EACH COURSE WILL BE EXPERTLY PAIRED BY OUR SOMMELIER WITH A GLASS OF WINE TO COMPLEMENT THE DISH

SAUTÉED MUSHROOMS ON TOASTED SOURDOUGH (48kcal)
Madeira sauce [VGI/NGI]
Wine Pairing: Pinot Grigio, Puiatti, Friuli-Venezia Giulia, Italy [125ml glass]

SALADE MAISON (183kcal)
Baby kale, edamame beans, quinoa and alfalfa sprouts [VGI/NGI]
Wine Pairing: Riesling, Hills & Valleys, Pikes, Clare Valley, South Australia [125ml glass]

PUMPKIN & SAGE GNOCCHI (379kcal)
Pumpkin purée and pesto [VGI/NGI]
Wine Pairing: Beaujolais, Château de Belleverne, Chénas, France [175ml glass]

VEGAN CHOCOLAT & BANANA POT (302kcal)
Rich chocolate and banana mousse with coconut and vanilla yoghurt [VGI/NGI]
Wine Pairing: Licor De Tannat, Familia Deicas, Uruguay [50ml glass]

GRILLED VEGAN HALLOUMI (549kcal)
Toasted Altamura bread, raisin chutney [VGI]
Wine Pairing: 10 Year Old Tawny, Graham’s, Portugal [50ml glass]

£54.95 PER PERSON
(based on minimum of two sharing)

Sample menu, dishes and wines are subject to seasonal variations

For special dietary requirements or allergy information, 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. [NGI] = Does not include any gluten containing ingredients. [NGIA] = Alternative available that does not include any gluten containing ingredients. [VGI] = Does not include any ingredients derived from animals. [VGIA] = Alternative available that does not include any ingredients derived from animals. [V] = Vegetarian. [VA] = Vegetarian alternative available. 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 10% will be added to your bill. For further information on allergens please scan here. HOTELDUVIN.com