

NYETIMBER

PRODUCT OF ENGLAND



AT



ANGLER

SUMMER 2018



DRINKS

NYETIMBER ENGLISH SPARKLING WINE

CLASSIC CUVEE MV

glass £13.00 | bottle £76.00

An elegant wine with a generous creamy texture and luscious notes of lemon pastry.

ROSÉ MV

glass £14.00 | bottle £84.00

A sunset pink wine with refreshing red fruit flavours and hints of spice.

BLANC DE BLANCS 2010

bottle £98.00

Lovely pale gold in colour with a fine bead - this Blanc de Blancs is the essence of pure Chardonnay.

DEMI-SEC MV

bottle £89.00

A fine balance of zest and sweetness. A perfect drink as an aperitif or to accompany dessert.

COCKTAILS

ROYAL T

£12.50

St Germain (elderflower), crushed strawberry, lemon, basil, topped with Nyetimber

DREAM ON

£12.50

Tarquin's gin, Crème de violette, Maraschino liquor, lemon, topped with Nyetimber

BITES

RABBIT AND CHORIZO RICE BALL,
DRIED TOMATO MAYONNAISE

£8.00

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IBERIAN HAM CROQUETTES,
BLACK TRUFFLE CREAM

£8.00

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TALEGGIO, PRESERVED TOMATO
AND BASIL FLATBREAD, HERB PESTO (V)

£10.00

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CRISPY CORNISH SQUID,
GREEN PEPPERCORN AND GINGER

£10.00

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GIARAFFA SICILIAN OLIVES (V)

£4.50

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PISTOU NUTS (V)

£4.50



About Nyetimber:

For 30 years, Nyetimber has had a single aim: to make the finest English sparkling wine, one to rival the very best in the world. 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 winemaker Cherie Spriggs are committed to producing wines of exceptional quality.

About Angler:

Angler is a dazzling Michelin-starred restaurant with seafood at its centre. Led by Executive Chef, Gary Foulkes, the ever-changing menu features only seasonal and carefully sourced produce. Using passion and precision, Gary meticulously curates each dish to celebrate the taste and textures of the ingredients, using a variation of techniques, flavouring and seasoning.

Gary joined the Michelin-starred restaurant, Angler, in April 2016 as Executive Head Chef. He has since retained the restaurant's Michelin star in the 2018 Michelin Guide, whilst creating a new reputation for Angler, focusing on his unique style of cooking.

ENGLAND'S FINEST

WWW.NYETIMBER.COM

#Nyetimber
#AnglerRestaurant