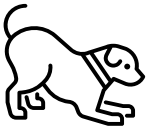


CELLAR
MAGNIFIQUE



Learn About Our Upcoming Events

COMMUNITY

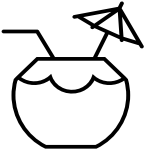


Central Bark Café, Saturday 20th January, 14:30 to 16:30

A celebration of our canine customers!

Central Bark Cafe is a haven for both human coffee and wine enthusiasts and for their canine companions. We will take pride in offering an extra special menu to satisfy our four-legged customers in addition to our regular two-leg orientated menu. Expect gourmet treats, dog-friendly wine, and puppuccinos as well as cartoons aimed at our furry friends.

FOOD & DRINK



Mocktails & Cocktails, Wednesday 17th January, 19:00

Join us for a special Dry January / Veganuary friendly episode in our tasting series. Lennon, our mixologist, is on hand to shake a mid-January treat whatever your outlook on this month. We will introduce you to the art of mocktail / cocktail making. We will share alcoholic and non-alcoholic versions of three of our favourite recipes as well as tips and tricks to make them just right.

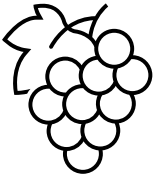
FOOD & DRINK



Magnifique Fondue, Sunday 18th February, 18:30 AND 19:30

Join us on the third Sunday of the month for Magnifique Fondue! Expect the world's most delicious melting cheeses (a different cheese each month!) paired with delicious dipping options including a selection of breads, vegetables and more!

FOOD & DRINK



Wine tasting: Hungary Beyond Furmint Wednesday 7th February, 19:00

We will commence a tour of Hungarian wine regions including the better-known areas of Tokaj, Villanyi and Szekszárd and the less well-known areas of Etyek-Buda and Balaton. We will source typical Hungarian meats and other treats, specially chosen to match the wines. The Wine tasting will be guided by our wine bar owner, Roland, who was born in Hungary and has a deep passion for Hungarian wines.

LIVE MUSIC



Live Music: Introducing Mario Bakuna Sunday 28th January, 17:30

Featuring reinterpretations and Mario Bakuna's own compositions, the audience will be treated to traditional elements of samba, syncopated rhythms of plucked chords, along with more contemporary jazz. It's a celebration of one of the greatest Brazilian musicians of all times.

Live Music: Introducing Karl Charity Sunday 11th February, 17:30

Whether celebrating an early Valentine's or else a relaxing Sunday; acclaimed jazz singer Karl Charity will warm you with his jazz vocals. Whenever Karl performs, he takes the audience with him on a musical journey. He sings from the heart and his natural warmth always wins them over!!

COMEDY NIGHT



Comedy Magnifique - Tom Houghton WIP Wednesday 24th January, 19:30

Comedy Magnifique - Tuesday 20th February, 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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“Either give me more wine or leave me alone” — Rumi

Wines by the Glass and Carafe

	Vintage	Small 125ml	Medium 175ml	Carafe 375ml
BUBBLES				
Cuvée Flamme, Crémant Rosé Gratien & Meyer, Loire	NV	9		
Cuvée Éclat 1 ^{er} Cru Brut Sophie Cossy, Montagne de Reims, Champagne	NV	15		
Classic Cuveé Blackdown Ridge Estate, Sussex	2018	12		
		125ml	175ml	375ml
WHITE FAVOURITES				
'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 (Vegan)	2021	9	12	22
Barakonyi Single Vineyard 'Furmint' [Dry] Tokaj Nobilis, Tokaj, Hungary	2018	11	13	24
		125ml	175ml	375ml
ROSÉ				
Cuvée Sélectionnée 'Grenache/Syrah/Cinsault' Masfleurey, Côtes de Provence	2022	8	10	19
		125ml	175ml	375ml
RED FAVOURITES				
'Malbec' Organic Familia Cecchin, Mendoza (Vegan)	2022	8	10	19
'Escargot' Bourgogne 'Pinot Noir' Damien Martin, Burgundy, France	2022	9	11	21
Chianti Haurio Colli Senesi 'Sangiovese' Mormoraia, Tuscany, Italy	2020	9	11	21
Ca' del Laito Valpolicella Ripasso Superiore 'Corvina Blend' Bussola, Valpolicella, Veneto, Italy	2017	12	14	28
		100ml		
TO FINISH [SWEET] – Ask about further options				
10 Year Tawny Port 'Touriga Nacional Blend' Vieira de Sousa, Douro, Portugal	NV	10		
Tokaj 5 Puttonyos Aszu 'Furmint' Beres, Tokaj, Hungary	2011	15		

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Taste to Discover: Dry January Mocktails

Enjoy the range of alcohol-free cocktails this month

Cosnopolitan	Non- alcohol twist on one of the most iconic cocktails.	6.0
Caribbean Spiced Mule	Spicy and sweet, perfect as an alcohol-free winter warmer.	6.0
Lemon Drop	Sharp, sweet and incredibly refreshing mocktail.	6.0

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.

'Viognier/Petit Manseng blend' **NEW!**

Mas de Daumas Gassac, Languedoc-Roussillon, France 2022 75ml - 12 125ml - 19

Mas de Daumas Gassac Blanc is an intense, complex blend, approachable young but capable of lengthy ageing too. Refreshingly brisk when young, this crisp, mineral white wine has lashings of yuzu citrus and honeysuckle on the nose and stone- and tropical fruit lingering on the finish.

Vivino Rating – 4.1/5.0 (top 2% of wines in the world)

Chassagne Montrachet Les Chênes 'Chardonnay' **NEW!**

Domaine Fernand & Laurent Pillot, Burgundy, France 2021 75ml - 14 125ml - 23

Montrachets are amongst the most highly valued white wines in the world. This beautiful Chassagne Montrachet comes from only five parcels of vines on a very limestone soil. The wine expresses itself in harmonious lines. Lemon zest and freshly baked bread on nose with rich and complex palate of stone fruit, toasted almonds and hint of minerality lingering in the background.

Vivino Rating – 4.3/5.0 (top 1% of wines in the world)

Cuvée Prestige 'Grenache/Mourvèdre' **NEW!**

Jean Royer, Châteauneuf du Pape, Southern Rhône, France 2019 75ml - 9 125ml - 15

The 'new castle of the Pope' only ever housed one Pope - John XXII in the early 1300's but the name of Châteauneuf-du-Pape still lives. Legend and law dictate that the wine can be made from up to 13 different grape varieties, mostly Grenache with Syrah and often with a touch of Mourvèdre; the other ten or so varieties rarely feature much. Full-bodied, rich and warming with plenty of peppery spice, Châteauneuf-du-Pape is the traditional winter season classic, southern Rhône red.

Vivino Rating – 4.3/5.0 (among top 2% of all 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

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

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)

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 LAST CHANCE ! Domaine Champalou, Vouvray, Loire	NV	46
Cascinetta Moscato d'Asti [Sweet] Vietti, Piedmont, Italy	2020	38
Classic Cuveé Blackdown Ridge, Sussex, England	2018	60
 CHAMPAGNE		
Cuvée Éclat 1 ^{er} 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
Rosé Élégance Sophie Cossy, Montagne de Reims, Champagne, France	NV	99
Sophistiquee Millésime 1 ^{er} Cru Sophie Cossy, Montagne de Reims, Champagne, France	2013	135
 WHITE WINE - By Vintage		
'Picpoul de Pinet' Château de la Mirande, Coteaux du Languedoc, France	2022	30
Cora 'Muscat/Xarel-lo' Biodynamic Bodega Loxarel, Penedès, Spain (Vegan)	2022	37
Epicuria 'Chardonnay' Domaine de la Zouina, Meknès, Morocco	2022	50
'Viognier/Petit Manseng blend' NEW ! Mas de Daumas Gassac, Languedoc-Roussillon, France	2022	105
Alice Vieira 'Rabigato/Viosinho/Gouveio' Vieira de Sousa, Douro, Portugal	2021	33
'Sauvignon Gris' Domaine Bernard Maillard, Loire, France (Vegan)	2021	33
Orube Rioja Blanco 'Chardonnay/Tempranillo Blanco' Solar Viejo, Rioja, Spain	2021	34
'Assyrtiko' Organic Athnasiou Winery, Nemea, Greece	2021	37
Toques et Clochers Haute Vallée 'Chardonnay' Sieur d'Arques, Limoux, Languedoc, France (Vegetarian)	2021	39
Lychgate 'Bacchus' Bolney Wine Estate, Sussex, England	2021	40

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WHITE WINE – By Vintage Continued	Vintage	Bottle
Le Petit Clos ‘Sauvignon Blanc’ Organic Clos Henri Bourgeois, Marlborough, New Zealand (Vegan)	2021	41
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 LAST CHANCE ! 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		
‘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 Athanasίου 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’ Mormoraia, Tuscany, Italy	2020	38
'Escargot' Bourgogne Rouge ‘Pinot Noir’ Damien Martin, Burgundy, France	2020	38
Morgon ‘Gamay’ Lucien Lardy, Morgon, Beaujolais, France (Vegan)	2020	47
Goettweiger Berg ‘Pinot Noir’ Stift Goettweig, Niederösterreich, Austria	2020	49
Crozes Hermitages Les Pierrelles ‘Syrah’ Domaine Albert Belle, Northern Rhône, France (Vegan)	2020	61
Pommard 1 ^{er} 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 (Vegan)	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’ NEW! Fuentenarro, Ribera del Duero, Spain	2019	71
Cuvée Prestige ‘Grenache/Mourvèdre’ NEW! Jean Royer, Châteauneuf du Pape, Southern Rhône, France	2019	85
Vie Erte ‘Nebbiolo’ NEW! Cigliuti, Barbaresco, Piedmont, Italy	2019	91
Hochar Père et Fils ‘Cinsault/Grenache/Cabernet Sauvignon’ Château Musar, Bekaa Valley, Lebanon (Vegan)	2018/19	55
Gevrey-Chambertin Vieilles Vignes ‘Pinot Noir’ LAST CHANCE! 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’ NEW! 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 (Vegan)	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’ LAST CHANCE! Château Langoa Barton, St Julien, Bordeaux, France	2012	130
Grand Cru Classé, ‘Merlot/Cabernet Franc/ Cabernet Sauvignon’ Château Larmande, Saint-Émilion, Bordeaux, France (Vegan)	2011	89
Gran Reserva Especial ‘Tempranillo’ NEW! 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’ 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	5.5
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
Margarita	13
Elderflower Nojito [Mocktail]	6.0
Anglais 0.5 [Mocktail]	6.0

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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) 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)

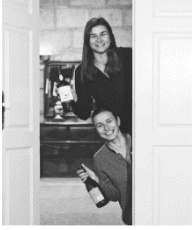
Prices

Bottle	3.00
Mixer	2.00

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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



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."*