

# NYETIMBER WINE DINNER

THURSDAY 2<sup>ND</sup> JUNE 2022

NYETIMBER CLASSIC CUVÉE MV (FROM MAGNUM)

*On Arrival*

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**OYSTER, SHISO, FERMENTED JUICE, SEAWEED**

*Blanc de Blancs 2014*

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**MAITAKE MUSHROOM, EGG YOLK, NASTURTIUM, TOASTED RICE**

*Blanc de Blancs 2003*

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**LANGOUSTINE, GRILLED CREAM, SPRING LEAVES, PINE**

*Rose MV*

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**BAKED SOLE IN FIG LEAVES, STUFFED COURGETTE FLOWER,  
SEA HERBS, LEMON**

*1086 Prestige Cuvée 2010*

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**VEAL RIB, GLOBE ARTICHOKE, GIROLLES, SWISS CHARD**

*1086 Prestige Cuvée 2010 Rose*

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**STRAWBERRY PARFAIT, ELDERFLOWER, CHILLED JUICE, CRÈME GLACÉE**

*Cuvée Chérie MV*

**£195 PER PERSON**

Including menu, wine, tea / coffee and service

Bookings available online - by phone - 0121 643 3745

or email - [info@adamsrestaurant.co.uk](mailto:info@adamsrestaurant.co.uk)

£50 non-refundable deposit payable at time of booking. Menu and wines subject to change, please make us aware of any allergies/ dietary requirements.



**NYETIMBER**  
PRODUCT OF ENGLAND