

READING ROOM  
TREAT AT THE SAVOY WITH NYETIMBER

Pick your favourite pairing of sparkling wine and cake

CLASSIC CUVEE DUO

**Nyetimber Classic Cuvee**

*An elegant wine with a generous creamy texture  
and luscious notes of citrus, pear and apple*

Our Executive Pastry Chef recommends:

**English Orchard Fruit Tartlet**

Conference Pear | Bramley Apple | Toasted Hazelnut

ROSÉ DUO

**Nyetimber Rosé**

*A refreshingly dry and fruity wine with  
hints of red fruits and subtle spices*

Our Executive Pastry Chef recommends:

**Rhubarb and Custard Eclair**

Yorkshire Rhubarb | Ginger | Tahitian Vanilla

CUVEE CHÉRIE DUO

**Nyetimber Cuvee Chérie**

Demi-Sec

*Cuvee Chérie entices with a fine balance of zest and sweetness  
Perfectly matched with delicate desserts*

Our Executive Pastry Chef recommends:

**Savoy's Chocolate Orange**

70% Dark Chocolate | Mandarin Orange

Classic Cuvee Duo 26.00

Cuvee Chérie Duo 28.00

Rosé Duo 30.00

Another glass of:

Nyetimber Classic Cuvee 16.00

Nyetimber Cuvee Chérie 18.00

Nyetimber Rosé 20.00

Another sweet treat:

English Orchard Fruit Tartlet 11.00

Rhubarb and Custard Eclair 11.00

Savoy's Chocolate Orange 11.00

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PRODUCT OF ENGLAND