

# 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