



VALENTINE'S MENU

£69 PER PERSON

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.

BOTTEGA VINAI, GEWURZTRAMINER

Trentino, Italy | 125ml

MINESTRONE SOUP

ZAGARE, VERMENTINO

Terre Siciliane (Sicily), Italy | 125ml

PORTLAND SHELLFISH CRAB & BLACK TAGLIOLINI PASTA

Sun-blushed cherry tomatoes, chilli, basil and pine nuts

BIFERNO ROSSO BY PALLADINO

Abruzzo & Molise, Italy | 175ml

ROAST PORCHETTA

Creamy polenta, gremolata and rich pork jus

OR

CHATEAUBRILAND (+£10pp)

Truffle and parmesan fries, rucola and parmesan salad, salsa verde

LIQUEUR

Choose from

Tosolini Expré | Tosolini Limoncello | Saliza Amaretto

CARELLO DEL TIRAMISÙ

Tiramisù trolley served tableside

AVAMPOSTI ALTROVE

Piemonte, Italy | 125ml

PIATTO DI FORMAGGI

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 13.5% will be added to your bill.



For further information on allergens please scan here.

HOTELDUVIN.com

