

TASTING ROOM BALCONY BAR MENU 12-10PM FRIDAY & SATURDAY | 12-5PM SUNDAY

RATHFINNY SUSSEX WINE

| SUSSEX SPARKLING | GLASS | BOTTLE |
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| Rathfinny Estate Classic Cuvée 2019, East Sussex, England. A traditional blend of 44% Pinot Noir, 41% Chardonnay and 15% Pinot Meunier. Honeyed lemon in colour, with a welcoming nose of red apple skins that gives way to a rich lemon meringue palate with a red berry fruit finish. | £12.25 | £58.50 |
| Rathfinny Estate Rosé 2019, East Sussex, England. A blend of 60% Pinot Noir, 22% Chardonnay and 18% Pinot Meunier. Rose gold in colour, the delicate fine bubbles yield a creamy palate of clementines and kumquats, that give way to raspberries and strawberries, with a cleansing quince finish. | £14.50 | £69.00 |
| Rathfinny Estate Blanc de Blancs 2018, East Sussex, England. 100% Chardonnay from the best parcels of Chardonnay from the 2018 harvest, with flavours of mandarin orange, lemon and ripe apple. A complex and beautiful wine. | £16.00 | £77.00 |
| Rathfinny Estate Blanc de Noirs 2018, East Sussex, England. A blend of 85% Pinot Noir and 15% Pinot Meunier from the best parcels from the 2018 harvest, with flavours of baked blueberry, black cherry, and russet pear, giving way to a lively clementine finish. | £16.00 | £77.00 |
| SUSSEX SPARKLING MAGNUMS Magnums allow for greater bottle ageing potential, preserving the vintage for longer. | | |
| Rathfinny Estate Classic Cuvée 2017, East Sussex, England. The light rose-gold glow gives way to an expression of red apples, a creamy tangerine mousse with toasted notes of almonds, with a long honeydew melon finish. To be drunk throughout the meal. | | £120.00 |
| Rathfinny Estate Rosé 2017, East Sussex, England. Coral pink in colour, providing lifted notes of wild strawberries, yellow cherries and candied red apple skin. Silky smooth, with a creamy finish. | | £140.00 |
| Rathfinny Estate Blanc de Blancs 2017, East Sussex, England A rich and sumptuous but elegant wine. Pale honeysuckle in colour, with notes of lemon and buttered croissant, it's delicate and poised with a peachy stone fruit finish. A delight with fish. | | £160.00 |
| Rathfinny Estate Blanc de Noirs 2018, East Sussex, England Our signature wine making Rathfinny famous around the world. A rose-gold hue delivers an expressive nose of baked Braeburn apples, with great texture and a mousse of morello cherries, and a rich but refined plum-compote finish. Try this with any meat or fleshy fish dish. | | £160.00 |



| CRADLE VALLEY STILL WINE | I 7 5 M L | BOTTLE |
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| Cradle Valley Red 2022, Rathfinny, East Sussex, England. Beautiful, ripe raspberry on the nose, leading to cranberry and silky tannins on the palate and a slightly spicy, peppery finish. | £10.00 | £36.00 |
| Cradle Valley, Pinot Gris, 2022, Rathfinny, East Sussex, England. With an opulent nose of honeysuckle, citrus fruit and a hint of pear leading to an elegant apricot and peach palate with a long saline finish. | £10.00 | £31.00 |
| Cradle Valley Rosé 2023, Rathfinny, East Sussex, England (VG). Salmon pink in colour, this light Rosé reminds us of English hedgerows on a summer's day, with a rich palate of red fruits and a long peach finish. Pair with a platter of Sussex charcuterie. | £9.00 | £33.00 |
| SEVEN SISTERS SPIRITS | | |
| Seven Sisters Gin Made with the third pressing of our grapes as the base, our gin is hand-crafted with a blend of nine individual botanicals. Add a Fever Tree Tonic- Light or Indian £2.00 | £9.00 | |
| Seven Sisters Vermouth Our dry Vermouth is made from a blend of our estate grown Pinot Gris and Pinot Blanc from the 2018 harvest, infused with a carefully chosen selection of botanicals and fortified with our Grape Spirit No.1. Add a Fever Tree Tonic- Light or Indian £2.00 | £6.00 | |
| Seven Sisters Brandy Our 2016 Brandy is crafted from Estate grown grapes, double-distilled and aged in French Oak casks for three years before release. | £12.00 | |
| Seven Sisters Grape Spirit No.1 Made with a blend of our Estate grown Chardonnay, Pinot Noir and Pinot Meunier, our Grape Spirit is the base of our Seven Sisters spirits. Much like grappa, but with a sweeter fruit profile. | £7.50 | |
| SEVEN SISTERS COCKTAILS | | |
| Sussex Negroni Seven Sisters Gin, stirred with our Vermouth and Campari and orange zest over ice. | £14.50 | |
| Sussex Martini Seven Sisters Gin and our dry Vermouth. | £14.50 | |
| Sussex 75 Sussex Sparkling, Seven Sisters Gin and lemon. | £15.00 | |
| Collins Seven Sister Gin mixed with lemon and soda and served long. | £14.50 | |



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| Long Man Brewery Long Blonde, 500ml. 4.1% ABV | | |
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| ALCOHOL FREE | | |
| Peroni Libera 0% Alcohol Free | £4.00 | |
| Seedlip 42 Grove Add a Fever Tree Tonic- Light or Indian £2.00 | £8.00 | |
| SOFT DRINKS | | |
| South Downs Still or Sparkling Water | £4.75 | |
| Luscombe Soft Drinks, <i>Devon, England</i> Elderflower Bubbly, Sicilian Lemonade, Cool Ginger Beer | £4.50 | |
| SNACKS | | |
| Pretzels Valencian almonds Gordal olives | £3.50 £4.50 £4.50 | |