

ROSÉ & CHARCUTERIE

AT DALLOWAY TERRACE

Bottle of Mirabeau Pure Provence Rosé with Charcuterie Plates, £25pp

*Notes of white peach accompanied by a hint
of mint and burst of zesty citrus: an invitation
to the scented fields of Provence.*

Selection of air-dried pork from Italy and France (GF)

Bottle of Mirabeau One Day with Artisan Cheese Board, £30pp

*A fine nose of red and blackcurrant,
notes of fresh mint and clementine.
A regenerative and organic wine.*

Selection of Italian and English cheeses (V)

V Vegetarian | GF Gluten-free

Some of our dishes contain allergens. If you or a member of your party require further information relating to allergens, please ask your server for a copy of our allergens menu which contains a full listing of our dishes, and itemises the allergenic ingredients of each where applicable. Our cheese is sourced from Paxton & Whitfield, based in Jermyn Street. Our trusted fruit and vegetable suppliers work closely with British producers and source all of our seasonal produce for our menus, forming a 'field to fork' relationship with chefs.

MIRABEAU

THE SPIRIT OF ROSÉ