burgundy, France	2020	38
Morgon ‘Gamay’ Lucien Lardy, Morgon, Beaujolais, France <b>(Vegan)</b>	2020	47
Goettweiger Berg ‘Pinot Noir’ Stift Goettweig, Niederösterreich, Austria	2020	49
Crozes Hermitages Les Pierrelles ‘Syrah’ Domaine Albert Belle, Northern Rhône, France <b>(Vegan)</b>	2020	61
Pommard 1 <sup>er</sup> Cru ‘Pinot Noir’ Organic Jean Javillier & Fils, Côte de Beune, Burgundy, France	2019/21	100
Mathilde ‘Syrah/Grenache’ Organic Clos Saint-Michel, Côtes-du-Rhône, France <b>(Vegan)</b>	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’ <b>NEW !</b> Fuentenarro, Ribera del Duero, Spain	2019	71
Cuvée Prestige ‘Grenache/Mourvèdre’ <b>NEW !</b> Jean Royer, Châteauneuf du Pape, Southern Rhône, France	2019	85
Vie Erte ‘Nebbiolo’ <b>NEW !</b> Cigliuti, Barbaresco, Piedmont, Italy	2019	91
Hochar Père et Fils ‘Cinsault/Grenache/Cabernet Sauvignon’ Château Musar, Bekaa Valley, Lebanon <b>(Vegan)</b>	2018/19	55
‘Carmenère Syrah’ Abolengo, Cachapoal Valley, Chile <b>(Vegan)</b>	2018	39
Gevrey-Chambertin Vieilles Vignes ‘Pinot Noir’ <b>LAST CHANCE !</b> Domaine Heresztyn-Mazzini, Côte de Nuits, Burgundy, France	2018	125
Vino Nobile di Montepulciano ‘Sangiovese’ Cantine Vittorio Innocenti, Tuscany, Italy	2017/16	51
Ca' del Laito Valpolicella Ripasso Superiore ‘Corvina Blend’ <b>NEW !</b> Bussola, Valpolicella, Veneto, Italy	2017	56
Amarone della Valpolicella Classico ‘Corvina’ Bussola, Valpolicella, Veneto, Italy	2017	126
Bikavér Reserve ‘Kékfrankos Blend’ Takler, Skészard, Hungary	2016/2018	44
Laztana Gran Reserva ‘Tempranillo Blend’ Bodegas Olarra, Rioja, Spain	2015	36
Barolo Mesdi ‘Nebbiolo’ 460 Casina Bric, Piedmont, Italy	2015	68
3ème Grand Cru Classé, ‘Cabernet Sauvignon/Merlot/Cabernet Franc’ Château Cantenac-Brown, Margaux, Bordeaux, France <b>(Vegan)</b>	2014	139

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RED WINE – By Vintage Continued	Vintage	Bottle
Cru Bourgeois ‘Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot’ Château Saint-Ahon, Medoc, Bordeaux, France	2013	47
3ème Grand Cru Classé, ‘Cabernet Sauvignon/Merlot/Cabernet Franc’ <b>LAST CHANCE!</b> Château Langoa Barton, St Julien, Bordeaux, France	2012	130
Grand Cru Classé, ‘Merlot/Cabernet Franc/ Cabernet Sauvignon’ Château Larmande, Saint-Émilion, Bordeaux, France <b>(Vegan)</b>	2011	89
Gran Reserva Especial ‘Tempranillo’ <b>NEW!</b> Bodegas Urbina, Rioja, Spain	2004	63

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’ <b>CHRISTMAS PAIRING!</b> Château Simon, Sauternes, Bordeaux, France	2018	37.5cl 38
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 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
Ojo de Tigre Mezcal, 37%	25ml/50ml	5.0/10.0
Kah Day of the Dead Tequila Bianco, Mexico, 40%	25ml/50ml	5.0/9.5
Kah Day of the Dead Tequila Reposado, Mexico, 40%	25ml/50ml	6.0/12.0
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

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
Elderflower Nojito [Mocktail]	6.0
Anglais 0.5 [Mocktail]	6.0

## 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 Apply (250ml), Pago Mango (250ml)

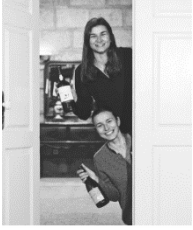
### Prices

Bottle	3.00
Mixer	2.00

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



**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."*