

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



#### **Latin Vibes with Rafa Sunday 14<sup>th</sup> April, 17:30**

Welcome Rafael Lijtman Gorella back to the bar. He is a singer, songwriter from Buenos Aires, Argentina.

He will be singing a mix of both originals and Latin classics. The vibe will be Rumba, Bossa Nova, and Pop. He will be accompanied by Spanish guitar and double bass player Santiago Horro from the Canary Islands.

#### **Chanson & Champagne with Oriana Sunday 28<sup>th</sup> April, 17:30**

Oriana returns to the cellar for an evening of French Chanson and Jazz classic.

Oriana is a singer, songwriter, published model, actress and alternative artist. Born and raised in France with multicultural roots, she relocated to the UK ten years ago and has since established herself internationally as a performer in venues such as The Royal Albert Hall, Wembley Stadium, the Eiffel Tower in Paris, The Carlton in Cannes, in the Middle East, or at the Edinburgh festival.

#### **Amy Winehouse, Queen of Camden Sunday 12<sup>th</sup> May, 17:30**

*Featuring Amy's original guitarist, Robin Banerjee*

As we anticipate the release of Back to Black, the biographical drama based on the life of Amy Winehouse, we are delighted to pay tribute to the Queen of Camden.

Cali Rivlin, Cellar Magnifique favourite and jazz / soul vocalist, will sing Amy's catalogue. She will be joined by the legendary Robin Banerjee, Amy's original guitarist.

We will hear some of Amy's greatest hits and learn stories from Robin from his time on tour with the iconic artist.

This fab acoustic show promised to be a mesmerising tribute to the Queen of Camden.

### COMEDY NIGHT



**Comedy Magnifique: Tuesday 16<sup>th</sup> April, 19:30 SOLD OUT!**

**Debut Show WIP- Farah Sharp: Wednesday 8<sup>th</sup> May, 19:30**

**Comedy Magnifique: Tuesday 21<sup>st</sup> May, 19:30 HALF SOLD!**

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.

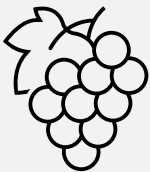
### HAPPENINGS



**Central Bark Cafe, Saturday 4<sup>th</sup> May, 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.

### FOOD & DRINK



**Wine tasting: Discover the Loire Valley June 2024, Coming soon!**

Commencing with bubbles, we will explore five very different styles of wine across grapes, colours, and styles. We will get the low-down on the region from our guest: the history of the region, the makers behind each of our wines and the tasting notes. We will serve wonderful local cheeses and meats to match our wine choices.

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



Learn About Our Upcoming Events	Page 2
Wines by the Glass and Carafe	Page 4 - 5
Wines by the Bottle	Pages 6 - 9
Food: Snacks, Artisan Savoury Platters, Sweet Treats	Page 10 - 11
Craft Beers & Cider	Page 12
Spirits & Liqueurs	Page 12
Cocktails & Mocktails	Page 12
Speciality Coffee & Organic Tea	Page 13
Soft Drinks & Mixers	Page 13
Meet Some of our Makers	Page 14
Meet Our New Team Members	Page 15

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

## Wines by the Glass and Carafe

	Vintage	Small 125ml	Medium 175ml	Carafe 375ml
<b>BUBBLES</b>				
Cuvée Flamme, Crémant Rosé Gratien & Meyer, Loire	NV	9		
Cuvée Éclat 1 <sup>er</sup> Cru Brut Sophie Cossy, Montagne de Reims, Champagne	NV	15		
Classic Cuveé Blackdown Ridge Estate, Sussex, England	2018	12		
		125ml	175ml	375ml
<b>WHITE FAVOURITES</b>				
Epicuria 'Chardonnay' Domaine de la Zouina, Meknès, Morocco	2023	12	14	26
'Picpoul de Pinet' Château de la Mirande, Coteaux du Languedoc	2022	6	8	16
On The Nod 'Bacchus' Yotes Court, Kent, England <b>TASTE TO DISCOVER</b>	2022	8	10	19
Gelblack Feinherb 'Riesling' Schloss Johannisberg, Rheingau, Germany	2022	12	14	26
Le Petit Clos 'Sauvignon Blanc' Organic Clos Henri Bourgeois, Marlborough ( <b>Vegan</b> )	2021	9	12	22
		125ml	175ml	375ml
<b>ROSÉ</b>				
Cuvée Sélectionnée 'Grenache/Syrah/Cinsault' Masfleurey, Côtes de Provence	2022	8	10	19
Best Turned Out 'Meunier' Yotes Court, Kent, England <b>TASTE TO DISCOVER</b>	2022	9	12	22
		125ml	175ml	375ml
<b>RED FAVOURITES</b>				
'Malbec' Organic Familia Cecchin, Mendoza ( <b>Vegan</b> )	2022	8	10	19
Bourgogne 'Pinot Noir' Domaine Agnès, Didier & Florent Dauvissat Burgundy, France <b>NEW !</b>	2022	10	14	27
Starters Orders 'Pinot Noir' Yotes Court, Kent, England <b>TASTE TO DISCOVER</b>	2022	12	14	26
Chianti Haurio Colli Senesi 'Sangiovese' Mormoraia, Tuscany, Italy	2021	9	11	21
Ca' del Laito Valpolicella Ripasso Superiore 'Corvina Blend' Bussola, Valpolicella, Veneto, Italy	2018	12	14	28
		100ml		
<b>TO FINISH [SWEET] – Ask about further options</b>				
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 Wines: England Beyond Bubbles

3 x 75ml £16

Enjoy a tasting of three wonderful wines from Yotes Court Vineyard in Kent

*Full bodied with lemony citrus, peach and floral notes 'Bacchus'*

*Juicy watermelon and summer berry pavlova 'Meunier'*

*Oaky with notes of tobacco and vanilla 'Pinot Noir'*

All guided by one of our knowledgeable team members

## 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 through 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

<b>CRÉMANT &amp; SPARKLING WINE</b>	<b>Vintage</b>	<b>Bottle</b>
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	38
Chacun Pour Sois Blanc de Noirs Yotes Court, Kent, England <b>LAST CHANCE !</b>	2020	78
Classic Cuveé Blackdown Ridge, Sussex, England	2018	60
<b>CHAMPAGNE</b>	<b>Vintage</b>	<b>Bottle</b>
Cuvée Éclat 1 <sup>er</sup> Cru Brut Sophie Cossy, Montagne de Reims, Champagne, France	NV	82
La Grâce D'Alphael Brut Nature Blanc de Blancs Grand Cru Philippe Glavier, Cramant, Champagne, France	NV	89
Rosé Élégance Sophie Cossy, Montagne de Reims, Champagne, France	NV	99
Blanc de Noirs <b>NEW !</b> Salmon, Montagne de Reims, Champagne, France	2019	130
Sophistiquee Millésime 1 <sup>er</sup> Cru Sophie Cossy, Montagne de Reims, Champagne, France	2013	135
<b>WHITE WINE - By Vintage</b>	<b>Vintage</b>	<b>Bottle</b>
Epicuria 'Chardonnay' Domaine de la Zouina, Meknès, Morocco	2023	50
'Picpoul de Pinet' Château de la Mirande, Coteaux du Languedoc, France	2022	30
'Sauvignon Gris' Domaine Bernard Maillard, Loire, France ( <b>Vegan</b> )	2022	33
Cora 'Muscat/Xarel-lo' Biodynamic Bodega Loxarel, Penedès, Spain ( <b>Vegan</b> )	2022	37
On The Nod 'Bacchus' Yotes Court, Kent, England <b>TASTE TO DISCOVER</b>	2022	38
Hands & Heels 'Pinot Blanc' Yotes Court, Kent, England <b>LAST CHANCE !</b>	2022	42
'Chardonnay' Stopham Estate, Sussex, England	2022	46
Gelblack Feinherb 'Riesling' Schloss Johannisberg, Rheingau, Germany	2022	50
Tradition Sancerre Blanc 'Sauvignon Blanc' Daniel Chotard, Loire, France	2022	52
'Viognier/Petit Manseng blend' <b>NEW !</b> Mas de Daumas Gassac, Languedoc-Roussillon, France	2022	105
Alice Vieira 'Rabigato/Viosinho/Gouveio' Vieira de Sousa, Douro, Portugal	2021	33

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WHITE WINE – By Vintage Continued	Vintage	Bottle
Orube Rioja Blanco ‘Chardonnay/Tempranillo Blanco’ Solar Viejo, Rioja, Spain	2021	34
‘Assyrtiko’ Organic Athanasίου Winery, Nemea, Greece	2021	37
Toques et Clochers Haute Vallée ‘Chardonnay’ Sieur d’Arques, Limoux, Languedoc, France (Vegetarian)	2021	39
Le Petit Clos ‘Sauvignon Blanc’ Organic Clos Henri Bourgeois, Marlborough, New Zealand (Vegan)	2021	41
Dry ‘Furmint’ <b>NEW!</b> Hétszölő, Tokaj, Hungary	2021	43
Chassagne Montrachet Les Chênes ‘Chardonnay’ <b>NEW!</b> Domaine Fernand & Laurent Pillot, Burgundy, France	2021	139
La Dilettante Sec ‘Chenin Blanc’ Organic Catherine et Pierre Breton, Vouvray, Loire, France (Vegan)	2020	49
Les Terrasses du Palat Condrieu ‘Viognier’ Francois Villard, Condrieu, Northern Rhone, France	2018	96
Sainte Radegonde Blanc ‘Sauv. Blanc/Sémillon’ Biodynamic <b>LAST CHANCE!</b> Château Jean Faux, Bordeaux, France	2017	54
Chablis Premier Cru Les Lys ‘Chardonnay’ Daniel-Etienne Defaix, Bourgogne, France	2009	84
ROSÉ AND AMBER WINE – By Vintage	Vintage	Bottle
Cuvée Sélectionnée ‘Grenache/Syrah/Cinsault’ Masfleurey, Côtes de Provence, France	2022	35
Best Turned Out ‘Meunier’ Yotes Court, Kent, England <b>TASTE TO DISCOVER</b>	2022	43
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	Vintage	Bottle
Les Peyrautins ‘Pinot Noir’ Les Producteurs Réunis, Pays d’Oc, France	2022	33
‘Malbec’ Organic Familia Cecchin, Mendoza (Vegan)	2022	35
Saumur Champigny ‘Cabernet Franc’ Biodynamic Thierry Germain Domaine des Roche Neuves, Loire, France (Vegan)	2022	48
Starters Orders ‘Pinot Noir’ Yotes Court, Kent, England <b>TASTE TO DISCOVER</b>	2022	52
Bourgogne ‘Pinot Noir’ Domaine Agnès, Didier & Florent Dauvissat, Burgundy, France <b>NEW!</b>	2022	54
Thronos ‘Agiorgitiko’ Organic Athanasίου Winery, Nemea, Greece (Vegan)	2021	35
‘Dolcetto’ di Ovada Guido Matteo, Piedmont, Italy	2021	36

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RED WINE – By Vintage Continued	Vintage	Bottle
Laztana Gran Reserva ‘Tempranillo Blend’ Bodegas Olarra, Rioja, Spain	2021	36
Alice Vieira ‘Touriga Nacional/Touriga Franca/Tinta Roriz’ Vieira de Sousa, Douro, Portugal (Vegan)	2021	37
Chianti Haurio Colli Senesi ‘Sangiovese’ Mormoraia, Tuscany, Italy	2021	38
Revival Old Vine ‘Pais’ Garage Wine Co., Maule Valley, Chile (Vegan) <b>LAST CHANCE !</b>	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	29
La Gloire de Mon Pere ‘Cab. Sauv. Blend’ Biodynamic Chateau Tour Des Gendres, Bergerac, France	2020	44
Redhill ‘Pinotage’ Simonsig Estate, Stellenbosch, South Africa	2020	48
Crozes Hermitages Les Pierrelles ‘Syrah’ Domaine Albert Belle, Northern Rhône, France (Vegan)	2020	61
Pommard 1 <sup>er</sup> Cru ‘Pinot Noir’ Organic Jean Javillier & Fils, Côte de Beune, Burgundy, France	2019/21	100
Mathilde ‘Syrah/Grenache’ Organic Clos Saint-Michel, Côtes-du-Rhône, France (Vegan)	2019	36
Cahors ‘Malbec’ Organic Biodynamic Château Pech Sirech, Cahors, France	2019	41
Esenzias 18 Meses en Barrica de Roble Francés ‘Tinto Fino’ <b>NEW !</b> Fuentenarro, Ribera del Duero, Spain	2019	71
Cuvée Prestige ‘Grenache/Mourvèdre’ <b>NEW !</b> Jean Royer, Châteauneuf du Pape, Southern Rhône, France	2019	85
Vie Erte ‘Nebbiolo’ <b>NEW !</b> Cigliuti, Barbaresco, Piedmont, Italy	2019	91
Hochar Père et Fils ‘Cinsault/Grenache/Cabernet Sauvignon’ Château Musar, Bekaa Valley, Lebanon (Vegan)	2018/19	55
Ca' del Laito Valpolicella Ripasso Superiore ‘Corvina Blend’ <b>NEW !</b> Bussola, Valpolicella, Veneto, Italy	2018	56
Gevrey-Chambertin Vieilles Vignes ‘Pinot Noir’ <b>LAST CHANCE !</b> Domaine Heresztyn-Mazzini, Côte de Nuits, Burgundy, France	2018	125
Musar Rouge ‘Cabernet Sauvignon/Carignan/Cinsault’ Château Musar, Bekaa Valley, Lebanon (Vegan)	2017	96
Amarone della Valpolicella Classico ‘Corvina’ Bussola, Valpolicella, Veneto, Italy	2017	126
Vino Nobile di Montepulciano ‘Sangiovese’ Cantine Vittorio Innocenti, Tuscany, Italy	2016/17	51
Barolo Mesdi ‘Nebbiolo’ 460 Casina Bric, Piedmont, Italy	2016	68

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RED WINE – By Vintage Continued	Vintage	Bottle
Grand Cru Classé, ‘Merlot/Cabernet Franc/ Cabernet Sauvignon’ Château Larmande, Saint-Émilion, Bordeaux, France ( <b>Vegan</b> )	2016	89
3ème Grand Cru Classé, ‘Cabernet Sauvignon/Merlot/Cabernet Franc’ Château Cantenac-Brown, Margaux, Bordeaux, France ( <b>Vegan</b> )	2014	139
Cru Bourgeois ‘Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot’ Château Saint-Ahon, Medoc, Bordeaux, France	2013	47
3ème Grand Cru Classé, ‘Cabernet Sauvignon/Merlot/Cabernet Franc’ <b>LAST CHANCE!</b> Château Langoa Barton, St Julien, Bordeaux, France	2012	130
Gran Reserva Especial ‘Tempranillo’ <b>NEW!</b> Bodegas Urbina, Rioja, Spain	2004	63
SWEET WINE & PORT – By Vintage	Vintage	Bottle
10 Year Tawny Port ‘Touriga Nacional Blend’ Vieira de Sousa, Douro, Portugal	NV	59
Banyuls Rimage ‘Grenache Blend’ Biodynamic Domaine de Valcros Cazes, Banyuls, France	2020	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	Each	6
Individual Charcuterie – single item from our Artisan Charcuterie	Each	6
Individual Antipasti – single item from our Artisan Antipasti	Each	6

### OUR ARTISAN CHEESE, CHARCUTERIE, ANTIPASTI PLATTERS

(Perfect with light, mineraly 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***

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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
Wignac Cidre Naturel, Ardennes, France, 4.5%, (Vegan) <b>NEW !</b>	330ml 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 Blanco, 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
Caribbean Spiced Mule [Mocktail] <b>NEW !</b>	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 Apple (250ml), Pago Mango (250ml)

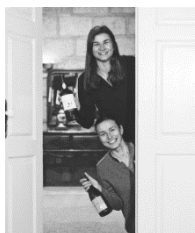
### Prices

Bottle	3.00
Mixer	2.00

100% of tips are paid to staff with no administrative deductions. We apply a discretionary 10% service charge to groups of 10 or above. All wines and vintages are subject to availability. [www.drinkaware.co.uk](http://www.drinkaware.co.uk)

## Meet Some of our Makers

### Three inspiring stories of innovation from different corners of the Old World



**Luisa and Maria Vieira de Sousa** - Sisters Luisa and Maria are the 5th winemaking generation of the Vieira de Sousa family and are based in the heart of the Portuguese Douro. The sisters have restored the family company to full independence after nearly a century of selling wines to the Churchill's and Taylor's port brands. In the wake of the devastating phylloxera infestation that swept Europe in the late 19th century, killing great swathes of vineyards, Vieira de Sousa was forced to sell lands and the family brand name. Having completed an oenology degree, Luisa took the reins and recommenced bottling her own wine, initially using newly discovered reserve wines from the family cellar. The sisters reacquired the family name and then produced the first new Vintage Port in 2009. The Port wines that Luisa makes are defined by elegance and with lower residual sugar than many of the large-scale operators in the region. The still wines of Vieira de Sousa are made from the same vineyards and are as impressive as the Ports. The Alice range, is dedicated to Luisa and Maria's great aunt and pays homage to her career as a teacher through the workbook style label



**Sophie Cossy** -The Cossy family grew their first grapevines in 1764. At that time, the goal was not to produce wine, but to sell grapes to other winemakers to support the family's income. Sophie's grandparents were the first generation to start bottling their own wines in the 1950s. Sophie recalls "My grandfather was a brilliant man who loved taking on new projects. My grandmother was courageous and was ready to support him during this adventure. And it all paid off". Sophie's father, Francis, passed away when she was just 26 years old, thrusting her into leadership of the family vineyard. Soon after, Sophie made the decision to rethink her wines. Numerous trials were conducted: new blends, different dosages, ageing, and corking. Nothing was left to chance and then the house's historic cuvées became reinvented



**Sarolta Bardos** - Sarolta embodies a strong maternal sensibility coupled with a keen focus upon the challenges facing one of the most historic but arguably most forgotten wine regions in the world – Tokaj-Hegyalja. Beginning her career studying at the University of Horticulture in Budapest, she also took advantage of the recently fallen Iron Curtain and spent time in France, Italy and Spain. Upon returning to Hungary, she worked at Gróf Degenfeld and soon after became the inaugural winemaker at the Béres Winery in nearby Erdőbénye, where she was responsible for overseeing 45 ha of vineyards. Preferring the close attention to detail and passion inherent in small-scale winemaking, she left and planted her own 6 ha of vines in 1999. In addition to dry and off-dry bottlings of Furmint, Hárslevelű, Kövérszőlő, and Sarga Muskotály, she is also makes incredible Late Harvest and Aszú sweet wines. All her wines embrace the terroir's volcanic soils which help imbue remarkable aromatics and balanced acidity

## Meet Our New Team Members

What is your favourite wine from our menu?

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

Anna said: *"Tawny port."*

Paige said: *"Alice Viera White."*

Who is the most interesting person you have ever met?

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

Anna said: *"Prince William or Keanu Reeves, can't really decide ;)"*

Paige said: *"My sister."*

What are you holiday plans this year?

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

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?

Tamara said: *"Thailand."*

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."*

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