

# Taste Du Vin

## *A CURATED JOURNEY THROUGH WINE & FLAVOUR*

Each course has been expertly paired by our group sommelier  
with a glass of wine to complement the dish

### *CHATEAU LÉOUBE*

Côtes de Provence, France | 125ml

### *PISSALADIÈRE*

French flatbread with caramelised onion, anchovies and black olive topping

### *CHABLIS*

Joseph Drouhin, France | 125ml

### *POINTES D'ASPERGES*

Wye Valley asparagus, whipped Haverstock White cheese, toasted macadamia

### *VIOGNIER*

Les Iles Blanches, Cellier des Chartreux, IGP Gard, France | 175ml

OR

### *RIOJA RESERVA*

Lealtanza, Altanza, Spain | 175ml

### *CROUPE D'AGNEAU ÉPICÉE*

Spiced rump of lamb, couscous, lemon and tahini yoghurt

### *TOKAJI*

Late Harvest by Royal Tokaji, Hungary | 50ml

### *TARTE AU CITRON*

Lemon tart, raspberry

### *10 YEAR OLD TAWNY PORT*

Graham's, Portugal | 50ml

### *ASSIETTE DE FROMAGES*

Artisan cheeses, biscuits and chutney

### *£69.95 PER PERSON*

(based on minimum of two sharing)

Sample menu, dishes and wines are subject to seasonal variations. Vegan alternative available



Please be aware that the Taste du Vin menu does not cater for specific allergens, please speak with a member of our team before ordering. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free or fulfil dietary requirements due to possible cross contamination during production. [VGI] = Does not include any ingredients derived from animals. [VGIA] = Alternative available that does not include any ingredients derived from animals. [V] = Vegetarian. Cheese boards may contain unpasteurised cheese. Calorie content. Calculations as accurate as possible however slight variations may occur. To maintain a healthy weight, the daily recommended intake of calories for adults is around 2,000 calories a day. All of our prices include VAT. A discretionary service charge of 12.5% will be added to your bill.



For further  
information  
on allergens  
please scan  
here.

HOTELDUVIN.com