TASTING MENU

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

CUVÉE HOTEL DU VIN

Lombard, France | 125ml

SINGLE MALDON ROCK OYSTER

NEBBIOLO

Avamposti Altrove, Piemonte, Italy | 125ml

LASAGNE CROQUETTES

Marinara Sauce

CHABLIS

Joseph Drouhin, France | 125ml

BLACK CHARCOAL TAGLIONI

Portland Shellfish Crab, chilli, basil and pine nuts

PINOT NOIR

Seifried Estate, Nelson, New Zealand | 175ml

OR

CHARDONNAY

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

SICILIAN ROAST CHICKEN

Rosemary, lemon and polenta roast potatoes

UPGRADE £17.50 PER PERSON:

RIOJA RESERVA

Lealtanza, Altanza, Spain | 175ml

T-BONE FIORENTINA 450G

Braised butter beans, spinach and sautéed new potatoes

LIMONCELLO

Tosolini | 50ml

TIRAMISU TROLLEY

UPGRADE £5.00 PER PERSON:

NERO D'AVOLA

La Segreta, Planeta, Sicily, Italy | 125ml

TALEGGIO, GORGONZOLA PICANTE

Fig, fennel and pecan bread

£84.95 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. 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