



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.

BISTRO DU VIN

CHAMPAGNE COCKTAILS

CLASSIC CHAMPAGNE COCKTAIL Cuvée Hotel du Vin Champagne, Hennessy Cognac, bitters, sugar	£13.95
BELLINI ROYALE Cuvée Hotel du Vin Champagne, Briottet Crème De Pêche, peach	£12.95
FRENCH 75 Cuvée Hotel du Vin Champagne, Tanqueray Gin, lemon, sugar, soda	£12.95

COCKTAILS AU CLASSIQUE £11.95

BLOODY MARY Absolut Vodka, tomato, spices	
COSMOPOLITAN Absolut Citron Vodka, Cointreau, cranberry, lime	
GARDEN MOJITO 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 DAIQUIRI 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, Passoa 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 3 Negronis, Classic, White and Boulevardier	£15.00

FRENCH FIZZ Cuvée Hotel du Vin Champagne, Absolut Vodka, Briottet Crème de Framboise, pineapple	£12.95
KIR ROYALE Cuvée Hotel du Vin Champagne, Briottet Crème de Cassis, blackberry	£12.95
MIMOSA Cuvée Hotel du Vin Champagne, orange	£10.95

COCKTAILS AU VIN £11.95

CABERNET SOUR 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 Pêche, 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	
NOJITO Marine Everleaf, lime, sugar, soda, mint	
ORANGE & GINGER HIGHBALL Forest Everleaf, Fever-Tree Ginger ale, orange	

FESTIVE SUNDAY LUNCH MENU

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.

BON APPÉTIT!

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 (895kcal | 925kcal)

Chicken or halloumi [V]
Pickled red cabbage, charred red peppers, capers and rocket salad

FILLET OF SEA BASS (220kcal)

Pipérade, pesto and fennel

GNOCCHI À LA PARISIENNE (620kcal) [VGI]

Gnocchi, wild mushrooms, mornay and black truffle sauce

SALADE MAISON (142kcal | 284kcal)

Baby kale, edamame beans, quinoa and alfalfa sprouts
Add: Chicken (234kcal), Tiger Prawns (70kcal) or Halloumi [VGI] (208kcal)

DESSERTS

CRÈME BRÛLÉE (717kcal) [V]

"ORLADO" VALRHONA CHOCOLATE TERRINE (713kcal) [V]

Cherry compote and crème Chantilly

WARM STICKY FIGGY PUDDING (282kcal) [V]

Red wine and toffee sauce and vanilla ice cream

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.

ROAST DU VIN

A British institution. Meats were traditionally roasted in front of a fire on a Sunday, dating back to the reign of King Henry VII. Since the 15th century, the royal bodyguards have been known as 'Beefeaters' because of their love of eating roast beef. In the 18th century the French started calling Englishmen 'rosbifs'. Therefore it is only fitting that 'rosbif' is one of centrepieces of the perfect Sunday lunch at Hotel du Vin.

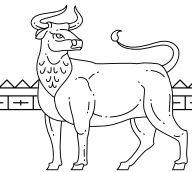
ROAST SIRLOIN OF BEEF (1,031kcal)

ROAST CHICKEN & STUFFING (1,288kcal)

ROAST FREE RANGE

TURKEY BALLOTINE (603kcal)

Served with all the trimmings, including proper Yorkshires



HVD CLASSIC BURGER & FRITES

200g burger patty, relish, bacon, grilled cheese, brioche bun (1,172kcal) OR
Plant based burger patty, mushroom ketchup, grilled vegan feta cheese, plant based brioche bun (1,143kcal) [VGI]

LE CAMEMBERGER (1,365kcal)

200g burger patty, Camembert, pancetta jam, brioche bun, pommes frites

LA PROFITEROLE (1,254kcal) [V]

Vanilla ice cream and chocolate sauce

GLACES ET SORBETS (52kcal) [VGIA]

ASSIETTE DE FROMAGE (606kcal)

French artisan cheese served with biscuits and chutney



For further information on allergens please scan here.

HOTELDUVIN.com

TASTE DU VIN MENU

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

GOUGÈRE (133kcal)

Baked savoury choux buns, Gruyère cheese sauce [V]

Wine Pairing: Cuvée Hotel du Vin, Maison Lombard, Champagne, France [125ml glass]

STEAK TARTARE (140kcal)

Diced beef, avruga caviar soft boiled quail egg and potato tuille

Wine Pairing: Louis Tete, Brouilly, Beaujolais, France [125ml glass]

PAN-FRIED COD (152kcal)

Lentils, winter root vegetables and cavolo nero

Wine Pairing Options:

White: Les Iles Blanches Viognier, Cellier des Chartreux, IGP Gard, France [175ml glass]

Red: La Segreta Nero d'Avola, Planeta, Sicily, Italy [175ml glass]

CRÈME BRÛLÉE [V] (222kcal)

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

ASSIETTE DE FROMAGE (303kcal)

French artisan cheese, biscuits and chutney

Wine Pairing: Six Grapes by Graham's Portugal [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

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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

Please ask your server
& brighten up your day

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
RATATOUILLE & CHICKPEA PANCAKES [VGI]	CONFIT DUCK CASSOULET	MOULES MARINIÈRE & FRITES	STEAK HACHÉ	LEFFE FISH & CHIPS* *£5 Supp	ROAST POULET NOIR* *£12 Supp	ROAST SIRLOIN OF BEEF

Bistro du Vin

TASTE DU VIN

FOR A TRUE TASTE OF HOTEL DU VIN

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 BY HOTEL DU VIN
Mendoza, Argentina

FORMULE

3 COURSES SERVED WITHIN 30 MINUTES

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

CELERIC REMOULADE

SCHNITZEL
Chicken or halloumi [V]
GNOCCHI À LA PARISIENNE

CRÈME BRÛLÉE
£19.95
Includes 175ml glass of house wine, a beer or soft drink

PRIX FIXE

MONDAY-SUNDAY
LUNCH *EXCLUDING SUNDAY LUNCH.
EARLY DINNER (5:00PM-7:00PM)
2 COURSES £24.95, 3 COURSES £29.95

CURRIED PARSNIP SOUP
CHICKEN LIVER PARFAIT
SEVERN & WYE SMOKED SALMON
SPICED PICKLED BEETROOT & STILTON SALAD

SCHNITZEL Chicken or halloumi [V]
GNOCCHI À LA PARISIENNE
FILLET OF SEA BASS

SALADE MAISON Chicken, tiger prawns or halloumi

CRÈME BRÛLÉE
"ORLADO" VALRHONA CHOCOLATE TERRINE
GLACES ET SORBETS
ASSIETTE DE FROMAGE



LE PLUS BEAU CADEAU
à faire ou à recevoir est certainement



UNE MONTRE THÉNIZ
Elle vous rappelle de la haute horlogerie... Elle se fait en or, en argent, en métal, pour hommes, dames, garçons et se vend à partir de 300 francs chez les meilleurs horlogers.
ACHÉTEZ VOS MONTRES chez THÉNIZ CHEZ L'HORLOGER
Pour renseignements et adresse des distributeurs, adressez-vous à la C° THÉNIZ, Bienne, en Suisse (proche de la gare de Bienne) ou au 100, rue de la Gare, à Paris (11ème).

Prices from £29.95 per person £40.95 with a glass of Champagne

AFTERNOON TEA

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.