

CELLAR MAGNIFIQUE



TASTE TO DISCOVER!

We welcome the return of our Summer cocktails! The team have been busy practicing their mixing skills to bring you the very best thirst quenchers. See Page 5 for a refreshing treat.

Learn About Our Upcoming Events

LIVE MUSIC



Songs Without Borders *Storytelling | Cultures | Theatrical*

Sunday 9th August, 17:30

Three performers. Two musical worlds. One evening of stories told through song.

Songs Without Borders celebrates musical theatre across languages and cultures, pairing songs from Hong Kong productions with beloved Western showtunes reimagined in Cantonese. Performed by Anson, Bernice, and Junhong—trained at Guildford School of Acting and the Royal Conservatoire of Scotland, the cabaret explores how stories and music connect people across cultures while preserving their emotional core.

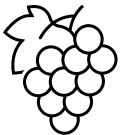
Whether you're a lifelong theatre fan, curious about Hong Kong's musical theatre scene, or simply looking for something different, join us for an evening of music, storytelling, and unexpected discoveries.

The Golden Ages *Jazz | Ella Fitzgerald | Swing*

Sunday 23rd August, 17:30

Following two sold-out performances, Alex Isora returns to Cellar Magnifique this August for a special summer edition of *Journeys Through Jazz*. Step into our candle-lit caveau for an intimate evening celebrating the timeless sounds of classic jazz, from smoky swing to heartfelt ballads. A recent Italia Conti Musical Theatre graduate, Alex has captivated audiences with her expressive vocals, warm storytelling, and soulful stage presence. Relax with a glass of wine as she brings the golden age of jazz to life in an unforgettable performance filled with elegance, nostalgia, and charm. Book early—this much-loved show is expected to sell out again.

FOOD & DRINK



Tasting: A Taste of Greece *Guided Tour | Food Pairings | Guest Host*

Wednesday 2nd September: 19:00 to 21:00

Join returning guest host Aimee Brookes for her third tasting at Cellar Magnifique as we explore five exceptional Greek wines, paired with an artisanal charcuterie board in an evening celebrating the rich flavours and history of Greece.

ARTS



Paint & Sip

Tuesday 25th August and Tuesday 8th September 19:00 – 21:00

Join us for a relaxed evening of painting. Everything you need to paint a masterpiece! On 25th August we will be painting Tropical Bay. On 8th Sept we will be painting a Highland Cow. All painting materials including your canvas are included in the ticket cost (as well as expert guidance).

For further details and to book please scan the QR code



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	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

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Wines by the Glass and Carafe

BUBBLES

Crémant Rosé Cuvée Flamme Gratien & Meyer, Loire. VG NV	125ml - 10
Lambrusco Tasso [Red] Fattoria Moretto, Emilia Romagna. O NV 🕒	125ml - 10.5
English Classic Cuvée Greyfriars Vineyard, Surrey. 2015	125ml - 12.5
Champagne La Cuvée 1629 Brut Mathieu - Nicolas, Vallée de la Marne, Champagne. NV	125ml - 13
English Sparkling Rosé Greyfriars Vineyard, Surrey. VG NV	125ml - 11.5
Vulkanica #8 Pet Nat Pivnica Čajkov, Nitra N O 2023 🕒	125ml - 11.5

WHITE

'Picpoul de Pinet' Château de la Mirande, Languedoc. 2024	125ml - 7.5 175ml - 9.5 375ml - 18.5
Estate 'Sauvignon Blanc' Clos Henri, Marlborough. VG BD O 2024	125ml - 10.5 175ml - 13 375ml - 24
On The Nod 'Bacchus' Yotes Court, Kent. VG 2022/3	125ml - 9.5 175ml - 12 375ml - 23.5
Epicuria 'Chardonnay' Domaine de la Zouina, Meknès. VG 2024	125ml - 12.5 175ml - 15 375ml - 29
★ Chablis Jean Collet 'Chardonnay' Jean Collet et Fils, Burgundy. 2024	Taste 75ml - 9 Glass 125ml - 15
★ Grünlack Spätlese 'Riesling' [Off Dry] Schloss Johannisberg, Rheingau. 2022	Taste 75ml - 11 Glass 125ml - 17
★ Chateau Brown Blanc 'Sauvignon Blanc/Sémillon' Château Brown, Pessac-Léognan, Bordeaux. 2023	Taste 75ml - 9 Glass 125ml - 15
★ Chassagne-Montrachet Les Chênes 'Chardonnay' Fernand Pillot, Burgundy. O 2023	Taste 75ml - 16 Glass 125ml - 26.5

ROSÉ AND AMBER

Rosé 'Grenache/Cinsault' [Rosé] Château d'Ollières, Provence. 2024	125ml - 10 175ml - 12.5 375ml - 23
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KEY - ABOUT OUR WINES

- ★ - Served using our Coravin preservation system. Preserves freshness and allows 75ml tasting pours of exceptional wines.
- V** - Vegetarian / **VG** - Vegan
- N** - Natural Wine / **BD** - Biodynamic / **O** - Organic
- 🕒 - Last chance - leaving our menu soon

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Wines by the Glass and Carafe

RED

Belleplane 'Syrah' LGI Wines, Vin de Pays. 2023	125ml - 8 175ml - 10 375ml - 18.5
Bourgogne 'Pinot Noir' Domaine Dauvissat, Burgundy. 2023	125ml - 12 175ml - 15 375ml - 29.5
'Malbec' Familia Cecchin, Mendoza. VG N O 2024	125ml - 9.5 175ml - 12 375ml - 23
Valpolicella Ripasso Superiore Ca' del Laito 'Corvina Blend' Bussola, Veneto. 2020	125ml - 13 175ml - 16.5 375ml - 32
★ Barolo La Morra 'Nebbiolo' Andrea Oberto, Piedmont. 2021	Taste 75ml - 9.5 Glass 125ml - 15
★ Pommard 1er Cru 'Pinot Noir' Jean Javillier & Fils, Côte de Beaune, Burgundy. O 2022 ⌚	Taste 75ml - 12 Glass 125ml - 20
★ Nuits-Saint-Georges Aux Allots 'Pinot Noir' Georges Chicotot, Burgundy. 2018	Taste 75ml - 14.5 Glass 125ml - 23.5
★ Amarone Classico 'Corvina Blend' Bussola, Veneto. 2019	Taste 75ml - 15 Glass 125ml - 24
★ Château Giscours 3^{ème} Grand Cru Classé 'Cab. Sauv. Blend' Château Giscours, Margaux, Bordeaux. 2012	Taste 75ml - 18 Glass 125ml - 30

SWEET

Sauternes 'Semillon/Sauvignon Blanc/Muscadelle' Château Simon, Bordeaux. VG 2020	100ml - 11.5
Port Unfiltered LBV 'Touriga Nacional Blend' Fonseca, Douro Valley. VG O 2019	100ml - 9.5

FLIGHTS – Guided By Our Knowledgeable Team

Build Your Own Flight	3 x 75ml - 19
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Enjoy a tasting of our most popular wines by choosing 3 wines from our by the glass selection [Excludes sparkling wines, sweet wines and Coravin served wines]

Sparkling Flight	3 x 75ml - 21
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Three radically different sparkling wines including a Pet Nat, red bubbles and a classic blend

TASTE TO DISCOVER – Seasonal Treats from Team Magnifique

Summer Cocktails

Elderflower Mojito	13
Sangria Jug (approx. 3 servings)	24
Spritz Misto	12
Pimmz 0% [mocktail]	7.5

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Wines by the Bottle

CRÉMANT & SPARKLING WINE

Crémant Rosé Cuvée Flamme Gratien & Meyer, Loire, France. VG NV	43
Crémant Blanc Cuvée Flamme Gratien & Meyer, Loire, France. VG NV	44
English Sparkling Rosé Greyfriars Vineyard, Surrey, England. VG NV	54
English Classic Cuvée Greyfriars Vineyard, Surrey, England. 2015	65
SB Sparkling 'Sauvignon Blanc' Greyfriars Vineyard, Surrey, England. NV	48
Vulkanica #8 Pet Nat Pivnica Čajkov, Nitra, Slovakia. N O 2023	54
Chacun Pour Soi Blanc de Noirs Yotes Court, Kent, England. VG N O 2020	75
Cava Brut Nature Pago de Tharsys, Valencia, Spain. VG NV	40
Pétillant Naturel Conti Blanc 'Sauvignon Blanc/Semillion' Albert de Conti, Bergerac, France. O NV	45
Lambrusco Tasso [Red] Fattoria Moretto, Emilia Romagna, Italy. O NV	45
Lumine 'Moscato' d'Asti [Sweet] Ca' d'Gal, Piedmont, Italy. O 2024	46

CHAMPAGNE

La Cuvée 1629 Brut Mathieu - Nicolas, Vallée de la Marne, Champagne, France. NV	73
Fossile Rosé Brut M.G. Heucq, Vallée de la Marne, Champagne, France. NV	81
Blanc de Blancs Brut Grand Cru Franck Bonville, Côte des Blancs, Champagne, France. 2025	92
Blanc de Noirs Brut 1^{er} Cru Gonet-Médeville, Montagne de Reims, Champagne, France. NV	101
Rive Gauche Rive Droite Extra Brut Grand Cru Millésime Marc Hébrart, Mareuil-Sur-Aÿ, Champagne, France. 2015	180

NON ALCOHOLIC BUBBLES

Aurore Sparkling Tea 'Sencha/Pomelo/Rose/Hibiscus' Substance, Provence, France. N O NV	38
Prestige Collection 0.0% Spumante Mionetto, Veneto, Italy. VG NV	24

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WHITE WINE

'Picpoul de Pinet' Château de la Mirande, Languedoc, France. 2024	36
Estate 'Sauvignon Blanc' Clos Henri, Marlborough, New Zealand. VG BD O 2024	46
On The Nod 'Bacchus' Yotes Court, Kent, England. VG 2022/3	45
Epicuria 'Chardonnay' Domaine de la Zouina, Meknès. VG 2024	55
Toques et Clochers Haute Vallée 'Chardonnay' Sieur d'Arques, Limoux, Languedoc, France. V 2024	46
'Viognier/Chardonnay' Moulin de Gassac, Vin de Pays, France. O 2024	36
'Semillon' Karri Vineyard, Margaret River, Australia. VG BD O 2023	38
Alice Vieira 'Rabigato/Viosinho/Gouveio' Vieira de Sousa, Douro, Portugal. VG 2025	38
Messwein 'Grüner Veltliner' Stift Goettweig, Niederösterreich, Austria. 2025	43
Gavi di Gavi 'Cortese' Guido Matteo, Piedmont, Italy. VG 2024	44
O' Rosal 'Albariño Blend' Terras Gauda, Rias Baixas, Spain. VG 2024	52
Colline delle Rose 'Grillo' Terre di Vita, Sicily, Italy. VG O 2023	37
Le Oche 'Verdicchio' Fattoria San Lorenzo, Marche, Italy. VG N BD 2023	52
The Bees 'Viognier' Nativo, Swartland, South Africa. VG O 2021	46
Tradition Sancerre Blanc 'Sauvignon Blanc' Daniel Chotard, Loire, France. VG O 2023	58
La Dilettante Sec 'Chenin Blanc' Catherine et Pierre Breton, Vouvray, Loire, France. VG BD O 2024	57
Gelblack Feinherb 'Riesling' Schloss Johannisberg, Rheingau, Germany. 2023	58
Chablis Jean Collet 'Chardonnay' Jean Collet et Fils, Burgundy, France. 2024	61
Chateau Brown Blanc 'Sauvignon Blanc/Sémillon' Château Brown, Pessac-Léognan, Bordeaux, France. 2023	81
Chassagne-Montrachet Les Chênes 'Chardonnay' Fernand Pillot, Burgundy, France. O 2023	159
Grünlack Spätlese 'Riesling' [Off Dry] Schloss Johannisberg, Rheingau, Germany. 2022	96

ROSÉ WINE

Rosé 'Grenache/Cinsault' Château d'Ollières, Provence, France. 2024	44
English Rosé Best Turned Out 'Meunier' Yotes Court, Kent, England. VG 2022	49

AMBER WINE

Phoenix Amber 'Merwah' Mersel, Bekaa Valley, Lebanon. N O 2021	57
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RED WINE

Belleplane 'Syrah' LGI Wines, Vin de Pays, France. 2023	36
'Malbec' Organic Familia Cecchin, Mendoza, Argentina. VG N O 2024	42
La Gloire de Mon Pere 'Cab. Sauv. Blend' Chateau Tour Des Gendres, Bergerac, France. N O 2022	49
Bourgogne 'Pinot Noir' Domaine Dauvissat, Burgundy, France. 2023	55
Alice Vieira 'Touriga Nacional/Touriga Franca/Tinta Roriz' Vieira de Sousa, Douro, Portugal. VG 2022	42
Mathilde 'Syrah/Grenache' Clos Saint-Michel, Côtes-du-Rhône, France. VG O 2021	42
Reverte Abrazos 'Grenache' Tinto Vinicolla Corellana, Navarra, Spain. VG N O 2024	36
'Odesa Black' Villa Tinta, Odesa, Ukraine. VG 2019	41
Chianti Haurio Colli Senesi 'Sangiovese' Mormoraia, Tuscany, Italy. O 2022	46
Morgon 'Gamay' Didier Desvignes, Morgon, Beaujolais, France. 2023	46
Les Peyrautins 'Pinot Noir' Les Producteurs Réunis, Pays d'Oc, France. 2024	36
Saumur Thierry Germain 'Cabernet Franc' Domaine Des Roches, Loire, France. VG BD N 2024	54
Cahors 'Malbec' Château du Cèdre, Cahors, France. VG O 2022	56
Estate Reserve 'Cabernet Sauvignon Blend' Glenelly, Stellenbosch, South Africa. 2017	51
Jaraman 'Cabernet Sauvignon' Wakefield, Clare Valley, Australia. 2022 	52
Valpolicella Ripasso Superiore Ca' del Laito 'Corvina Blend' Bussola, Veneto, Italy. 2020	63
Crozes Hermitages Certitude 'Syrah' Francois Villard, Northern Rhône, France. VG 2021	66

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RED WINE CONTINUED...

Cru Bourgeois 'Cabernet Sauvignon/Merlot/Cabernet Franc/Petit Verdot' Château Saint-Ahon, Medoc, Bordeaux, France. 2014	52
Vino Nobile di Montepulciano 'Sangiovese' Cantine Vittorio Innocenti, Tuscany, Italy. 2019	59
Gran Reserva Especial 'Tempranillo' Bodegas Urbina, Rioja Alta, Spain. 2004	71
Barolo La Morra 'Nebbiolo' Andrea Oberto, Piedmont, Italy. 2021	86
Cuvée des Sommeliers 'Grenache, Syrah, Mourvedre' Jacques Mestre, Châteauneuf du Pape, Southern Rhône, France. 2019	84
Grand Cru Classé, 'Merlot/Cabernet Franc/ Cabernet Sauvignon' Château Cap de Mourlin, Saint-Émilion, Bordeaux, France. 2016	89
Musar Rouge 'Cabernet Sauvignon/Carignan/Cinsault' Château Musar, Bekaa Valley, Lebanon. VG O 2018	96
Vie Erte 'Nebbiolo' Cigliuti, Barbaresco, Piedmont, Italy. 2020	111
Pommard 1er Cru 'Pinot Noir' Jean Javillier & Fils, Côte de Beaune, Burgundy, France. O 2022 	119
Amarone Classico 'Corvina Blend' Bussola, Veneto, Italy. 2019	138
Château Giscours 3^{ème} Grand Cru Classé 'Cab. Sauv. Blend' Château Giscours, Margaux, Bordeaux, France 2012	175

SHERRY, PORT AND SWEET WINES

Dry Sherry Manzanilla Gabriela 'Palomino' Bodegas Barrero, Sanlúcar de Barrameda, Spain. O NV 	750ml - 54
Sweet Sherry 'Pedro Ximénez' Emilio Hidalgo, Jerez-Xérès, Spain. NV	500ml - 51
Port Unfiltered LBV 'Touriga Nacional Blend' Fonseca, Douro Valley, Portugal. VG O 2019	750ml - 48
'Muscat' Stanton & Killeen, Rutherglen, Australia. NV 	375ml - 39
Sauternes 'Semillon/Sauvignon Blanc/Muscadelle' Château Simon, Bordeaux, France. VG 2020	375ml - 43

Food

Please inform a team member if you have any dietary requirements

BAR SNACKS AND NIBBLES

Nocellara Green Olives of Sicily (with stones) VG	4.5
Smoked Almonds VG	4.5
Pistachios (in shells) VG	4.5
Truffle & Pecorino Mixed Nuts (contains milk) V	5
Bread Basket – served with extra virgin olive oil & balsamic vinegar VG	5
Individual Cheese – single item from our Artisan Cheeses (V)	7
Individual Charcuterie – single item from our Artisan Charcuterie	7
Individual Antipasti – single item from our Artisan Antipasti V (VG)	7

OUR ARTISAN CHEESE, CHARCUTERIE, ANTIPASTI SHARING PLATTERS

Small Sharing Platter – four items ‘mix and match’ from our Cheese, Charcuterie, Olive and/or Antipasti Selection (V) (VG)	26
Medium Sharing Platter – six items ‘mix and match’ from our Cheese, Charcuterie, Olive and/or Antipasti Selection (V)	32.5
Large Sharing Platter – eight items ‘mix and match’ from our Cheese, Charcuterie, Olive and/or Antipasti Selection (V)	38.5

See overleaf for our Cheese, Charcuterie and Antipasti Selections – served with breadbasket, crackers and fig chutney with cheese platters, cornichons with charcuterie platters

SWEET TOOTH

Indulgence Platter - delightful riot of flavour including artisan French blue cheese, fine French chocolate truffles, gently honeyed pickled pear halves, figs, plum chutney, and membrillo	15.5
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“You can’t make everyone happy. You’re not cheese” - Anonymous

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Food

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ARTISAN CHEESES (accompanied by crackers, chutney and bread on savoury platters)

Aged Comté – hard cow cheese with a strong nutty & fruity flavour

Barber's Cheddar **V** – extra-mature, rich, savoury with intensely complex flavour and a crystalline texture

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

Ashcombe – gentle and complex with nutty, creamy, lightly savoury and line of ash running through the centre

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 / Fleur de Alpes – supple cow cheese with delicate sweet, fruity, and nutty notes

Camembert **V** – a cow cheese with powerful, fruity flavours

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

Rosary **V** – a charcoal coated, awards winning goat's cheese with a fresh aftertaste

ARTISAN CHARCUTERIE (accompanied by cornichons and bread on savoury platters)

Four Peppercorn Saucisson

Rosemary & Garlic Saucisson

Prosciutto

Summer Herbs Saucisson

Chorizo (not spicy)

'Nduja (spicy)

EUROPEAN ANTIPASTI (accompanied by bread on savoury platters)

Spicy Cream Cheese Stuffed Peppers **V**

Baby Figs in Syrup **VG**

Smokey Semi-Dried Tomatoes **VG**

Ezme Antipasti **VG**

Sliced Artichoke Hearts **VG**

Beers, Spirits, and Cocktails

CRAFT BEER & CIDER

Festive 51 Ale, Firebird, Sussex VG	500ml Bottle	6.5
Bohemia Smooth Pilsner (Lager), Firebird, Sussex VG & GF	330ml Bottle	5.5
Bohemia Smooth Pilsner (Lager), Firebird, Sussex VG & GF	Pint/Half Pint	6.95/3.65
Parody Session IPA, Firebird, Sussex VG	440ml Can	7
Work Ethic New England IPA, Firebird, Sussex VG	440ml Can	7.5
Farmhouse Cider, Silly Moo, Sussex VG	330ml Can	6
Alkoholfrei Wheat Beer, Erdinger, Bavaria (<i>Alcohol Free</i>)	500ml Bottle	5

SPIRITS & LIQUEURSp

Grey Goose Vodka, France	25ml/50ml	6/10
No.3 London Dry Gin, England	25ml/50ml	6/10
Bareksten Gin, Norway	25ml/50ml	8/14
Bulleit (95) Rye Small Batch Frontier Whiskey, USA	25ml/50ml	5/9
Tamdhu Batch Strength Whiskey, Scotland	25ml/50ml	8/14
Four Roses Small Batch Bourbon Whiskey, USA	25ml/50ml	6/10
Karisimbi Spiced Rum, Hampshire [Supporting Gorilla Habitats]	25ml/50ml	5/9
Baron de Sigognac V.S. Armagnac, France	25ml/50ml	5/9
Kah Day of the Dead Tequila Bianco, Mexico	25ml/50ml	5/10
Cointreau, France	25ml/50ml	4/7
Henry de Querville Calvados, France	25ml/50ml	5/9
D.O.M. Benedictine, France 🍷	25ml/50ml	5/9
La Fée Parisienne Absinthe, France [Served via Absinthe Ritual]	25ml	6
Maxime Trijol VSOP Grande Champagne Cognac, France	25ml/50ml	8/15

COCKTAILS & MOCKTAILS

My Old Fashioned Chéri	12
Anglais 75	13
Margarita	13
Surrey Hills Espresso Martini	13
Sussex Royale [with either Crème de Cassis or Apricot]	13
Barrel Aged Magnifique Negroni	14
Death in a Paris Afternoon	17
Elderflower Mojito [Mocktail]	7.5
Anglais 0.5 [Mocktail]	7.5
Caribbean Spiced Mule [Mocktail]	7.5

Taste to Discover: Summer Cocktails. See Page 5

Coffee, Teas, Soft Drinks

SPECIALITY COFFEE

Chris and Monika founded the roastery in 2014. They started out in Forest Green and moved to Abinger Hammer in 2019



Blends: Holmbury Hill [Caffeinated, full bodied with chocolate notes], Night Flight [Decaffeinated, medium roasted and mild]

Milk: Whole Cow Milk, Oatly Oat Milk **VG**

Espresso (Double)	3.0
Americano	3.7
Macchiato (Double)	3.9
Flat White Cappuccino Latte	4.2
Iced Latte	4.2
Hot Chocolate	3.5

TEAS

Flavours: English Breakfast Tea, Green Tea, Spicy Chai Tea, Earl Grey, Peppermint

Teapot for One	2.9
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SOFT DRINKS

Waters: Harrogate Still Water (330ml), Harrogate Sparkling Water (330ml), San Pellegrino Sparkling Water (1L)

Juices: Pago Cloudy Apple (250ml), Pago Mango (250ml)

Tonics: Premium Indian Tonic (200ml), Light Tonic (150ml)

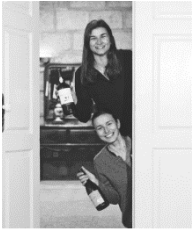
Colas: Fentiman's Curiosity Cola (275ml), Diet Coke (200ml)

Other: Fentiman's Mandarin & Seville Orange (275ml), Fentiman's Rose Lemonade (275ml), Double Dutch Lemonade (275ml)
Fentiman's Ginger Beer (275ml)

Large Bottle (1 L)	5
Small Bottle (200 ml to 330 ml)	3.5
Mixer	2

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



May-Eliane de Lencquesaing is one of the great matriarchs of the wine world. Born into a Bordeaux wine family whose roots stretch back to the 18th century, May spent over thirty years at the helm of the legendary Château Pichon Longueville Comtesse de Lalande in Pauillac, elevating it to international acclaim and earning global respect as one of the most influential women in wine. At an age when many would consider retirement, May chose reinvention. In 2003, at 78 years old, she purchased a historic fruit farm in Ida's Valley, Stellenbosch, a site first settled by French Huguenots in the 1600s. She transformed the orchards into vineyards, planting Cabernet Sauvignon, Syrah, Merlot and Chardonnay with the same meticulous attention she had applied in Bordeaux. Glenelly became the culmination of her life's philosophy: French elegance shaped by South African

terroir. Her wines are structured, refined and age-worthy, yet expressive of the Cape's sunshine and mountain breezes. The estate is also a reflection of May's love of culture and heritage, housing an important glass art collection and a museum that celebrates craftsmanship across generations. Still deeply involved in the estate into her nineties, May created Glenelly as both a legacy project and a bridge between Old World tradition and New World possibility. Today, her grandchildren continue her work, ensuring that Glenelly remains rooted in family values, long-term vision and a belief that great wine is built slowly, with patience and purpose.

Meet Our New Team Members

What is your favourite wine from our menu?

Agathe said: *"Valpolicella Ripasso as I love the fig touch."*

Tamara said: *"My favourites are Odessa Black, Crozen Hermitage, Alice Vieira and many other full - bodied, fruity wines."*

Crystal said: *"Tavel Rosé La Dame Rousse 'Syrah Blend'"*

Who is the most interesting person you have ever met?

Agathe said: *"My friend Lorena. She suggested I could work in a wine bar (there we go!) She speaks 5 languages and she is a very deep person I love to have conversations with!"*

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

Crystal said: *"My friend Lily, a real free spirit"*

What are you holiday plans this year?

Agathe said: *"I'd love to visit Italy. (I love the food, wines, architectures)"*

Tamara said: *"Fall in love with Albania and would love to go back soon."*

Crystal said: *"My plan is to visit a Music festival in Salzburg (to be honest it's a work trip)"*

What is your biggest traveling dream?

Agathe said: *"I'd love to explore India as I love the colours, and would like to learn more about their culture."*

Tamara said: *"Thailand."*

Crystal said: *"Go to Corfu island and live like the Durrell's"*

WiFi: Cellar Guest Password: cellarwinebarwoking

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