

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



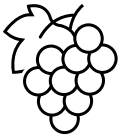
Live from the House of Bond *Sultry | Melodramatic | Bond Themes*
Sunday 24th May, 17:30

We're delighted to welcome back bar favourite Katherine Lupino to Cellar Magnifique for Live from the House of Bond—an evening of cinematic glamour, intrigue, and unforgettable music. A London-based, smouldering and soulful songwriter, international performer, and recording artist, Katherine returns to our stage with her signature style and magnetic presence.

Boogie and Bossa Nova *Groovy Guitar | Smooth | Retro Funk*
Sunday 14th June, 17:30

Join us at Cellar Magnifique for an intimate evening with Ruta Di, a London-based singer-songwriter and award-winning guitarist whose sound effortlessly blends neo-soul warmth with the gentle sway of bossa nova. Known for her expressive vocals and fluid guitar style, Ruta creates music that feels both deeply personal and quietly captivating.

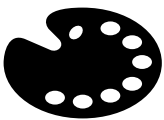
FOOD & DRINK



Tasting: Vineyard Tour: Greyfriar's
Guided Tour | Wine and Cheese | Local Vineyard
Wednesday 3rd June: 19:00 to 21:00

Join us for a relaxed and immersive day at Greyfriars Vineyard, where English winemaking comes to life in the height of the season. Set against the backdrop of rolling Surrey hills, this experience invites you to step into the vineyard itself: walking among the vines, learning the craft behind the wines, and seeing firsthand how each bottle is shaped by the land and the elements. With the warmer weather (hopefully) on our side, it's the perfect time to enjoy the vineyard at its most vibrant.

ARTS



Paint & Sip
Tuesday 26th May and Tuesday 9th June 19:00 – 21:00

Join us for a relaxed evening of painting. Everything you need to paint a masterpiece! On 26th May we will be painting emus. On 9th June we will be painting a boat on the beach. 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



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All wines and vintages are subject to availability. www.drinkaware.co.uk

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“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
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

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
The Bees 'Viognier' Nativo, Swartland. VG O 2021	125ml - 9.5 175ml - 12 375ml - 23.5
★ Chablis Jean Collet 'Chardonnay' Jean Collet et Fils, Burgundy. 2024	Taste 75ml - 8.5 Glass 125ml - 14
★ 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

Rosé 'Grenache/Cinsault' [Rosé] Château d'Ollières, Provence. 2024	125ml - 10 175ml - 12.5 375ml - 23
Tavel Rosé La Dame Rousse 'Syrah Blend' Domaine de la Mordorée, Rhône, France. BD O 2024	125ml - 13 175ml - 17 375ml - 32

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 NO 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
★ 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

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]

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

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
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

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

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WHITE WINE CONTINUED...

En Route Pour L'Apero 'Jacquère' Domaine Dupraz, Savoie, France. VG N BD 2024	44
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 Gœttweig, Niederösterreich, Austria. 2025	43
Gavi di Gavi 'Cortese' Guido Matteo, Piedmont, Italy. VG 2024	44
Rioja Blanco Limite Norte 'Maturana Blanca/Tempranillo Blanco' Ramón Bilbao, Rioja, Spain. VG 2021	49
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
Tavel Rosé La Dame Rousse 'Syrah Blend' Domaine de la Mordorée, Rhône, France. BD O 2024	64

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
Thronos 'Agiorgitiko' Athanasίου Winery, Nemea, Greece. VG O 2021/2 	39
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
Gœttweiger Berg 'Pinot Noir' Stift Gœttweig, Niederösterreich, Austria. 2021 	54
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

RED WINE CONTINUED...

Cru Bourgeois 'Cabernet Sauvignon/Merlot/Cabernet Franc/Petit Verdot' Château Saint-Ahon, Medoc, Bordeaux, France. 2014	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
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  2018	96
Vie Erte 'Nebbiolo' Cigliuti, Barbaresco, Piedmont, Italy. 2020	111
Pommard 1er Cru 'Pinot Noir' Jean Javillier & Fils, Côte de Beaune, Burgundy, France.  2022 	119
Nuits-Saint-Georges Aux Allots 'Pinot Noir' Georges Chicotot, Burgundy, France. 2018	139
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.  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  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

Tomme de Savoie – a semi-soft pressed cheese with “eyes”. Flavours of grass, nuts and rusticity

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

Four Peppercorn Saucisson

Rosemary & Garlic Saucisson

Prosciutto

Summer Herbs Saucisson

Ebony Farm Lamb and Lemon 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	330ml Bottle	5.5
Dark Lager, Firebird, Sussex VG	440ml Can	7
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	500ml Bottle	5

SPIRITS & LIQUEURS

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
Ojo de Tigre Mezcal, Mexico 🍷	25ml/50ml	5/10
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 Nojito [Mocktail]	7.5
Anglais 0.5 [Mocktail]	7.5
Caribbean Spiced Mule [Mocktail]	7.5

Taste to Discover: Summer Cocktails. See Page 5

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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: New Forest Still Water (330ml or 750ml), New Forest Sparkling Water (330ml or 750ml)

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

Tonics: Fever-Tree Indian Tonic (200ml), Fever-Tree Light Tonic (200ml)

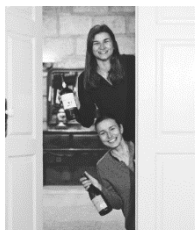
Colas: Fever-Tree Madagascan Cola (200ml), Diet Coke (330ml)

Other: San Pellegrino Orange Aranciata (300ml), Fever-Tree Lemonade (200ml), Fever-Tree Ginger Beer (200ml)

Large Bottle (750 ml)	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."*

Robyn said: *"Port or the Hungarian wine - Tokaji Aszu."*

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."*

Robyn said: *"The Prime Minister of Barbados, was a great honour to meet her and so proud of all she is doing for my home country."*

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."*

Robyn said: *"My plan is to go on my first cruise."*

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."*

Robyn said: *"To take a few months off and travel around Asia."*

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