

TASTE DU VIN MENU

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

CURRIED PARSNIP SOUP (179kcal)

Coriander yoghurt [VGI]

Wine Pairing: Viognier, Les Iles Blanches, Cellier des Chartreux, IGP Gard, France [125ml glass]

SAUTÉED MUSHROOMS (222kcal)

Toasted sourdough [VGI]

Wine Pairing: Beaujolais, Brouilly, Louis Tete, France [125ml glass]

RATATOUILLE & CHICKPEA PANCAKES (120kcal)

Baked ratatouille wrapped in chickpea pancakes

Wine Pairing: Nero d'Avola, La Segreta, Planeta, Sicily, Italy [175ml glass]

"ORIADO" VALRHONA CHOCOLATE TERRINE (374kcal)

Cherry compote & crème Chantilly

Wine Pairing: Licor de Tannat, Familia Deicas, Uruguay [50ml glass]

GRILLED VEGAN HALLOUMI (395kcal)

Toasted pitta bread, raisin chutney

Wine Pairing: Cuvée Hotel du Vin, Lombard, France [125ml glass]

£59.95 PER PERSON

(based on minimum of two sharing)

Sample menu, dishes and wines are subject to seasonal variations

For special dietary requirements or allergy information, 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.

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