



Ruby Reverie
AT
Scott's Mayfair

This year at Scott's Mayfair, the festive season arrives in a flourish of deep, decadent colour. "Ruby Reverie" casts the restaurant in a romantic glow of crimson and scarlet, candlelit warmth, opulent florals, and a touch of glamour for unforgettable evenings at the table. It's a celebration perfectly matched with Nyetimber, England's most awarded sparkling wine, whose elegance and richness echo the beauty and brilliance of a night drenched in red.

BRUT		125ml	750ml
Nyetimber Classic Cuvee	M.V.	21	120
<i>Vibrant citrus, green apple and a touch of toasted brioche.</i>			
Nyetimber Rosé	M.V.	24	131
<i>Ripe strawberries and cherries with a hint of sweet spice.</i>			
Nyetimber Blanc de Blancs	2017	27	160
<i>Delicately floral and crisp with a creamy texture.</i>			
Nyetimber Tillington Single Vineyard	2014		270
<i>Red apple and apricot, laced with richer notes of pastry and praline.</i>			
1086 by Nyetimber - Prestige Cuvee	2013		290
<i>The first ever prestige cuvee made in England. A gastronomic sparkling wine made only in the finest vintages, using fruit from the estate's best plots.</i>			
1086 by Nyetimber Rosé - Prestige Cuvee	2013	50	300
<i>Delicate salmon pink with a fine mousse, offering wild strawberry, red apple, and floral notes. Fresh red fruit and brioche lead to a luxurious finish.</i>			
DEMI-SEC		100ml	750ml
Nyetimber Cuvee Chérie, Demi-Sec	M.V.	16	120
<i>Lusciously ripe orchard and stone fruits and a honeyed sweetness.</i>			

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