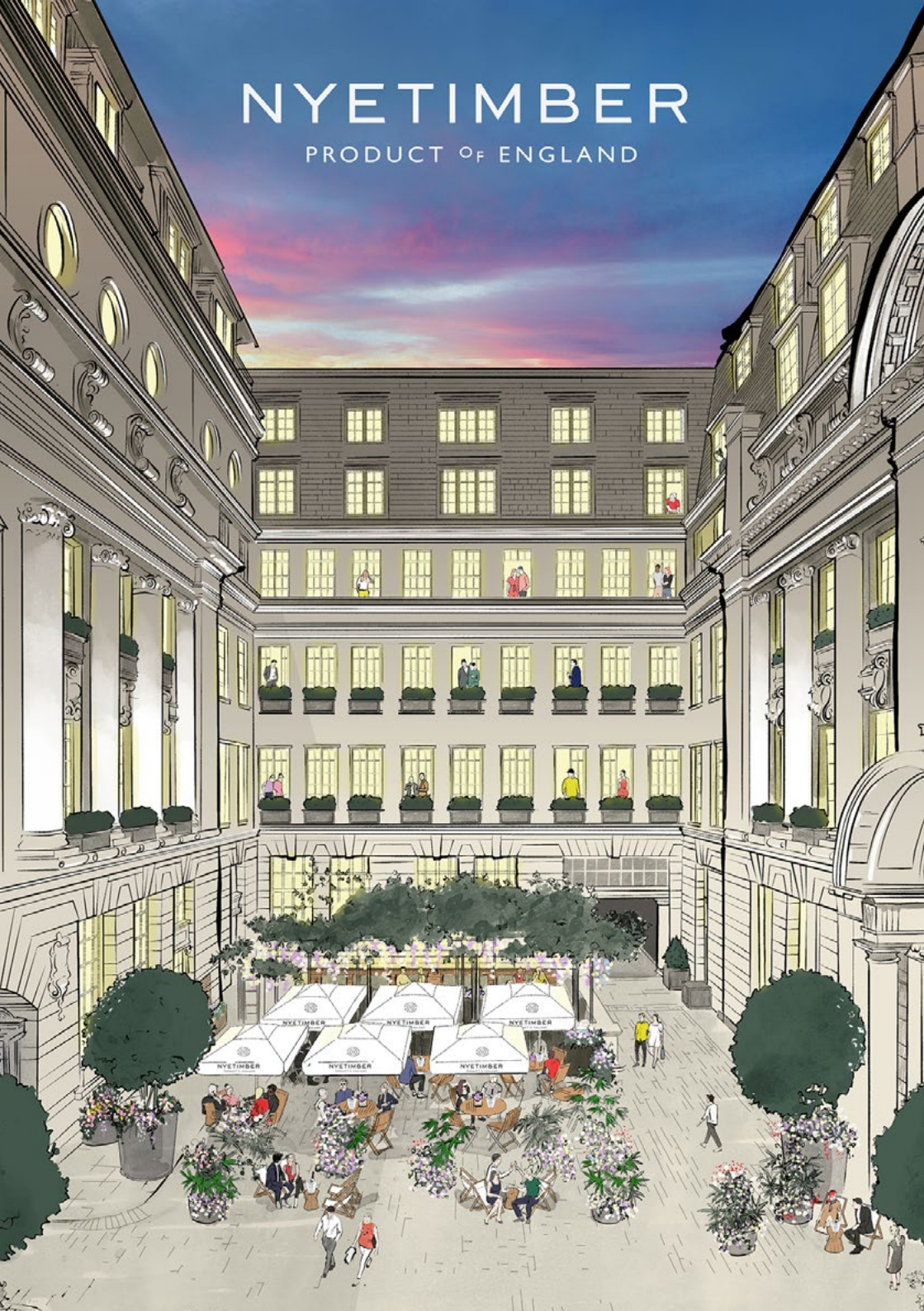


# NYETIMBER

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

			Glass 125ml	Bottle 750ml	Magnum 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	✓			Bottle 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	✓			Bottle 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	✓			Magnum 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

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

BOTTLED BEER & CIDER

	<i>Bottle</i>
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

	<i>Glass 175ml</i>	<i>Carafe 500ml</i>	<i>Bottle 750ml</i>
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

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

RED

	<i>Glass 175ml</i>	<i>Carafe 500ml</i>	<i>Bottle 750ml</i>
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

Grilled Tiger Prawns, *garlic, parsley butter* 16

### 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

Holborn beef burger, *cheddar, smoked bacon, truffle fries* 24

### 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 Citrodora, Chamomile  
Jasmine Mandarin, Fresh Mint*

*Hot chocolate*

*Matcha latte, Turmeric latte*

