



CELEBRATE OUR 30TH ANNIVERSARY

3 course menu including half a bottle of wine £30

STARTERS

PLAICE GOUJONS (359kcal)

Tartare sauce

SOUPE A L'OIGNON (349kcal)

SAUTÉED MUSHROOMS (620kcal)

Toasted sourdough [VGI]

MAINS

ROASTED PORK BELLY (1,297kcal)

Spiced braised red cabbage, pomme fondant and red wine jus

MOULES MARINIÈRE (1,334kcal)

Mussels steamed with white wine, cream, shallots and garlic, with pommes frites

AUBERGINE & HALLOUMI PARMIGIANIA BAKE (618kcal) [VGI]

DESSERTS

PROFITEROLES DU VIN (950kcal)

Choux pastry buns filled with vanilla ice cream, with chocolate sauce

CRÈME BRÛLÉE (717kcal)

ASSIETTE DE FROMAGE (606kcal)

French artisan cheese, biscuits and chutney

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. [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 scan here.



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