

**TASTE
DU VIN**
*VEGAN
MENU*

*EACH COURSE HAS BEEN EXPERTLY PAIRED BY OUR SOMMELIER
WITH A GLASS OF WINE TO COMPLEMENT THE DISH*

SALADE MAISON (125kcal)

Baby kale, edamame beans, quinoa and alfalfa sprouts [VGI]

Wine Pairing: Muscadet, Sèvre-et-Maine sur Lie La Bretesche, Jérémie Huchet, France [125ml glass]



SAUTÉED MUSHROOMS ON TOASTED SOURDOUGH (46kcal)

Madeira sauce [VGI]

Wine Pairing: Beaujolais, Château de Belleverne, Chénas, France [125ml glass]



SPELT RISOTTO (310kcal)

Spring vegetables [VGI]

Wine Pairing: Da Vinci Chianti, Italy [175ml glass]



GRILLED VEGAN HALLOUMI (395kcal)

Toasted pitta bread and raisin chutney [VGI]

Wine Pairing: Rosé Sauvage by Hotel du Vin, Clare Valley, SA, Australia [125ml glass]



POIRE BELLE HÉLÈNE SUNDAE (293kcal)

Wine Pairing: Late Harvest Tokaji, Diznoko, Hungary [50ml glass]



£59.95 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. [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