

NYETIMBER

PRODUCT OF ENGLAND



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A true pioneer, Nyetimber was the first producer of English sparkling wine to exclusively grow the three celebrated grape varieties: Pinot Noir, Pinot Meunier and Chardonnay.

Nyetimber is made from one hundred percent estate-grown grapes and is regarded as England's finest sparkling wine. Owner and Chief Executive Eric Heerema and Head Winemaker Cherie Spriggs are committed to producing wines of exceptional quality.

BY THE GLASS

			<i>Glass</i> 125ml	<i>Bottle</i> 750ml	<i>Magnum</i> 1.5l
Classic Cuvee	MV	✓	18	95	190
<i>The signature wine of Nyetimber, a perfect balance of elegance and intensity. Our blend includes varieties from all our vineyards and several vintages</i>					
Blanc de Blancs	2013	✓	20	120	
<i>A wine of complexity and delicacy, aged for a longer time on the lees to develop classic brioche and vanilla aromas</i>					
Rosé	MV	✓	19	110	
<i>A textured and generous rosé with a core of bright red fruit, evoking the English summer</i>					

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BY THE BOTTLE

Cuvee Chérie	MV	✓			<i>Bottle</i> 750ml 120
<i>The perfect accompaniment to sweet and fragrant savoury dishes</i>					
Tillington Single Vineyard	2013	✓			190
<i>A true expression of place, this rare and refined wine shows the exceptional Pinot Noir character of one of our most celebrated vineyards</i>					

PRESTIGE CUVEE

Nyetimber 1086	2010	✓			<i>Bottle</i> 750ml 350
<i>1086 represents the very finest of Nyetimber's wines with alluring aromas and sublime texture</i>					
Nyetimber 1086 Rosé	2010	✓			370
<i>The pinnacle of rosé winemaking at Nyetimber. Silky and elegant with a pure crystalline backbone</i>					

Classic Cuvee	MV	✓			<i>Magnum</i> 1.5l 190
<i>The signature wine of Nyetimber, a perfect balance of elegance and intensity. Our blend includes varieties from all our vineyards and several vintages</i>					

Classic Cuvee	2010	✓			230
<i>A special and limited release of the final vintage expression of Classic Cuvee, cellared for ten years in magnum. A fine and elegant combination of intensity, delicacy, and length</i>					

DRAUGHT BEER

	1/2 Pt	Pt
Freedom Lager, 4% <i>United Kingdom</i>	4	8

BOTTLED BEER & CIDER

	Bottle	
Brewdog Punk IPA, 5.6% <i>Scotland</i>	7	
Lucky Saint Unfiltered, 0.05% <i>Germany</i>	6	
Sassy Cidre Brut, 5.5% <i>Normandy France</i>	7	
Sassy Pear Cider, 2.5% <i>Normandy France</i>	7	

50ml

VODKA

Grey Goose	12	
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WHISKY

Aberfeldy 12yrs	12	
Craigellachie 17yrs	32	
Aberfeldy 21yrs	40	

RUM

Bacardi Carta Blanca	11	
Bacardi Carta Oro	11	
Pyrat XO Reserve	13	
Santa Teresa 1796	17	

TEQUILA

Patrón Silver	13	
Patrón Reposado	18	
Patrón Café (<i>Liqueur Tequila</i>)	11	

COGNAC

Martell VSOP	11	
Rémy Martin XO Excellence	32	

WHITE

	Glass 175ml	Carafe 500ml	Bottle 750ml
Pecorino 'Falerio' Ciú, Ciú 2018 <i>Marche Italy</i>	✓ ☉ 12	36	45
Chenin Blanc 'Vinum Africa' 2017 <i>Stellenbosch South Africa</i>	✓ 13	38	47
Sauvignon Blanc, 'Isabel' 2019 <i>Malborough New Zealand</i>	16	48	60
Chardonnay, Chablis, Domaine Vauroux 2018 <i>Burgundy France</i>	✓ ☉ 17	50	64
Rabigato Blend, 'Redoma Branco', Niepoort 2017 <i>Duoro Portugal</i>	19	58	69
Vermentino, 'Déesse Astrée', Château d'Esclans 2015 <i>Côtes de Provence France</i>	24	68	89

ROSÉ

	Glass	Carafe	Bottle	Magnum
Grenache Blend 'Whispering Angel', Château d'Esclans, 2018 <i>Côtes de Provence France</i>	18	50	69	155

RED

	Glass 175ml	Carafe 500ml	Bottle 750ml
Mencia, 'Prunus' Dão Tinto, 2016 <i>Dão Portugal</i>	12	31	42
Grenache Blend, Côtes du Rhône, Domaine de la Solitude <i>Rhône Valley France 2017</i>	14	42	51
Cabernet Blend, 'Razo de Larrainzar Reserva' Pago de Larrainzar 2012 <i>Navara Spain</i>	15	45	57
Pinot Noir, 'Unreveled' Carrick, 2018 <i>Central Otago New Zealand</i>	17	50	65
Shiraz, Ministry of Clouds 2018 <i>McLaren Valley Australia</i>	19	55	69
Merlot Blend 'Prima Pietra' IGT Castiglion del Bosco, 2014 <i>Tuscany Italy</i>	✓ ☉ 23	65	85

ALL DAY DINING

Served daily from 12pm till 9pm

STARTERS

Roast cauliflower soup (v), *thyme, toasted almonds, cheddar scone* 9

Gin cured salmon, *pickled cucumber* 15

Rare breed pork & white pudding scotch egg 10

Chicken salad, *avocado, smoked bacon* 13

Burrata (v), *green sauce, colossal olives, preserved lemon* 15

Grilled Octopus, *native breed chorizo, aioli* 15

MAINS

Fillet of cod, *mussels, saffron, borlotti beans, sea vegetables* 26

Curried mutton pie, *slow cooked shoulder, mango salsa* 23

Acorn squash & spelt risotto (v), *sage, berkswell cheese* 18

Chicken, chestnut mushroom & tarragon pie, *roast carrot, chicken gravy* 23

50 day aged Cornish rare breed sirloin, *bone marrow sauce* 34

Olive panisse (v), *heritage tomato, runner beans, sauce vierge, basil* 18

Smoked haddock fishcake, *hispi cabbage, chive & mustard sauce* 18

SIDES

All at 6

Mashed potatoes

Chips

Truffle & parmesan fries

Heritage carrots
tarragon butter

Mixed bean salad ✓
mint relish

DESSERTS

All at 9

Trinity burnt cream, *shortbread*

Paris-Brest, *salted caramel, praline, hazelnut*

Sticky toffee pudding, *vanilla ice cream*

Ice cream & sorbet



British cheese board selection 15

HOT BEVERAGE

All at 5.5

*Espresso, Double Espresso, Americano, Macchiato, Cappuccino
Café Latte, Flat White, Cortado, Mocha, Filter Coffee*

Mariage Frères Tea selection:

*English breakfast, Earl Grey, Lapsang, Marco Polo,
Fuji Yama (Green Tea), Rouge Bourbon Vanilla Rooibos,
Peppermint, Verbena Citroedora, Chamomile
Jasmine Mandarin, Fresh Mint*

Hot chocolate

Matcha latte, Turmeric latte

