

CELLAR Q

A decorative flourish consisting of a horizontal line with ornate, symmetrical scrollwork and floral motifs in the center.

We are really excited to welcome you to our new bar!

Ask about our discount for take away wine

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

Contents

Wines by the Glass and Carafe	Page 5
Wines by the Bottle	Pages 6 - 8
Food: Artisan Cheese, Charcuterie, Snacks	Page 9
Craft Beers & Cider	Page 10
Spirits & Liqueurs	Page 10
Cocktails & Mocktails	Page 10
Speciality Coffee & Organic Tea	Page 11
Soft Drinks & Mixers	Page 11
Meet Some of our Makers	Page 12

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

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

Wines by the Glass and Carafe

	Vintage	Small 125ml	Medium 175ml	Carafe 375ml
CREMANT & ENGLISH SPARKLING WINE				
Cuvée Flamme, Crémant Rosé Gratien & Meyer, Loire	NV	9		
Blanc de Blancs Blackdown Ridge Estate, Sussex	2018	12		
Cuvée Éclat 1er Cru Brut Sophie Cossy, Montagne de Reims, Champagne	NV	15		
WHITE FAVOURITES				
'Picpoul de Pinet' Château de la Mirande, Coteaux du Languedoc	2021	6	8	15
Le Petit Clos 'Sauvignon Blanc' Organic Clos Henri Bourgeois, Marlborough (Vegan)	2020	9	12	22
La Dilettante Sec 'Chenin Blanc' Organic Catherine et Pierre Breton, Vouvray, Loire (Vegan)	2020	10	12	23
Les Grands Climats 'Chardonnay' Domaine de la Chapelle, Pouilly-Fuissé, Burgundy (Vegan)	2020	12	14	27
ROSÉ				
Cuvée Sélectionnée 'Grenache/Syrah/Cinsault' Masfleurey, Côtes de Provence	2021	8	10	19
RED FAVOURITES				
Morgon 'Gamay' Lucien Lardy, Morgon, Beaujolais (Vegan)	2020	11	13	24
'Malbec' Organic Familia Cecchin, Mendoza (Vegan)	2019	7	9	18
Bikavér Reserve 'Kékfrankos Blend' Takler, Skészard	2016	9	11	21
Vino Nobile di Montepulciano 'Sangiovese' Cantine Vittorio Innocenti, Tuscany, Italy	2015	12	14	26
SWEET & PORT		100ml		
Banyuls Rimage 'Grenache Blend' Biodynamic Domaine de Valcros Cazes, Banyuls	2019	10		
10 Year Tawny Port 'Touriga Nacional Blend' Vieira de Sousa, Douro	NV	9		
Tokaj 5 Puttonyos Aszu 'Furmint' Beres, Tokaj	2011	15		

FLIGHT: DISCOVER WINE

4 x 50ml

Sample four of your new favourite wines + learn about our makers and their products + savour Nocellara olives of Sicily

19

(Usual price 23)

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

Wines by the Bottle

	Vintage	Bottle
CRÉMANT & SPARKLING WINE		
Cuvée Flamme, Crémant Brut Gratien & Meyer, Loire, France	NV	42
Cuvée Flamme, Crémant Rosé Gratien & Meyer, Loire, France	NV	39
Blanc de Blancs Blackdown Ridge, Sussex, England	2018	60
GROWER & MAJOR LABEL CHAMPAGNE		
Cuvée Éclat 1 ^{er} Cru Brut Sophie Cossy, Montagne de Reims, Champagne, France	NV	82
Brut Rosé Alfred Gratien, Epernay, Champagne, France	NV	82
Blanc de Noirs Grand Cru JP Secondé, Montagne de Reims, Champagne, France	NV	95
La Grâce D'Alphael Brut Nature Blanc de Blancs Grand Cru LAST CHANCE ! Philippe Glavier, Cramant, Champagne, France	NV	89
Sophistiquee 2012 Millésime 1 ^{er} Cru Sophie Cossy, Montagne de Reims, Champagne, France	2012	135
WHITE WINE - By Vintage		
'Picpoul de Pinet' Château de la Mirande, Coteaux du Languedoc, France	2021	29
'Sauvignon Gris' Domaine Bernard Maillard, Loire, France (Vegan)	2021	33
Cora 'Muscat/Xarel-lo' Biodynamic Bodega Loxarel, Penedès, Spain (Vegan)	2021	37
'Riesling' LAST CHANCE ! Domaine Albert Mann, Alsace, France	2021	49
Chablis 'Chardonnay' LAST CHANCE ! Domaine Gérard Tremblay, Burgundy, France	2021	46
Tule Bianco 'Catarratto' IGP Organic LAST CHANCE ! Cantine Rallo, Sicily, Italy (Vegan)	2020	25
Alice Vieira 'Rabigato/Viosinho/Gouveio' Vieira de Sousa, Douro, Portugal	2020	32
Le Petit Clos 'Sauvignon Blanc' Organic Clos Henri Bourgeois, Marlborough, New Zealand (Vegan)	2020	41
La Dilettante Sec 'Chenin Blanc' Organic Catherine et Pierre Breton, Vouvray, Loire, France (Vegan)	2020	49
Tradition Sancerre Blanc 'Sauvignon Blanc' Daniel Chotard, Loire, France	2020	51
Les Grands Climats 'Chardonnay' LAST CHANCE ! Domaine de la Chapelle, Pouilly-Fuissé, Burgundy, France (Vegan)	2020	60
Toques et Clochers Haute Vallée 'Chardonnay' Sieur d'Arques, Limoux, Languedoc, France (Vegetarian)	2019	38

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

WHITE WINE – By Vintage Continued	Vintage	Bottle
Barakonyi Single Vineyard ‘Furmint’ Tokaj Nobilis, Tokaj, Hungary	2018	47
Les Terrasses du Palat Condrieu ‘Viognier’ Francois Villard, Condrieu, Northern Rhone, France	2018	95
Sainte Radegonde Blanc ‘Sauv. Blanc/Sémillon’ Biodynamic LAST CHANCE ! Château Jean Faux, Bordeaux, France	2017	54
ROSÉ AND AMBER WINE – By Vintage		
Réserve de Gassac ‘Grenache/Syrah/Carignan’ Organic LAST CHANCE ! Mas de Daumas Gassac, Pays de l’Hérault, Languedoc, France (Vegan)	2021	28
Cuvée Sélectionnée ‘Grenache/Syrah/Cinsault’ Masfleurey, Côtes de Provence, France	2021	34
Tsinandali ‘Rkatsiteli/Mtsvane’ [Amber Wine] 8000, Tsinandali, Georgia	2017	38
‘Pinot Noir/Bacchus’ Blackdown Ridge, Sussex, England	2015	31
RED WINE – By Vintage		
Les Petits Cléments ‘Merlot/Duras’ LAST CHANCE ! Chateau Clement-Termes, Côtes du Tarn Sud-Ouest, France (Vegan)	2021	26
‘Pinot Noir’ Réserve LAST CHANCE ! Domaine Peiriere, Pays d’Oc, France (Vegan)	2021	29
Thronos ‘Agiorgitiko’ Organic Athanasίου Winery, Nemea, Greece (Vegan)	2021	37
Saumur Champigny ‘Cabernet Franc’ Biodynamic Thierry Germain Domaine des Roche Neuves, Loire, France (Vegan)	2021	47
‘Malbec’ Organic Familia Cecchin, Mendoza, Argentina (Vegan)	2020	34
Alice Vieira ‘Touriga Nacional/Touriga Franca/Tinta Roriz’ Vieira de Sousa, Douro, Portugal (Vegan)	2020	36
Gouleyant ‘Malbec’ LAST CHANCE ! Georges Vigouroux, Cahors, France	2020	36
Morgon ‘Gamay’ Lucien Lardy, Morgon, Beaujolais, France (Vegan)	2020	46
Crozes Hermitages Les Pierrelles ‘Syrah’ Domaine Albert Belle, Northern Rhône, France (Vegan)	2020	61
Mathilde ‘Syrah/Grenache’ Organic Clos Saint-Michel, Côtes-du-Rhône, France (Vegan)	2019	36
La Gloire de Mon Pere ‘Cab. Sauv. Blend’ Biodynamic Chateau Tour Des Gendres, Bergerac, France	2019	43
Pommard 1 ^{er} Cru ‘Pinot Noir’ Organic Jean Javillier & Fils, Côte de Beune, Burgundy, France	2019/20	99
Goru ‘Monastrell’ Organic LAST CHANCE ! Ego Bodegas, Jumilla, Spain (Vegan)	2018	34
Hochar Père et Fils ‘Cinsault/Grenache/Cabernet Sauvignon’ Château Musar, Bekaa Valley, Lebanon (Vegan)	2018	55

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

RED WINE – By Vintage Continued	Vintage	Bottle
Gevrey-Chambertin Vieilles Vignes ‘Pinot Noir’ LAST CHANCE ! Domaine Heresztyn-Mazzini, Côte de Nuits, Burgundy, France	2018	125
Barolo ‘Nebbiolo’ LAST CHANCE ! Rocche Costamagna, Piedmont, Italy (Vegan)	2017	65
Bikavér Reserve ‘Kékfrankos Blend’ Takler, Skézsárd, Hungary	2016	44
Musar Rouge ‘Cabernet Sauvignon/Cinsault/Carignan’ LAST CHANCE ! Château Musar, Bekaa Valley, Lebanon	2016	77
Laztana Gran Reserva ‘Tempranillo Blend’ Bodegas Olarra, Rioja, Spain	2015	35
Vino Nobile di Montepulciano ‘Sangiovese’ Cantine Vittorio Innocenti, Tuscany, Italy	2015	51
Brunello di Montalcino ‘Sangiovese’ LAST CHANCE ! Villa Le Prata, Tuscany, Italy	2013	95
Canova Amarone della Valpolicella Classico Riserva ‘Corvina Blend’ NEW ! Cà dei Maghi, Veneto, Italy	2013	120
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 Château Larmande, Saint-Émilion, Bordeaux, France (Vegan)	2011	88
3ème Grand Cru Classé, ‘Cabernet Sauvignon/Merlot/Cabernet Franc’ Château Cantenac-Brown, Margaux, Bordeaux, France (Vegan)	2011	139
Château des Annereaux l’Ane Mort ‘Cabernet Sauvignon/Merlot’ LAST CHANCE ! Château des Annereaux, Bordeaux Supérieur, France (Vegan)	2004	38
Château de Chambrun ‘Merlot/Cabernet Sauvignon’ LAST CHANCE ! Château de Chambrun, Lalande-de-Pomerol, Bordeaux, France (Vegan)	2000	99
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	2015	37.5cl 38
Tokaj 5 Puttonyos Aszu ‘Furmint’ Beres, Tokaj, Hungary	2011	50cl 75

“Ask not what wine has done for you, but rather what you’re willing to do for wine” –
Anonymous

Food: Artisan Cheese, Charcuterie, Snacks

Please inform a team member if you have any dietary requirements

OUR ARTISAN CHEESE & CHARCUTERIE PLATTERS

Medium Platter – four items ‘mix and match’ from this week’s cheese, charcuterie, or bar snack selection with bread and accompaniments	22
Large Platter – six items ‘mix and match’ from this week’s cheese, charcuterie, or bar snack selection with bread and accompaniments	27

This Week’s Artisan English Cheeses

Baron Bigod – Suffolk brie-style cow’s cheese balancing a fresh citrusy centre with a nutty, mushroomy rind
Waterloo – a rich, creamy, buttery cheese from unpasteurised Guernsey cow’s milk using a vegetarian rennet
Golden Cross – a locally sourced classic goat’s cheese with an ice-cream texture and grassy notes
Cornish Yarg – a nettle-wrapped semi-hard cow’s cheese with a crumbly core and yoghurt flavour notes

This Week’s Locally Sourced English Charcuterie

Four Peppercorn Saucisson
Venison, Sour Cherry, & Pistachio Saucisson
Air Dried Ham
English Chorizo

BAR SNACKS

Smoked Almonds	4
Truffle Mixed Nuts	4
Pistachios	4
Nocellara Green Olives of Sicily	4
Bread Basket – served with extra virgin olive oil & balsamic vinegar	5

“Peace puts forth her olive everywhere” – William Shakespeare

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

Craft Beers & Cider

Firebird Festive 51 Ale, West Sussex, England, 4.8%	440ml Can	5.0
Firebird Bohemia Smooth Pilsner (Lager), West Sussex, England, 4.8%	330ml Bottle	5.0
Firebird Vice Weissbier, West Sussex, England, 5.0%	500ml Bottle	6.5
Firebird Coffee Porter, West Sussex, England, 5.5%	440ml Can	6.5
Firebird Parody Session IPA, West Sussex, England, 4.5%	440ml Can	6.5
Firebird Work Ethic New England IPA, West Sussex, England, 5.0%	440ml Can	7.0
Surrey Garden Cider, Surrey, England, 5.0%, from donated local apples	500ml Bottle	6.0
Erdinger Alkoholfrei Wheat Beer, Bavaria, Germany, <0.5%	500ml Bottle	4.5

Spirits & Liqueurs

Grey Goose Vodka, France, 40%	50ml	9.0
Williams Elegant 48 Gin, England, 48%	50ml	8.5
Bulleit (95) Rye Small Batch Frontier Whiskey, USA 45%	50ml	8.0
Tamdhru Batch Strength Whiskey, Scotland, 57%	50ml	13.0
Four Roses Small Batch Bourbon, USA, 45%	50ml	9.5
Karisimbi Spiced Rum, Hampshire, 42%, supporting gorillas	50ml	7.5
Baron de Sigognac V.S. Armagnac, France, 40%	50ml	8.0
Kah Day of the Dead Tequila Bianco, Mexico, 40%	50ml	9.0
Henry de Querville Calvados, France, 40%	50ml	7.5
D.O.M. Benedictine, France, 40%	50ml	7.5

Note : 25ml servings available on request

Cellar Cocktails and Mocktails

Sussex Royale: Blanc de Blancs + Crème de Cassis or Apricot	12.0
My Old Fashioned Chéri	10.0
Anglais 75	11.5
Sussex Espresso Martini	12.0
Negroni Magnifique	12.5
French 0.5 [Mocktail]	6.0

Specialty Coffee

roasted

In 2006, founder Richard felt it was time Brighton had good coffee. Roasted has grown steadily and now employs a friendly team of 7 locals. They supply fairtrade coffee to local homelessness charity, Off The Fence

Blends

Fairtrade Organic Sumatran – A single origin coffee from the Indonesian Archipelago. This rich, earthy and full-bodied coffee has spicy notes with an intense dark chocolate finish

Fairtrade Decaffeinated Blend – Peanut and chocolate notes with a medium body and low acidity

Milk

Whole Cow Milk

Oatly Oat Milk

Prices

Espresso (Double) | Americano 3.0

Macchiato (Double) 3.3

Cappuccino | Latte 3.5

Iced Latte 3.5

Organic Teas

Clipper Teas was started in 1984 in a Dorset kitchen by a tea-obsessed husband and wife team. They wanted to share their love of great tea with a promise of ethical sourcing and natural production

Flavours

English Breakfast Tea, Green Tea, Infusion Berry Burst, Earl Grey, Peppermint

Prices

Teapot for One 2.5

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 & Passionfruit (250ml)

Prices

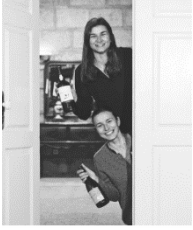
Bottle 3.0

Mixer 2.0

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

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