

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

HILLS & VALLEYS RIESLING

Pikes, Clare Valley, SA, Australia | 125ml

PÂTÉ DE FOIES DE VOLAILLE

Chicken liver parfait, raisin chutney, toasted brioche

ELLAS MORA 'CONTRACORRIENTE' VERDEJO

Rueda, Spain | 125ml

SAUMON FUMÉ

Severn & Wye smoked salmon, treacle soda bread, fromage blanc

LOUIS TÊTE BROUILLY

Beaujolais, France | 175ml

BOEUF BOURGUIGNON

Braised beef cheek, pommes purée, pancetta, mushrooms,
glazed baby onions

LATE HARVEST BY ROYAL TOKAJI

Tokaji, Hungary | 50ml

CRÈME BRÛLÉE

Caramelised vanilla custard

LICOR DE TANNAT, FAMILIA DEICAS

Uruguay | 50ml

ASSIETTE DE FROMAGES

French artisan cheeses, biscuits and chutney

£59.95 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 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