Bistro du Vin

AT THE HEART OF OUR HOTELS

Serving classical French dishes with a modern twist, designed by Chef Director Matt Powell. With contemporary yet traditional finishes, our Bistros have a sense of sophistication and pay a perfect complement to our ethos, which is all about serving heart-warming food and quality artisan ingredients. From long-standing classics to seasonal dishes and specials, our food is designed to suit all occasions. We encourage you to relax, dine, and soak up the atmosphere.

COCKTAILS

CHAMPAGNE COCKTAILS

CLASSIC CHAMPAGNE COCKTAIL Cuvèe Hotel du Vin Champagne, Hennessy Cognac, bitters, sugar	£13.95	FRENCH FIZZ Cuvèe Hotel du Vin Champagne, Absolut Vodka, Briottet Crème de Framboise, pineapple	£12.95
BELLINI ROYALE Cuvèe Hotel du Vin Champagne, Briottet Crème De Pèche, peach	£12.95	KIR ROYALE Cuvèe Hotel du Vin Champagne, Briottet Crème de Cassis, blackberry	£12.95
FRENCH 75 Cuvèe Hotel du Vin Champagne, Tanqueray Gin, lemon, sugar, soda	£12.95	MIMOSA Cuvèe Hotel du Vin Champagne, orange	£10.95

COCKTAILS AU CLASSIQUE

£11.95

£11.95

Absolut Vodka, tomato, spices

COSMOPOLITAN

BLOODY MARY

Absolut Citron Vodka, Cointreau, cranberry, lime

GARDEN MOIITO

Hendricks Gin, St Germain Elderflower Liqueur, Elderflower Cordial, cucumber, mint, soda

MARGARITA

El Jimador Reposado Tequilla, Cointreau, lime, agave, salt

OLD FASHIONED

Woodford Reserve Bourbon, demerara, bitters

PINA COLADA

Bacardi Coconut Rum, pineapple, cream, coconut, lime

RASPBERRY DAIOUIRI

Bacardi Carta Blanca Rum, Briottet Crème de Framboise, bitters, lime, sugar, raspberry

MARTINIS

ESPRESSO MARTINI

Absolut Vodka, Tosolini Exprè Liqueur, espresso, sugar

PASSION FRUIT MARTINI

Absolut Vanilia Vodka, Passoã Passion Fruit Liqueur, pineapple, passion fruit, Prosecco

SOURS

RHUBARB SOUR

Slingsby Rhubarb Gin, bitters, raspberry, lemon, sugar

WHISKEY SOUR

Woodford Reserve Bourbon, bitters, lemon, sugar, foam

AMARETTO SOUR

Saliza Tosolini Amaretto, bitters, lemon, sugar, foam

NEGRONIS

BOULEVARDIER

Woodford Reserve Bourbon, Campari bitters, Martini Reserva Rubino Vermouth

WHITE NEGRONI

Tanqueray Gin, Italicus Liqueur, Martini Reserva Ambrato Vermouth

CLASSIC NEGRONI

Bombay Sapphire Gin, Campari bitters, Martini Reserva Rubino Vermouth

NEGRONI FLIGHT

£15.00

3 Negronis, Classic, White and Boulevardier

CABERNET SOUR

COCKTAILS AU VIN

Slingsby Marmalade Gin, Showdown Cabernet Sauvignon, lemon, grape, sugar

GRAHAMS PORT OLD FASHIONED

Woodford Reserve Bourbon, Reserve Blended Port 'Six Grapes by Graham's', sugar, orange

MALVASIA SOARES

Grahams Blend No.5 White Port, El Jimador Reposado Tequila, Crème de Pèche, agave, lime

PROVENCE ROSÉ CRUSH

Puerto de Indias Strawberry Gin, Briottet Crème de Framboise, Château Gairoird Provence Rosé, apple, strawberry, raspberry

GRAHAM'S BLEND NO.5 WHITE PORT & TONIC

Graham's Blend No.5 White Port, Fever-Tree Mediterranean Tonic, lemon, mint

GIN & TONICS

£10.95

BROCKMANS

Fever-Tree Elderflower Tonic, blueberry, grapefruit

GIN MARE

Fever-Tree Indian Tonic, orange, rosemary

PUERTO DE INDIAS

Fever-Tree Slimline Tonic, strawberry, mint

SAPLING

Fever-Tree Slimline Tonic, lemon

SLINGSBY RHUBARB

Fever-Tree Elderflower Tonic, orange, raspberry

NON-ALCOHOLIC COCKTAILS £9.95

COSNOPOLITAN

Mountain Everleaf, cranberry, lime, sugar

FOREST DAIQUIRI

Forest Everleaf, lime, honey

MARINE SPRITZ

Marine Everleaf, light Fever-Tree tonic, cucumber, lime

NOIITO

Marine Everleaf, lime, sugar, soda, mint

ORANGE & GINGER HIGHBALL

Forest Everleaf, Fever-Tree Ginger ale, orange

SUNDAY LUNCH MENU

2 COURSES | £29.95 PER PERSON 3 COURSES £34.95 PER PERSON

Help yourself to the choice of appetisers from our French Market Table, followed by a traditional Roast du Vin or choice of Plat Principaux and finally a delicious Dessert.

BONAPPÉTIT!

ENTRÉES

THE FRENCH MARKET TABLE

Soup of the day, a buffet of Severn & Wye hot and cold smoked salmon, shell on prawns, selection of charcuterie, grilled vegetables, pickles, potato salad, courgette, green bean and halloumi salad, fennel, feta and pomegranate salad, mixed leaf salad and freshly baked artisan breads



PLATS PRINCIPAUX

SCHNITZEL DE POULET

Breaded chicken schnitzel, pickled red cabbage, charred red peppers, capers and rocket salad (895kcal)

SHIPTON MILL GALETTES DE POLENTA [VGI]

Pan fried polenta, ratatouille and salsa verde (477kcal)

BURGERS ET FRITES CLASSIQUES

200g burger patty, relish, bacon, grilled cheese, brioche bun (1,187kcal) OR

Plant based burger patty, mushroom ketchup, grilled vegan feta cheese, plant based brioche bun (1,143kcal) [VGI]

MERLUAU BEURRE NOISETTE

Brown butter baked hake, samphire, cucumber and mace croutons (419kcal)

BROCOLI RÔTI & POIS CHICHES [VGI]

Roasted broccoli, chickpeas, whipped feta, charred red peppers (743kcal)

SALADE MAISON [VGI](113kcal | 227kcal)

Baby kale, edamame beans, quinoa and alfalfa sprouts Choice of topping included 🔷

Chicken (541kcal) / Tiger Prawns (70kcal) / Halloumi [VGI] (260kcal)

PATISSERIES ET DESSERTS

CRÈME CARAMEL [V]

Harveys Bristol cream, soaked raisins (464kcal)

DÉLICE MYRTILLES. CRÈME AU CITRON [VGI]

Blueberry and lemon curd fool (222kcal)

CLAFOUTIS À LA RHUBARBE [V]

Bristol no 7 Orgeat Syrup, clotted cream ice cream (630kcal)

GLACES ET SORBETS [VGIA] (34kcal)

ASSIETTE DE FROMAGES £2.95 supplement per person 🗇

French artisan cheese, biscuits and chutney (487kcal)

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. 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

HOTELDUVIN.com



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

CROQUETTES DE SAUMON MARINÉ AU CIDRE DE NORMANDIE

Normandy cider cured salmon fishcakes, curried mayonnaise [V] (647kcal) Wine Pairing: Rosé Sauvage By Hotel Du Vin, Clare Valley, South Australia, Australia [125ml glass]

TARTARE DE BOEUF

Chopped raw Donald Russell beef, piment d'Espelette Béarnaise (787kcal) Wine Pairing: Louis Tete, Brouilly, Beaujolais, France [125ml glass]

MERLUAU BEURRE NOISETTE

Brown butter baked hake, samphire, cucumber and mace croutons (215kcal)

Wine Pairing Options:

White: Verdejo, Elias Mora, Rueda, Spain [175ml glass] Red: Nero D'avola, La Segreta, Planeta, Sicily, Italy [175ml glass]

CRÈME BRÛLÉE [V] (222kcal)

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

ASSIETTE DE FROMAGES

French artisan cheese, biscuits and chutney (570kcal)

Wine Pairing: Licor De Tannat, Familia Deicas, Canelones, Uruguay [50ml glass]

£59.95 PER PERSON

(based on minimum of two sharing)

Sample menu, dishes and wines are subject to seasonal variations

Vegan alternative available

Please be aware that the Taste du Vin menu does not cater for specific allergens, 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.



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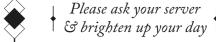
SPÉCIAL DU JOUR

Making everyday at Bistro du Vin special



MAIN COURSE & DRINK | £19.95

175ml glass of house wine, a beer or soft drink



MONDAY

BROCOLI RÔTI & POIS CHICHES [VGI]

TUESDAY

POMMES FRITES

LE CAMEMBURGER

MOULES MARINIÈRE & POMMES FRITES

|WEDNESDAY| THURSDAY

STEAK HACHÉ & PETITE SALADE

FRIDAY

FISH & CHIPS À LA LEFFE*

SATURDAY

POULET NOIR *£12.50 Supp

SUNDAY

CONTRE-FILET DE BOEUF RÔTI

Bistrodu Vin

TASTE DU VIN

FOR A TRUE TASTE OF HOTEL DUVIN

A wonderful way to explore a range of our classic dishes and wines is with our Taste du Vin package, featuring five courses with wine pairings.

£59.95 PER PERSON (based on minimum of two sharing)

CHATEAUBRIAND & MALBEC

Chateaubriand perfectly paired with a bottle of Argentinian Malbec, served with classic trimmings for two or more to share

£39.50 per person... saving over 24%! Available Sunday-Thursday for dinner

CHATEAUBRIAND 500G Pommes frites, salad and peppercorn sauce

A BOTTLE OF MALBEC BYHOTEL DUVIN

Mendoza, Argentina

3 COURSES SERVED WITHIN 30 MINUTES

Monday-Sunday Lunch (*EXCLUDING SUNDAY LUNCH) *Early Dinner* (5:00pm-7:00pm)

CÉLERI RÉMOULADE

SCHNITZEL Chicken or halloumi

BROCOLI RÔTI & POIS CHICHES

CRÈME BRÛLÉE £19.95

Includes 175ml glass of house wine, a beer or soft drink

MONDAY-SUNDAY

LUNCH* | EARLY DINNER (5:00PM-7:00PM)

2 COURSES £24.95, 3 COURSES £29.95

CROQUETTES DE JARRET DE JAMBON Ham hock croquettes, burnt apple and Thatcher's Gold purée

ESCABÈCHE DE MAQUEREAU CURÉ AU GIN 6 O'Clock Gin cured Escabeche of mackerel, potato salad

SOUPE VICHYSSOISE AVEC OIGNON NOUVEAU ET ASPERGES DE LA VALLÉE DE WYE [VGI]

Warm spring onion and Wye Vally asparagus Vichyssoise soup, crispy leeks

OMELETTE ARNOLD BENNETT Severn & Wye smoked haddock omelette

ONGLET DE BOEUF GRILLÉ

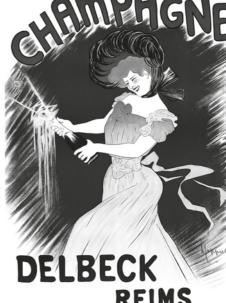
Onglet steak, Barbers vintage 1833 cheddar pommes Aligot and Bordelaise sauce.

 $\textit{SHIPTON MILL GALETTES DE POLENTA} \, [\text{VGI}]$ Pan fried polenta, ratatouille and salsa verde

 $\textit{BATH FROMAGE \`A P \^ATE MOLLE, TARTE TATIN}$ AUX POMMES ET AUX ÉCHÁLOTES [V]

> CRÈME CARAMEL [V] CLAFOUTIS À LA RHUBARBE [V]

> > *EXCLUDES SUNDAY LUNCH











Join us and all of fashionable society to sip tea and nibble on sandwiches in the middle of the afternoon.

With a fine selection of finger sandwiches, cakes and scones with jam and clotted cream.

£40.95 with a glass of Champagne