

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



Music from the Shows with Karl Charity Sunday 23rd June, 17:30

Jazz supremo Karl Charity will be returning to showcase hits from 42nd Street, Guys and Dolls, Wild Party, West Side Story and more.

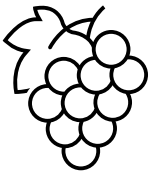
Live Music: Brazilian Jazz with Mario Bakuna, Sunday 14th July, 17:30

“Mario Bakuna, a sparkling guitarist, plays with palpable feeling - his virtuosic fluency on the fretboard is controlled and flourishes are perfectly placed. His voice has a texture like heavy cloth”. (Songlines Magazine)

Live Music: Victoria Simmonds: "Let's Do Happy", Sunday 28th July, 17:30

British singer-songwriter, Victoria Simmonds, is an independent artist. Having lived in both the UK and France she has performed around Europe. Her music is a blend of Indie, Folk, Alt Pop/Rock. She fills the songs with her powerful voice which brings expressive, controlled and heartfelt emotions.

FOOD & DRINK



Wine tasting: Discover Austria 3rd July 2024, 19:00

LAST TICKETS AVAILABLE!

We will explore five very different styles of wine across grapes, colours, and styles. This will include Grüner Veltliner, Austria's iconic grape, but also international varietals and even a very modern amber wine. We will serve wonderful local cheeses and meats to match our wine choices.

ARTS



Exhibition Launch - Meet the Artist

Join us at Cellar Magnifique for our first Meet the Artist event. We are excited to welcome local artist, Aska Gough, who will be exhibiting her work in the bar. Her art is mostly representational - designed for visual appeal and to enhance physical surroundings. It facilitates wellbeing, healing, and connectivity with nature and cultures. Aska uses textures, patterns, and earthly materials as well as reclaimed ethnic jewellery and beads. FREE but please Book a Table so we can predict numbers. Email us directly for group sizes of more than 10. See below for other upcoming arts events if you cannot attend!

COMEDY NIGHT



Fringe Preview: Patrick Monahan Tuesday 10th July, 19:30

Comedy Magnifique: Tuesday 16th July, 19:30 THIRD SOLD!

Fringe Preview: Elliot Steel's Soft Boi Core Wednesday 24th July, 7:30pm

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.

HAPPENINGS



Central Bark Cafe, Saturday 6th July, 14:30-16:30

We are sharing gourmet treats, pawsecco, and puppuccinos. Do come and join us to let tail-wagging, good times begin! Entry is FREE but please do reserve a table via our website.

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

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

Wines by the Glass and Carafe

	Vintage	Small 125ml	Medium 175ml	Carafe 375ml
BUBBLES				
Cuvée Flamme, Crémant Rosé Gratien & Meyer, Loire, France	NV	9.5		
Cuvée Éclat 1 ^{er} Cru Brut Sophie Cossy, Montagne de Reims, Champagne, France	NV	15		
Classic Cuveé Blackdown Ridge Estate, Sussex, England	2018	12.5		
		125ml	175ml	375ml
WHITE FAVOURITES				
Epicuria 'Chardonnay' Domaine de la Zouina, Meknès, Morocco	2023	12.5	14.5	27
'Picpoul de Pinet' Château de la Mirande, Coteaux du Languedoc, France	2022	6.5	8.5	16.5
Les Roches Gaudinieres 'Melon de Bourgogne' Famille Déramé, Muscadet-Sevre et Maine, Loire, France	2022	8	10	19
TASTE TO DISCOVER				
On The Nod 'Bacchus' Yotes Court, Kent, England	2022	8.5	10.5	20
'Sauvignon Blanc' Organic Clos Henri Estate, Marlborough, New Zealand (Vegan)	2021	9.5	12	22
		125ml	175ml	375ml
ROSÉ				
'Cabernet Franc' Rosé Domaine Girard Garriguette, Pays d'Oc, France NEW!	2023	8	10	19
Prestige Rosé 'Cinsault, Syrah, Grenache' NEW! Château d'Ollières, Coteaux Varois en Provence, France	2023	9	11	21
		125ml	175ml	375ml
RED FAVOURITES				
'Malbec' Organic Familia Cecchin, Mendoza, Argentina (Vegan)	2022	8.5	10.5	20
Bourgogne 'Pinot Noir' Domaine Agnès, Didier & Florent Dauvissat Burgundy, France	2022	11	14.5	28
Chianti Haurio Colli Senesi 'Sangiovese' Mormoraia, Tuscany, Italy	2021	9	11	21
Saumur Champigny 'Cabernet Franc' Domaine Audebert & Fils, Loire, France	2021	10	12	23
TASTE TO DISCOVER				
Ca' del Laito Valpolicella Ripasso Superiore 'Corvina Blend' Bussola, Valpolicella, Veneto, Italy	2018	11.5	15	29
		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 NEW! Hétszölő, Tokaj, Hungary	2020	11		

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Taste to Discover Wines: Fine Wines

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

Chablis 'Chardonnay' Premier Cru 'Les Lys' Daniel-Etienne Defaix, Bourgogne, France	2021	75ml - 9	125ml - 14
<i>Vivino Rating - 4.3 (top 1% of wines in the world)</i>			
Les Terrasses du Palat Condrieu 'Viognier' Francois Villard, Condrieu, Northern Rhone, France	2021	75ml - 10	125ml - 17
<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	2021	75ml - 15	125ml - 25
<i>Vivino Rating - 4.1/5.0 (top 17% of wines in the world)</i>			
Il San Lorenzo Bianco 'Verdicchio' NEW! Fattoria San Lorenzo, Marche, Italy	2009	75ml - 15	125ml - 25
<i>Vivino Rating - 4/5.0 (top 1% of wines in the world, top 1% of wines from Marche)</i>			
Barolo Mesdi 'Nebbiolo' NEW! 460 Casina Bric, Piedmont, Italy	2016	75ml - 8	125ml - 12
<i>Vivino Rating - 4/5.0 (top 3% of wines in the world)</i>			
Cuvée Prestige 'Grenache/Mourvèdre' LAST CHANCE! Jean Royer, Châteauneuf du Pape, Southern Rhône, France	2019	75ml - 9	125ml - 15
<i>Vivino Rating - 4.3/5.0 (top 2% of all wines in the world)</i>			
Vigneti di Ravazzol 'Corvina' Ca La Bionda, Amarone della Valpolicella Classico, Italy NEW!	2018	75ml - 11	125ml - 18
<i>Vivino Rating - 4.3/5.0 (top 4% of all wines in the world)</i>			
Aux Allots 'Pinot Noir' NEW! Georges Chicotot, Nuits-Saint-Georges, France	2018	75ml - 13	125ml - 22
<i>Vivino Rating - 4.0/5.0 (top 10% of all wines in the world)</i>			
3ème Grand Cru Classé, 'Cabernet Sauvignon/Merlot/Cabernet Franc' Château Cantenac-Brown, Margaux, Bordeaux, France (Vegan) NEW!	2014	75ml - 14	125ml - 23
<i>Vivino Rating - 4.2/5.0 (top 2% of all wines in the world)</i>			

Taste to Discover Wines: Loire Valley

3 x 75ml £16

Enjoy a tasting of three wonderful wines from Loire Valley

Crisp and refreshing Crémant

Light and citrusy Muscadet

Medium body and fruity Saumur-Champigny

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	39
Cuvée Flamme, Crémant Brut Gratien & Meyer, Loire, France	NV	42
Cascinetta Moscato d'Asti [Sweet] Vietti, Piedmont, Italy	2020	41
Classic Cuveé Blackdown Ridge, Sussex, England	2018	64
CHAMPAGNE	Vintage	Bottle
Cuvée Éclat 1 ^{er} Cru Brut Sophie Cossy, Montagne de Reims, Champagne, France	NV	85
La Grâce D'Alphael Brut Nature Blanc de Blancs Grand Cru Philippe Glavier, Cramant, Champagne, France	NV	95
Rosé Élégance Sophie Cossy, Montagne de Reims, Champagne, France	NV	99
Collection Meunier Blanc de Noir Brut NEW! Champagne Salmon, Montagne de Reims, Champagne, France	2019	110
Rive Gauche Rive Droite Extra Brut Champagne Grand Cru Marc Hébrart, Champagne, Mareuil-Sur-Aÿ, France	2015	170
WHITE WINE - By Vintage	Vintage	Bottle
Geminus 'Pecorino' Montselva, Abruzzo, Italy NEW!	2023	38
Epicuria 'Chardonnay' Domaine de la Zouina, Meknès, Morocco	2023	52
'Picpoul de Pinet' Château de la Mirande, Coteaux du Languedoc, France	2022	32
Les Roches Gaudinieres 'Melon de Bourgogne' Famille Déramé, Muscadet-Sevre et Maine, Loire, France TASTE TO DISCOVER	2022	32
'Sauvignon Gris' Domaine Bernard Maillard, Loire, France (Vegan)	2022	35
Cora 'Muscat/Xarel-lo' Biodynamic Bodega Loxarel, Penedès, Spain (Vegan) LAST CHANCE!	2022	37
Goettweiger Berg Messwein 'Grüner Veltliner' Stift Goettweig, Niederösterreich, Austria NEW!	2022	39
On The Nod 'Bacchus' Yotes Court, Kent, England NEW!	2022	39
Gavi Di Tassarolo 'Cortese' Castellari Bergaglio, Piedmont, Italy NEW!	2022	40
'Chardonnay' Stopham Estate, Sussex, England LAST CHANCE!	2022	48
Gelblack Feinherb 'Riesling' Schloss Johannisberg, Rheingau, Germany	2022	52

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WHITE WINE – By Vintage Continued	Vintage	Bottle
Tradition Sancerre Blanc ‘Sauvignon Blanc’ Daniel Chotard, Loire, France	2022	55
‘Chardonnay’ Quilt, Napa Valley, USA NEW!	2022	67
‘Viognier/Petit Manseng Blend’ Mas de Daumas Gassac, Languedoc-Roussillon, France LAST CHANCE !	2022	105
Alice Vieira ‘Rabigato/Viosinho/Gouveio’ Vieira de Sousa, Douro, Portugal	2021	35
Orube Rioja Blanco ‘Chardonnay/Tempranillo Blanco’ Solar Viejo, Rioja, Spain LAST CHANCE !	2021	35
‘Assyrtiko’ Organic Athnasiou Winery, Nemea, Greece	2021	37
Toques et Clochers Haute Vallée ‘Chardonnay’ Sieur d’Arques, Limoux, Languedoc, France (Vegetarian)	2021	41
‘Sauvignon Blanc’ Organic Clos Henri Estate, Marlborough, New Zealand (Vegan)	2021	42
Dry ‘Furmint’ Hétszölö, Tokaj, Hungary LAST CHANCE !	2021	45
Les Chênes ‘Chardonnay’ Fernand & Laurent Pillot, Chassagne Montrachet, Burgundy, France	2021	144
La Dilettante Sec ‘Chenin Blanc’ Organic Catherine et Pierre Breton, Vouvray, Loire, France (Vegan)	2020	52
Les Terrasses du Palat Condrieu ‘Viognier’ Francois Villard, Condrieu, Northern Rhone, France	2018	98
Sainte Radegonde Blanc ‘Sauv. Blanc/Sémillon’ Biodynamic LAST CHANCE ! Château Jean Faux, Bordeaux, France	2017	54
Chablis Premier Cru Les Lys ‘Chardonnay’ Daniel-Etienne Defaix, Bourgogne, France	2009	84
Il San Lorenzo Bianco ‘Verdicchio’ Fattoria San Lorenzo, Marche, Italy NEW !	2009	145
ROSÉ AND AMBER WINE – By Vintage	Vintage	Bottle
‘Cabernet Franc’ Rosé Domaine Girard Garriguet, Pays d’Oc, France NEW !	2023	36
Prestige Rosé ‘Cinsault, Syrah, Grenache’ Château d’Ollières, Coteaux Varois en Provence, France NEW !	2023	40
Best Turned Out ‘Meunier’ Yotes Court, Kent, England	2022	44
Phoenix, ‘Merwah’ [Amber Wine] Organic Mersel, Bekaa Valley, Lebanon (Vegan)	2021	53

RED WINE – By Vintage	Vintage	Bottle
Les Peyrautins 'Pinot Noir' Les Producteurs Réunis, Pays d'Oc, France	2022	34
'Malbec' Organic Familia Cecchin, Mendoza, Argentina (Vegan)	2022	37
Bourgogne 'Pinot Noir' Domaine Agnès, Didier & Florent Dauvissat, Burgundy, France	2022	54
Thronos 'Agiorgitiko' Organic Athanasίου Winery, Nemea, Greece (Vegan)	2021	37
'Dolcetto' di Ovada Guido Matteo, Piedmont, Italy	2021	37
Alice Vieira 'Touriga Nacional/Touriga Franca/Tinta Roriz' Vieira de Sousa, Douro, Portugal (Vegan)	2021	38
Chianti Haurio Colli Senesi 'Sangiovese' Mormoraia, Tuscany, Italy	2021	39
Saumur Champigny 'Cabernet Franc' TASTE TO DISCOVER Domaine Audebert & Fils, Loire, France	2021	42
Revival Old Vine 'Pais' Garage Wine Co., Maule Valley, Chile (Vegan) LAST CHANCE !	2021	42
Morgon 'Gamay' Lucien Lardy, Morgon, Beaujolais, France (Vegan)	2021	47
Goettweiger Berg 'Pinot Noir' Stift Goettweig, Niederösterreich, Austria	2021	49
Cabina '56 Reserva 'Merlot' Aresti, Curico Valley, Chile	2020	30
La Gloire de Mon Pere 'Cab. Sauv. Blend' Biodynamic Chateau Tour Des Gendres, Bergerac, France	2020	46
Redhill 'Pinotage' Simonsig Estate, Stellenbosch, South Africa	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	39
Cahors 'Malbec' Organic Biodynamic Château Pech Sirech, Cahors, France	2019	43
Esenzias 18 Meses en Barrica de Roble Francés 'Tinto Fino' Fuentenarro, Ribera del Duero, Spain	2019	75
Cuvée Prestige 'Grenache/Mourvèdre' Jean Royer, Châteauneuf du Pape, Southern Rhône, France	2019	85
Vie Erte 'Nebbiolo' Cigliuti, Barbaresco, Piedmont, Italy	2019	95
Pommard 1 ^{er} Cru 'Pinot Noir' Organic Jean Javillier & Fils, Côte de Beune, Burgundy, France	2019/21	109
Ca' del Laito Valpolicella Ripasso Superiore 'Corvina Blend' Bussola, Valpolicella, Veneto, Italy	2018	58
Vigneti di Ravazzol 'Corvina' NEW ! Ca La Bionda, Amarone della Valpolicella Classico, Italy	2018	105

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RED WINE – By Vintage Continued	Vintage	Bottle
Aux Allots ‘Pinot Noir’ NEW ! Georges Chicotot, Nuits-Saint-Georges, France	2018	128
Musar Rouge ‘Cabernet Sauvignon/Carignan/Cinsault’ Château Musar, Bekaa Valley, Lebanon (Vegan)	2017	90
Vino Nobile di Montepulciano ‘Sangiovese’ Cantine Vittorio Innocenti, Tuscany, Italy	2016/17	53
Barolo Mesdi ‘Nebbiolo’ 460 Casina Bric, Piedmont, Italy	2016	72
Grand Cru Classé, ‘Merlot/Cabernet Franc/ Cabernet Sauvignon’ Château Larmande, Saint-Émilion, Bordeaux, France (Vegan)	2016	93
3ème Grand Cru Classé, ‘Cabernet Sauvignon/Merlot/Cabernet Franc’ Château Cantenac-Brown, Margaux, Bordeaux, France (Vegan)	2014	139
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
Laztana Gran Reserva ‘Tempranillo Blend’ Bodegas Olarra, Rioja, Spain	2011	39
Gran Reserva Especial ‘Tempranillo’ Bodegas Urbina, Rioja, Spain	2004	65
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 38
Tokaji Late Harvest NEW ! Hétszölő, Tokaj, Hungary	2020	50cl 46
Sauternes ‘Semillon/Sauvignon Blanc/Muscadelle’ Château Simon, Sauternes, Bordeaux, France	2018	37.5cl 38

“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
Smoked Almonds		4
Pistachios		4
Truffle Mixed Nuts		4.5
Bread Basket – served with extra virgin olive oil & balsamic vinegar		5
Individual Cheese – single item from our Artisan Cheeses	Each	6.5
Individual Charcuterie – single item from our Artisan Charcuterie	Each	6.5
Individual Antipasti – single item from our Artisan Antipasti	Each	6.5

OUR ARTISAN CHEESE, CHARCUTERIE, ANTIPASTI PLATTERS

Medium Platter – four items ‘mix and match’ from our Cheese, Charcuterie, Olive and/or Antipasti Selection		23.5
Large Platter – six items ‘mix and match’ from our Cheese, Charcuterie, Olive and/or Antipasti Selection		29
Extra Large Platter – eight items ‘mix and match’ from our Cheese, Charcuterie, Olive and/or Antipasti Selection		34.5

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
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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

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	6
Firebird Bohemia Smooth Pilsner (Lager), West Sussex, England, 4.8% (Vegan)	330ml Bottle	5
Firebird Vice Weissbier, West Sussex, England, 5.0% (Vegan) NEW !	500ml Bottle	6.5
Firebird Coffee Porter, West Sussex, England, 5.5% (Vegan) LAST CHANCE !	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% NEW !	330ml Can	6
Erdinger Alkoholfrei Wheat Beer, Bavaria, Germany, <0.5%	500ml Bottle	4.5

Spirits & Liqueurs

Grey Goose Vodka, France, 40%	25ml/50ml	5/10
Williams Elegant 48 Gin, England, 48% LAST CHANCE !	25ml/50ml	5/10
Roku, Japan, 43% NEW !	25ml/50ml	4.5/9
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
Kah Day of the Dead Tequila Reposado, Mexico, 40% LAST CHANCE !	25ml/50ml	6/12
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% NEW !	25ml/50ml	6/12
Maxime Trijol VSOP Grande Champagne Cognac NEW !	25ml/50ml	8/16

Cellar Cocktails and Mocktails

Sussex Royale: Blanc de Blancs + Crème de Cassis or Apricot	13
My Old Fashioned Chéri	11
Anglais 75	12
Surrey Hills Espresso Martini	12.5
Barrel Aged Magnifique Negroni	13
Margarita	13
Elderflower Nojito [Mocktail]	6
Anglais 0.5 [Mocktail]	6
Caribbean Spiced Mule [Mocktail] NEW !	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	3.2
Macchiato (Double)	3.4
Flat White Cappuccino Latte	3.8
Iced Latte	3.8

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	2.7
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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)

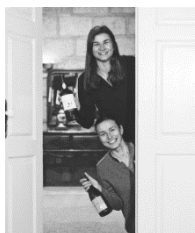
Prices

Bottle	3
Mixer	2

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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

Meet Our New Team Members

What is your favourite wine from our menu?

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

Zuzanna said: *"My favourite wine on the menu is cuvée, it is light, easy drinking, sweet and fruity. In my opinion a perfect wine for the hotter summer days."*

Lennon said: *"My favourite wine is the Urbina."*

Who is the most interesting person you have ever met?

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

Zuzanna said: *"The most interesting person I have ever met is my friend Biff who travels the world, trains world athletes and is the most filled with life person, who really inspires me to live life to the fullest."*

Lennon said: *"The most interesting person I've met would probably be my daughter :D."*

What are you holiday plans this year?

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

Zuzanna said: *"I have recently been to Corfu, travelling the Island, hiking to hidden beaches, trying the amazing cuisine and local wine. I am planning to travel next to Thailand, Lithuania and to see my family in Poland."*

Lennon said: *"Holiday plans this year are to hopefully go to some nice wine regions in Europe."*

What is your biggest traveling dream?

Tamara said: *"Thailand."*

Zuzanna said: *"My biggest travelling dream is to visit as many countries as possible and find hidden gems across the world."*

Lennon said: *"My biggest dream holiday would be Japan."*

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