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

VIOGNIER

Les Iles Blanches, Cellier des Chartreux, IGP Gard, France | 125ml

JERUSALEM ARTICHOKE, MUSHROOM & TRUFFLE SOUP [VGI]

BEAUJOLAIS

Brouilly, Louis Tête, France | 125ml

SAUTÉED WILD MUSHROOMS

Madeira sauce, toasted sourdough [VGI]

CHARDONNAY

V1, Journey's End, Stellenbosch, South Africa | 175ml

OR

PINOT NOIR

Seifried Estate, Nelson, New Zealand | 175ml

CARAMELISED ONION, SQUASH & SPINACH PITHIVIER

Celeriac purée, vegan jus [VGI]

LICOR DE TANNAT

Familia Deicas, Uruguay | 50ml

ORIADO VALRHONA CHOCOLATE TERRINE

Cherry compote, crème Chantilly [VGI]

CUVÉE HOTEL DU VIN

Lombard, France | 125ml

VEGAN CHEESE PLATE

Selection of vegan cheese, toasted sourdough, raisin chutney [VGI]

£79.95 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