

Vegan 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

LOUIS TÊTE BROUILLY

Beaujolais, France | 125ml

CHAMPIGNONS SAUTÉS

Sautéed wild mushrooms, Madeira sauce, toasted sourdough

ELLAS MORA 'CONTRACORRIENTE' VERDEJO

Rueda, Spain | 125ml

SALADE MAISON

House salad with seasonal leaves and vinaigrette

LA SEGRETA NERO D'AVOLA, PLANETA

Sicily, Italy | 175ml

GRATIN DE HARICOTS BLANCS ET POIREAUX

Haricot blanc and leek bake, parsley crumb

LICOR DE TANNAT, FAMILIA DEICAS

Uruguay | 50ml

TERRINE AU CHOCOLAT VALRHONA 'ORIADO'

Valrhona Oriado chocolate terrine, Armagnac-soaked
Agen prune, crème Chantilly

HENNERS BRUT NV

East Sussex, England | 125ml

HALLOUMI VÉGÉTALIEN GRILLÉ

Grilled vegan halloumi, toasted pitta bread, raisin chutney

£69.95 PER PERSON

(based on minimum of two sharing)

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



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