

# ARTELIUM

## A BITE TO EAT...?

SMOKED ALMONDS (v, gf)	4
SALT & PEPPER CASHEWS & PEANUTS (v)	4
SEA SALTED PRETZELS (v)	4
NOCELLARA DEL BELICE OLIVES	4
SUSSEX BEST SOURDOUGH, SOUTHDOWNS SALTED BUTTER (v)	4
 SUSSEX THREE CHEESE PLATE (Sussex Charmer, Brighton Blue & Wigmore)	 12
 REBEL CHARCUTERIE PLATE (gf) Rebel Fennel Salami, Rebel Noix Ham & cornichons & salad	 14
 VEGGIE MEZZE PLATE Hummus, grilled artichokes, sundried tomatoes, olives, served with salad & sourdough.	 18
 BAKED CHEESE  Maida Vale, a semi-soft ale-washed rind cheese, served with crackers, toasted sourdough & onion chutney.	 20
 MIXED CHEESE & CHARCUTERIE BOARD Our mixed sharing platter, perfect accompaniment to wine tasting for two.	 25

Please ask a member of the team if you require allergen information on the ingredients in any of the items on our menu.

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## SOMETHING TO DRINK...?

125ml      Bottle  
Glass

### **CURATORS CUVÉE 2018 (12%)**

**10      46**

*50% Pinot Noir / 33% Chardonnay / 17% Meunier*

Opulent, polished aromas of lemon peel and aromatic balm, pink lady apple and fresh pastry. Crisp pear, subtle tropical fruit notes. Long, tense toasted-brioche finish.

### **MAKERS ROSÉ 2019 (12%)**

**10.5      50**

*66% Pinot Noir / 29% Chardonnay / 5% Meunier*

This traditional method wine has been aged on the lees for over 36 months. It has a delicate strawberry colour, is bold yet nuanced with a rich depth of red fruit flavours.

### **BLANC DE NOIRS 2014 (12%)**

**10.5      50**

*50% Pinot Noir / 50% Meunier*

A rich, sparkling wine that has spent over 60 months on the lees, giving it enormous depth and complexity. Aromas of warm, fresh bread and wild raspberries give way to a palate of crunchy red apple & juicy pear.

### **BLANC DE BLANCS 2018 (12%)**

**-      56**

*100% Chardonnay*

Delicate orange blossom and sweet, shortcrust pastry with flavours of refreshing, lemon sorbet and a long finish.

## **...OR WHY NOT TRY A TUTORED WINE TASTING?**

*On tasting this month is the Curators Cuvee 2018, Blanc de Noirs 2014 & White Pinot 2022.*

**Tasting includes 3 x 50ml samples**

**15**

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125ml  
Glass

Bottle

**Introducing our newly released still wines - produced from fruit harvested in the gloriously warm 2022 vintage, these wines have been expertly crafted by winemaker Owen Elias and include a Pinot Noir, Chardonnay, White Pinot Noir and a Rosé.**

## **WHITE PINOT 2022 (12%)**

**7.5**

**33**

*66% Pinot Noir / 34% Pinot Meunier*

An elegant and textural white wine with delicate floral aromas and notes of summer fruits. Subtle violet aromatic notes sit over red apple, bramble and strawberry fruit. Poached rhubarb and vanilla pod character adds layers of complexity.

## **PINOT NOIR 2022 (12%)**

**8**

**36**

*100% Pinot Noir*

Deep ruby colour and depth of flavour on a 'crushable' frame - Red and black cherry, baked plum and damson fruit forms a concentrated core. Layers of rolling tobacco and star anise.

## **CHARDONNAY 2022 (12%)**

**-**

**33**

*90% Chardonnay / 10% Pinot Gris*

This multi-layered Chardonnay, with a dash of barrel-aged Pinot Gris, evolves in the glass and will age beautifully in the bottle. Bright lemon citrus with hints of juicy, fresh mango and pineapple at the core.

## **PINOT ROSÉ 2022 (12%)**

**-**

**33**

*70% Pinot Noir / 30% Pinot Meunier*

Concentrated, bright, characterful rosé. Opulent cranberry, raspberry, coconut and ginger aromas.

## **ARTEFACT #4, FUTURES (PAST) (14%)**

**-**

**46**

A rich and indulgent collage of Chardonnay, Pinot Noir, Meunier & Gris created from a single oak barrel from the 2021 vintage.

## **ARTEFACT #5, FUTURES (PRESENT) (12%)**

**-**

**46**

Just 250 bottles were produced of this barrel aged Pinot Gris from the 2021 vintage.