

PRIX FIXE

2 COURSES 24.95 / 3 COURSES 29.95

ADD A 175ML GLASS OF HOUSE WINE

OR BOTTLE OF BEER FOR 3.50

STARTERS

ROASTED RED PEPPER & TOMATO SOUP

Basil/Parmesan croute (VGIA)

PORK RILLETES

Sourdough/pickled mustard seeds/cornichons

MACKEREL

Treacle soda bread/ crème fraîche/chive/apple/radish

JERUSALEM ARTICHOKE A LA GRECQUE

Whipped vegan feta & tofu/pickled celery/butter leaves/truffle

MAINS

ROSE HARISSA CHICKEN BROCHETTE

Grilled aubergine & courgette/pickled red cabbage/minted yogurt/
dukkah/pomegranate/grilled flatbread

FLAT IRON STEAK 220G

Beef tallow/watercress/fries

CELERIAC STEAK

Caper & golden raisin dressing/wild mushrooms/crispy enoki mushroom (VGI)

SKATE WING AU POIRVE

Peppercorn sauce/watercress/fries

DESSERTS

YUZO POSSET

Rhubarb compote/candied orange/meringue/shortbread

ORIADO VALRHONA CHOCOLATE TERRINE

Cherry/candied hazelnut/Chantilly cream (VGI)

GLACES ET SORBETS (V)

SELECTION OF CHEESE

Biscuits/chutney

For special dietary requirements or allergy information, please speak with a member of our team before ordering. To prioritise your safety, we're unable to modify dishes for allergens. However, a full allergen matrix is available. 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. 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](https://www.hotelduvin.com)