

# Learn About Our Upcoming Events

HAPPENINGS	<b>St. Patrick's Day</b> <b>Saturday 15<sup>th</sup> March, 19:00- 00:00</b> Celebrate St. Patrick's Day in Cellar with a selection of special Irish-inspired cocktails and a festive atmosphere. Enjoy an Irish Maid, an Irish Manhattan, or classics an Irish coffee and Baby Guinness while raising a toast to the luck of the Irish! <i>Free but please book a table online</i>
LIVE MUSIC	Adam Sayer: The Human Jukebox Piano Hits   80s/90s/00s Pop   Upbeat Sunday 9 <sup>th</sup> March, 17:30 Adam has been performing at many venues in UK including legendary Piano Kensington for nearly 10 years as well as overseas. "The piano man" plays over 1000 songs on demand and encourages clients to send a list of songs you would love him to play on the night of the show.
90	Cali Rivlin: Piano Muses: Kate, Tori, and Florence Ethereal Piano   Art Pop   Emotive Vocals Sunday 23 <sup>rd</sup> March, 17:30 "If Alanis Morissette, Kate Bush, Tori Amos and Florence+Machine had a baby that made a soundtrack" - is how Cali Rivlin describes her sound. Cali's magnetic performance style and her engagement with the audience make every single show a unique one-time memorable experience. Her talent, warmth, and funny onstage persona make her an indisputable force, keeping it loose & fresh each show.
	Swing into Mother's Day with Mickey JC Mother's Day Special   Party Classics   Jazz Sunday 30 <sup>th</sup> March, 17:30 After a magical Bubbles & Bublé event this Christmas, Mikey is back. He will perform classic songs made famous by artists such as Frank Sinatra, Nat King Cole, and Robbie Williams. He brings style, feeling and energy and is sure to get you up on your feet.
FOOD & DRINK	Fondue Magnifique Melting Cheeses   Delicious Dips   Wines Pairing Options Sunday 16 <sup>th</sup> March: Cheddar and Pinot Noir 18:30 and 19:30 Every third Sunday of the month throughout Autumn and Winter, we will enjoy one of the world's most delicious cheeses delicately melted to goo-ey perfection. Accompanied with delicious dipping options including vegetables, meat, fruits, and bread.
$\mathcal{A}$	<b>Tasting: English Wine tasting</b> Wonderful Wines   Local Foods   Guest Commentary Wednesday 2 <sup>nd</sup> April, 19:00 Coming soon, pre-book in the bar now!
COMEDY NIGHT	<b>Comedy Magnifique: Tuesday 18<sup>th</sup> March 19:30</b> 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.
	Surrey Gamers Interactive   Engaging   Entertaining Sunday 6 <sup>th</sup> April, 14:30–19:00 Calling all board game lovers every First Sunday of the month! Whether you're a casual player or a die-hard strategist, join us for an afternoon of fun, games, and great drinks at Cellar Magnifique! Coming soon!



# 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

whites by the Olas	whiles by the Olass and Carale				
BUBBLES	Vintage	125ml	175ml	375ml	
Cuvée Flamme, Crémant Rosé Gratien & Meyer, Loire	NV	9.5			
Cuvée Éclat 1 <sup>er</sup> Cru Brut Sophie Cossy, Montagne de Reims, Champagne	NV	15			
Classic Cuveé Blackdown Ridge Estate, Sussex	2018	12.5			
WHITE FAVOURITES		125ml	175ml	375ml	
'Picpoul de Pinet' Château de la Mirande, Coteaux du Languedoc	2023	6.5	8.5	16.5	
'Sauvignon Blanc' Organic (Vegan) Clos Henri Estate, Marlborough	2023	9.5	12	22	
O' Rosal 'Albariño blend' (Vegan) Terras Gauda, Rias Baixas, Spain <del>TASTE TO DISCOVER !</del>	2023	11	14	27	
Epicuria 'Chardonnay' Domaine de la Zouina, Meknès	2023	12.5	14.5	27	
On The Nod 'Bacchus' (V <mark>egan</mark> ) Yotes Court, Kent	2022	8.5	10.5	20	
Cora 'Muscat/Xarel-lo' Biodynamic (Vegan) Bodega Penedès, Spain TASTE TO DISCOVER !	2022	9.5	12	22	
ROSÉ AND AMBER		125ml	175ml	375ml	
'Cabernet Franc' Rosé Domaine Girard Garriguette, Pays d'Oc	2023	8	10	19	
Rosé 'Grenache, Cinsault' Château d'Ollières, Coteaux Varois en Provence	2023	9	11	21	
RED FAVOURITES		125ml	175ml	375ml	
'Malbec' Organic (V <mark>egan</mark> ) Familia Cecchin, Mendoza	2022	8.5	10.5	20	
Bourgogne 'Pinot Noir' Domaine Dauvissat, Burgundy	2022	11	14.5	28	
Chianti Haurio Colli Senesi 'Sangiovese' Mormoraia, Tuscany	2021	9	11	21	
Laztana Gran Reserva 'Tempranillo Blend' Bodegas Olarra, Rioja, Spain <del>TASTE TO DISCOVER !</del>	2018	9	11	21	
Ca' del Laito Valpolicella Ripasso Superiore 'Corvina Blend' Bussola, Valpolicella, Veneto	2018	11.5	15	29	
TO FINISH [SWEET] – Ask about further options		100ml			
10 Year Tawny Port 'Touriga Nacional Blend' Vieira de Sousa, Douro, Portugal	NV	10			
Jour de Fruit 'Sémillon, Muscadelle' Domaine Ancienne Cure, Monbazillac <mark>LAST CHANCE !</mark>	2022	9			
Tokaji Late Harvest 'Furmint, Hárslevel <b>ű'</b> Hétszölö, Tokaj, Hungary	2020	11			

### 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.

Les Terrasses du Palat Condrieu 'Viognier' Francois Villard, Condrieu, Northern Rhone, France	2022	75ml - 10	125ml - 17
Vivino Rating – 4.2/5.0 (top 2% of wines in the world)			
Les Chênes 'Chardonnay' Fernand & Laurent Pillot, Chassagne Montrachet, Burgundy, France	2022	75ml – 15	125ml – 25
Rating – 90, The Wine Advocate			
Chablis 'Chardonnay' Premier Cru 'Les Lys' Daniel-Etienne Defaix, Bourgogne, France	2010/11	75ml - 9	125ml - 14
Vivino Rating – 4.3 (top 1% of wines in the world)			
Il San Lorenzo Bianco 'Verdicchio' Fattoria San Lorenzo, Marche, Italy <mark>LAST CHANCE !</mark>	2009	75ml – 15	125ml – 25
Vivino Rating – $4/5.0$ (top 1% of wines in the world, top 1% of wines from Marche)			
Esenzias 18 Meses en Barrica de Roble Francés 'Tinto Fino' Fuentenarro, Ribera del Duero, Spain <mark>TASTE TO DISCOVER !</mark>	2019	75ml - 8	125ml – 12
Vivino Rating – 4.3/5.0 (top 2% of wines in the world)			
Vigneti di Ravazzol 'Corvina' Ca La Bionda, Amarone della Valpolicella Classico, Italy	2018	75ml – 11	125ml - 18
Vivino Rating -4.3/5.0 (top 4% of all wines in the world)			
Aux Allots 'Pinot Noir' Georges Chicotot, Nuits-Saint-Georges, France	2018	75ml - 13	125ml – 22
"Upcoming estates in Nuits-Saint-Georges tremendous work by Clément" - Winehog			
3ème Grand Cru Classé, 'Cabernet Sauvignon/Merlot/Cabernet Franc' Château Cantenac-Brown, Margaux, Bordeaux, France (Vegan)	2016	75ml - 15	125ml – 25
Vising $A \frac{2}{5} 0$ (top 2% of all sums in the world)			

Vivino Rating -4.2/5.0 (top 2% of all wines in the world)

## Taste to Discover Wines: Spanish Adventure 3 x 75ml £17

Enjoy a tasting of three wonderful wines from Spain Crisp, aromatic and elegant O' Rosal Refreshing, vibrant and floral Cora Oaky, with notes of cherries and tobacco Rioja

### All guided by one of our knowledgeable team members

# Wines by the Bottle

CRÉMANT & SPARKLING WINE	Vintage	Bottle
Cuvée Flamme, Crémant Rosé Gratien & Meyer, Loire, France	NV	39
Cuvée Flamme, Crémant Brut Gratien & Meyer, Loire, France	NV	42
Lumine 'Moscato' d'Asti [Sweet] <mark>NEW !</mark> Ca' d'Gal, Piedmont, Italy	2022	42
Chacun Pour Soi Blanc de Noir <mark>NEW !</mark> Yotes Court, Kent, England (V <mark>egan</mark> )	2020	75
Classic Cuveé Blackdown Ridge, Sussex, England	2018	64
CHAMPAGNE	Vintage	Bottle
Cuvée Éclat 1er Cru Brut Sophie Cossy, Montagne de Reims, Champagne, France	NV	85
Champagne Brut <mark>NEW !</mark> Alfred Gratien, Loire, France	NV	90
La Grâce D'Alphael Brut Nature Blanc de Blancs Grand Cru Philippe Glavier, Cramant, Champagne, France	NV	95
Rosé Élégance Sophie Cossy, Montagne de Reims, Champagne, France	NV	99
Collection Meunier Blanc de Noir Brut <mark>NEW !</mark> Champagne Salmon, Montagne de Reims, Champagne, France	2019	110
Rive Gauche Rive Droite Extra Brut Champagne Grand Cru Marc Hébrart, Champagne, Mareuil-Sur-Aÿ, France	2015	170
WHITE WINE – By Vintage	Vintage	Bottle
'Picpoul de Pinet' Château de la Mirande, Coteaux du Languedoc, France	2023	32
'Sauvignon Gris' Domaine Bernard Maillard, Loire, France (Vegan)	2022	35
Alice Vieira 'Rabigato/Viosinho/Gouveio' Vieira de Sousa, Douro, Portugal	2023	35
'Assyrtiko' Organic Athanasiou Winery, Nemea, Greece	2023	37
Geminus 'Pecorino' Montselva, Abruzzo, Italy	2023	38
Gavi Di Tassarolo 'Cortese' Castellari Bergaglio, Piemont, Italy	2023	40
'Sauvignon Blanc' Organic Clos Henri Estate, Marlborough, New Zealand (Vegan)	2023	42
O' Rosal 'Albariño blend' <b>TASTE TO DISCOVER !</b> Terras Gauda, Rias Baixas, Spain (Vegan)	2023	50
Epicuria 'Chardonnay' Domaine de la Zouina, Meknès, Morocco	2023	52

WHITE WINE – By Vintage Continued	Vintage	Bottle
Messwein 'Grüner Veltliner' Stift Gœttweig, Niederösterreich, Austria	2022	39
On The Nod 'Bacchus' Yotes Court, Kent, England (V <mark>egan</mark> )	2022	39
Toques et Clochers Haute Vallée 'Chardonnay' Sieur d'Arques, Limoux, Languedoc, France (Vegetarian)	2022	41
Cora 'Muscat/Xarel·lo' Biodynamic TASTE TO DISCOVER ! Bodega Penedès, Spain (Vegan)	2022	42
Jurancon Sec 'Gros Manseng' <b>LAST CHANCE !</b> Clos Lapeyre, Jurançon, France	2022	42
Gelblack Feinherb 'Riesling' Schloss Johannisberg, Rheingau, Germany	2022	52
Partie Fine 'Colombard, Ugni blanc' <b>LAST CHANCE !</b> Domaine Jeandaugé, Vin de France, France (Biodynamic)	2022	54
Tradition Sancerre Blanc 'Sauvignon Blanc' Daniel Chotard, Loire, France	2022	55
'Chardonnay' Quilt, Napa Valley, USA	2022	67
Les Terrasses du Palat Condrieu 'Viognier' Francois Villard, Condrieu, Northern Rhone, France	2022	98
'Viognier/Petit Manseng Blend' <mark>LAST CHANCE !</mark> Mas de Daumas Gassac, Languedoc-Roussillon, France	2022	105
Les Chênes 'Chardonnay' Fernand & Laurent Pillot, Chassagne Montrachet, Burgundy, France	2022	144
La Dilettante Sec 'Chenin Blanc' Organic Catherine et Pierre Breton, Vouvray, Loire, France ( <mark>Vegan</mark> )	2020	52
Chablis Premier Cru Vaillon 'Chardonnay' Daniel-Etienne Defaix, Bourgogne, France	2010/11	84
Il San Lorenzo Bianco 'Verdicchio' <b>LAST CHANCE !</b> Fattoria San Lorenzo, Marche, Italy	2009	145
ROSÉ AND AMBER WINE – By Vintage	Vintage	Bottle
'Cabernet Franc' Rosé Domaine Girard Garriguette, Pays d'Oc, France	2023	36
Minoj 'Kalecik Karasi' <mark>LAST CHANCE !</mark> Vinkara Winery, Ankara, Turkey	2023	40
Rosé 'Grenache, Cinsault' Château d'Ollières, Coteaux Varois en Provence, France	2023	40
Schlehe Amber 'Grüner Blend' <b>LAST CHANCE !</b> Arndorfer, Niederösterreich, Austria	2023	46
Best Turned Out 'Meunier' Yotes Court, Kent, England (V <mark>egan</mark> )	2022	44
Phoenix, 'Merwah' [Amber Wine] Organic Mersel, Bekaa Valley, Lebanon (V <mark>egan</mark> )	2021	53

RED WINE – By Vintage	Vintage	Bottle
Les Peyrautins 'Pinot Noir' Les Producteurs Réunis, Pays d'Oc, France	2023	34
Thierry Germain Saumur Champigny 'Cabernet Franc' Domaine Des Roches, Loire, France	2023	48
'Malbec' Organic Familia Cecchin, Mendoza, Argentina (Vegan)	2022	37
'Dolcetto' di Ovada Guido Matteo, Piedmont, Italy	2022	37
La Gloire de Mon Pere 'Cab. Sauv. Blend' Chateau Tour Des Gendres, Bergerac, France ( <b>Biodynamic</b> )	2022	46
Bourgogne 'Pinot Noir' Domaine Agnès, Didier & Florent Dauvissat, Burgundy, France	2022	54
Crozes Hermitages Les Pierrelles 'Syrah' Domaine Albert Belle, Northern Rhône, France (Vegan)	2022	61
Pommard 1er Cru 'Pinot Noir' Organic Jean Javillier & Fils, Côte de Beune, Burgundy, France	2021/22	109
Alice Vieira 'Touriga Nacional/Touriga Franca/Tinta Roriz' Vieira de Sousa, Douro, Portugal ( <mark>Vegan</mark> )	2021	38
Chianti Haurio Colli Senesi 'Sangiovese' Mormoraia, Tuscany, Italy	2021	39
Mathilde 'Syrah/Grenache' Organic Clos Saint-Michel, Côtes-du-Rhône, France (Vegan)	2021	39
Constance 'Cabernet Sauvignon Blend' <mark>LAST CHANCE !</mark> Domaine Berthoumieu, Madiran, France	2021	40
Morgon 'Gamay' Lucien Lardy, Morgon, Beaujolais, France (Vegan)	2021	47
Gœttweiger Berg 'Pinot Noir' Stift Gœttweig, Niederösterreich, Austria	2021	49
Villa Haas 'Zweigelt' <b>LAST CHANCE !</b> Allram, Niederösterreich, Austria	2021	49
Redhill 'Pinotage' Simonsig Estate, Stellenbosch, South Africa	2021	49
BB 'Bobal' <b>TASTE TO DISCOVER !</b> Partida Creus, Catalonia, Spain	2021	58
Linea Mayúsculas 'Tannat' Pizzorno, Canelones, Uruguay	2020	34
Thronos 'Agiorgitiko' Organic Athanasiou Winery, Nemea, Greece (Vegan)	2020	37
Barolo di La Morra 'Nebbiolo' Andrea Oberto, Barolo, Piedmont, Italy	2020	82
Cabina '56 Reserva 'Merlot' Aresti, Curico Valley, Chile	2019	30
'Odesa Black' Villa Tinta, Odesa, Ukraine ( <mark>Vegan</mark> )	2019	34
Cahors 'Malbec' Organic Biodynamic Château Pech Sirech, Cahors, France	2019	43

RED WINE - By Vintage Continued	Vintage	Bottle
Ca' del Laito Valpolicella Ripasso Superiore 'Corvina Blend' Bussola, Valpolicella, Veneto, Italy	2019	58
Esenzias 18 Meses en Barrica de Roble Francés 'Tinto Fino' <b>TASTE TO DISCOVER !</b> Fuentenarro, Ribera del Duero, Spain	2019	75
Cuvee des Sommeliers 'Grenache, Syrah, Mourvedre' <mark>NEW!</mark> Jacques Mestre, Châteauneuf du Pape, Southern Rhône, France	2019	78
Vie Erte 'Nebbiolo' Cigliuti, Barbaresco, Piedmont, Italy	2019	95
Laztana Gran Reserva 'Tempranillo Blend' <b>TASTE TO DISCOVER !</b> Bodegas Olarra, Rioja, Spain	2018	39
Vigneti di Ravazzol 'Corvina' Ca La Bionda, Amarone della Valpolicella Classico, Italy	2018	105
Gevrey-Chambertin Vielles Vignes 'Pinot Noir' <mark>LAST CHANCE !</mark> Domaine Heresztyn-Mazzini, Côte de Nuits, Burgundy, France	2018	120
Aux Allots 'Pinot Noir' Georges Chicotot, Nuits-Saint-Georges, France	2018	128
Musar Rouge 'Cabernet Sauvignon/Carignan/Cinsault' Château Musar, Bekaa Valley, Lebanon (V <mark>egan</mark> )	2018	90
Vino Nobile di Montepulciano 'Sangiovese' Cantine Vittorio Innocenti, Tuscany, Italy	2016/17	53
3ème Grand Cru Classé, 'Cabernet Sauvignon/Merlot/Cabernet Franc' Château Cantenac-Brown, Margaux, Bordeaux, France (Vegan)	2016	144
Cru Bourgeois 'Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot' Château Saint-Ahon, Medoc, Bordeaux, France	2013	49
3ème Grand Cru Classé, 'Cabernet Sauvignon/Merlot/Cabernet Franc' <b>LAST CHANCE!</b> Château Langoa Barton, St Julien, Bordeaux, France	2012	130
Grand Cru Classé, 'Merlot/Cabernet Franc/ Cabernet Sauvignon' Château Larmande, Saint-Émilion, Bordeaux, France (Vegan)	2011/2014	93
Gran Reserva Especial 'Tempranillo' Bodegas Urbina, Rioja, Spain	2004	65
SWEET WINE & PORT – By Vintage	Vintage	Bottle
10 Year Tawny Port 'Touriga Nacional Blend' Vieira de Sousa, Douro, Portugal	NV	75cl 59
Jour de Fruit 'Sémillon, Muscadelle' <b>LAST CHANCE !</b> Domaine Ancienne Cure, Monbazillac, France	2022	37.5cl 30
Banyuls Rimage 'Grenache Blend' Biodynamic Domaine de Valcros Cazes, Banyuls, France	2020	50cl 38
Tokaji Late Harvest 'Furmint, Hárslevel <b>ű'</b> Hétszölö, Tokaj, Hungary	2020	50cl 46
Sauternes 'Semillon/Sauvignon Blanc/Muscadelle' Château Simon, Sauternes, Bordeaux, France	2018	37.5cl 38

# "Wine flies when you're having fun" - Anonymous

### Food: Snacks, Artisan Savoury Platters, Sweet Treats

Please inform a team member if you have any dietary requirements

### BAR SNACKS AND NIBBLES

Nocellara Green Olives of Sicily (with stones)		4
Smoked Almonds		4
Pistachios		4
Truffle Mixed Nuts		4.5
Bread Basket – served with extra virgin olive oil & balsamic vinegar		5
Individual Cheese - single item from our Artisan Cheeses	Each	6.5
Individual Charcuterie – single item from our Artisan Charcuterie	Each	6.5
Individual Antipasti – single item from our Artisan Antipasti	Each	6.5

### OUR ARTISAN CHEESE, CHARCUTERIE, ANTIPASTI PLATTERS

Medium Platter – four items 'mix and match' from our Cheese, Charcuterie, Olive and/or Antipasti Selection	23.5
Large Platter – six items 'mix and match' from our Cheese, Charcuterie, Olive and/or Antipasti Selection	29
Extra Large Platter – eight items 'mix and match' from our Cheese, Charcuterie, Olive and/or Antipasti Selection	34.5
See overleaf for our Cheese, Charcuterie and Antipasti Selections - served with breadbasket, crackers and fig chutney with cheese platters, cornichons with charcuterie platers	

### 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	14
chocolate truffles, gently honeyed pickled pear halves, figs, plum chutney, and membrillo	14

## "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
Delice de Bourgogne - medium strong triple cream cow cheese with a hint of mushrooms and lemons
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
Rosary (English) - a charcoal coated, awards winning goat's cheese with a fresh 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)

Spicy Cream Cheese Stuffed Peppers (Vegetarian) Baby Figs in Syrup (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

## Craft Beers & Cider

Firebird Festive 51 Ale, West Sussex, England, 4.8% (Vegan)	500ml Bottle	6
Firebird Bohemia Smooth Pilsner (Lager), West Sussex, England, 4.8% (Vegan)	330ml Bottle	5
Firebird Vice Weissbier, West Sussex, England, 5.0% (Vegan) LAST CHANCE !	440ml Can	6.5
Firebird Coffee Porter, West Sussex, England, 5.0% (Vegan)	440ml Can	7
Firebird Parody Session IPA, West Sussex, England, 4.5% (Vegan)	440ml Can	6.5
Firebird Work Ethic New England IPA, West Sussex, England, 5.0% (Vegan)	440ml Can	7
Silly Moo Cowfold Cider, West Sussex, England 4.8%	330ml Can	6
Erdinger Alkoholfrei Wheat Beer, Bavaria, Germany, <0.5% ALCOHOL FREE !	500ml Bottle	4.5

## Spirits & Liqueurs

Grey Goose Vodka, France, 40%	25ml/50ml	5/10
Roku, Japan, 43%	25ml/50ml	4.5/9
No.3 London Dry Gin, England, 46%	25ml/50ml	5/10
Bulleit (95) Rye Small Batch Frontier Whiskey, USA 45%	25ml/50ml	4.5/8.5
Tamdhu Batch Strength Whiskey, Scotland, 57%	25ml/50ml	7/14
Four Roses Small Batch Bourbon, USA, 45%	25ml/50ml	5/10
Karisimbi Spiced Rum, Hampshire, 42%, supporting gorillas	25ml/50ml	4.5/8.5
Baron de Sigognac V.S. Armagnac, France, 40%	25ml/50ml	4.5/9
Ojo de Tigre Mezcal, 37% LAST CHANCE !	25ml/50ml	5/10
Kah Day of the Dead Tequila Bianco, Mexico, 40%	25ml/50ml	5/10
Cointreau, France, 40%	25ml/50ml	3.5/7
Henry de Querville Calvados, France, 40%	25ml/50ml	4.5/9
D.O.M. Benedictine, France, 40% LAST CHANCE !	25ml/50ml	4.5/8.5
La Fée Parisienne Absinthe, France, 68%	25ml/50ml	6/12
Maxime Trijol VSOP Grande Champagne Cognac	25ml/50ml	8/16

## Cellar Cocktails and Mocktails

Sussex Royale: Blanc de Blancs + Crème de Cassis or Apricot	13
Death in a Paris Afternoon	16
My Old Fashioned Chéri	11
Anglais 75	12
Surrey Hills Espresso Martini	12.5
Barrel Aged Magnifique Negroni	13
Margarita	13
Elderflower Nojito [Mocktail] ALCOHOL FREE !	6
Anglais 0.5 [Mocktail] ALCOHOL FREE !	6
Caribbean Spiced Mule [Mocktail] ALCOHOL FREE !	6

### **Specialty Coffee**



Chris and Monika founded the roastery in 2014. After having worked with coffee for many years they decided it was time to start roasting their own coffee. They started out in Forest Green and moved to Abinger Hammer in 2019.

#### Blends

Holmbury Hill - Medium roasted espresso blend that consists of coffee from Brazil and Colombia. Full bodied and sweet with notes of milk chocolate and nuts. No bitterness.

Le Serrania (Decaffeinated) - Colombia with red apple, pear and cranberry notes (produced by Redemption Roasters)

#### Milk

Whole Cow Milk Oatly Oat Milk

#### Prices

Espresso (Double)	2.7
Americano	3.2
Macchiato (Double)	3.4
Flat White   Cappuccino   Latte	3.8
Iced Latte	3.8

### **Organic Teas**

NEMI Teas provides employment to refugees to give them job readiness to help them integrate into broader society. Organic, Fairtrade, Rainforest-Alliance certified, with biodegradable packaging

### Flavours

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

### Prices

Teapot for One

2.7

### 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
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



**Sophie Cossy** -The Cossy family grew their first grapevines in 1764. At that time, the goal was not to produce wine, but to sell grapes to other winemakers to support the family's income. Sophie's grandparents were the first generation to start bottling their own wines in the 1950s. Sophie recalls "My grandfather was a brilliant man who loved taking on new projects. My grandmother was courageous and was ready to support him during this adventure. And it all paid off". Sophie's father, Francis, passed away when she was just 26 years old, thrusting her into leadership of the family vineyard. Soon after, Sophie made the decision

to rethink her wines. Numerous trials were conducted: new blends, different dosages, ageing, and corking. Nothing was left to chance and then the house's historic cuvées became reinvented

### Meet Our New Team Members

#### What is your favourite wine from our menu?

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

Sasha said: "My favourite wine is the Bacchus."

Andreia said: "I haven't tasted all of them, so ask me in a few months :)"

#### Who is the most interesting person you have ever met?

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

Sasha said: "My mother. She has so many skills and seeing her achieve a master's degree is just amazing."

Andreia said: "Lourenço Mutarrelli, Brazilian writer."

### What are you holiday plans this year?

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

Sasha said: "Either going to the Netherlands and visiting friends or doing some outdoor bouldering."

Andreia said: "Go back to Brazil visit family and friends."

### What is your biggest traveling dream?

Tamara said: "Thailand."

Sasha said: "Going to NYC and seeing a Broadway musical, or ten."

Andreia said: "Now, it's a trip to the Croatian Coast."

#### WiFi: Cellar Guest Password: cellarwinebarwoking