

# TASTING MENU

EACH COURSE HAS BEEN EXPERTLY PAIRED BY OUR GROUP SOMMELIER  
WITH A GLASS OF WINE TO COMPLEMENT THE DISH

## ROASTED RED PEPPER & TOMATO SOUP

Basil/Parmesan croute (VGIA)

*Wine Pairing: Cuma Torrontes/Cafayate/Argentina (125ml glass)*

## MACKEREL

Treacle soda bread/creme fraiche/chive/apple/radish

*Wine Pairing: Atlantico Sur/Albariño/Familia Deicas/Uruguay (125ml glass)*

## LAMB RUMP

Heritage tomato & basil salad/anchovies/caperberries/garlic houmous/salsa verde

*Wine Pairing: Malbec by Hotel du Vin/Mendoza/Argentina (175ml glass)*

## YUZO POSSET

Rhubarb compote/candied orange/meringue/shortbread

*Wine Pairing: Licor de Tannat/Familia Deicas/Uruguay (50ml glass)*

## SELECTION OF CHEESE

Biscuits & chutney

*Wine Pairing: 'Dry Farmed' Carignan/Debajo/Central Valley/Chile (125ml glass)*

59.95 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 Tasting 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. All of our prices include VAT. discretionary service charge of 12.5% will be added to your bill.



For further information on allergens please scan here.

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