

# ROSÉ & CHARCUTERIE

AT DALLOWAY TERRACE

## **Bottle of Mirabeau Pure Provence Rosé with Charcuterie Plates, £25pp**

*Notes of white peach accompanied by a hint  
of mint and burst of zesty citrus: an invitation  
to the scented fields of Provence.*

*Selection of air-dried pork from Italy and France (GF)*

## **Bottle of Mirabeau One Day with Artisan Cheese Board, £30pp**

*A fine nose of red and blackcurrant,  
notes of fresh mint and clementine.  
A regenerative and organic wine.*

*Selection of Italian and English cheeses (V)*

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V Vegetarian | GF Gluten-free

Some of our dishes contain allergens. If you or a member of your party require further information relating to allergens, please ask your server for a copy of our allergens menu which contains a full listing of our dishes, and itemises the allergenic ingredients of each where applicable. Our cheese is sourced from Paxton & Whitfield, based in Jermyn Street. Our trusted fruit and vegetable suppliers work closely with British producers and source all of our seasonal produce for our menus, forming a 'field to fork' relationship with chefs.

MIRABEAU

THE SPIRIT OF ROSÉ