

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
BROCOLI RÔTI & POIS CHICHES [VGI]	LE CAMEMBURGER & POMMES FRITES	MOULES MARINIÈRE & POMMES FRITES	STEAK HACHÉ & PETITE SALADE	FISH & CHIPS À LA LEFFE* *£5 Supp	POULET NOIR RÔTI* *£12.50 Supp	CONTRE-FILET DE BOEUF RÔTI

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)

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

PRIX FIXE

MONDAY-SUNDAY

LUNCH* | EARLY DINNER (5:00PM-7:00PM)
2 COURSES £19.95, 3 COURSES £24.95

CHAMPIGNONS SAUTÉS

Sautéed wild mushrooms, Madeira sauce, toasted sourdough

PÂTÉ DE FOIES DE VOLAILLE

Chicken liver parfait, raisin chutney, toasted brioche

SAUMON FUMÉ

Smoked salmon, treacle soda bread and fromage Blanc

CARPACCIO DE PASTÈQUE, FETA AFFINÉE EN FÛT

Watermelon carpaccio, barrel aged feta, seeds, shallots and rocket

SCHNITZEL Chicken or halloumi [V]

MERLU AU BEURRE NOISETTE

Brown butter baked hake, samphire, cucumber and mace croutons

BROCOLI RÔTI & POIS CHICHES

Roasted broccoli, chickpeas, whipped feta, charred red peppers

SALADE MAISON Chicken, tiger prawns or halloumi

CRÈME BRÛLÉE

POT AU CHOCOLAT

DÉLICE MYRTILLES, CRÈME AU CITRON

GLACES ET SORBETS

ASSIETTE DE FROMAGES*

*£2.95 Supp

*EXCLUDES SUNDAY LUNCH

SUNDAY LUNCH

A BRITISH INSTITUTION

Dating back to King Henry VII, meats were
traditionally roasted in front of a fire on a Sunday.
Since the 15th century, the royal bodyguards
have been known as 'Beefeaters' because of their
love of roast beef. In the 18th century the
French started calling Englishmen 'rosbifs'.

Our Sunday 'rosbif' starts with a 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.

2 COURSES £29.95 | 3 COURSES £34.95



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.

COCKTAILS

CHAMPAGNE COCKTAILS

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

COCKTAILS AU CLASSIQUE	£11.95	COCKTAILS AU VIN	£11.95
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BLOODY MARY Absolut Vodka, tomato, spices	CABERNET SOUR Slingsby Marmalade Gin, Showdown Cabernet Sauvignon, lemon, grape, sugar
COSMOPOLITAN Absolut Citron Vodka, Cointreau, cranberry, lime	GRAHAMS PORT OLD FASHIONED Woodford Reserve Bourbon, Reserve Blended Port 'Six Grapes by Graham's', sugar, orange
GARDEN MOJITO Hendricks Gin, St Germain Elderflower Liqueur, Elderflower Cordial, cucumber, mint, soda	MALVASIA SOARES Grahams Blend No.5 White Port, El Jimador Reposado Tequila, Crème de Pêche, agave, lime
MARGARITA El Jimador Reposado Tequilla, Cointreau, lime, agave, salt	PROVENCE ROSÉ CRUSH Puerto de Indias Strawberry Gin, Briottet Crème de Framboise, Château Gairoid Provence Rosé, apple, strawberry, raspberry
OLD FASHIONED Woodford Reserve Bourbon, demerara, bitters	GRAHAM'S BLEND NO.5 WHITE PORT & TONIC Graham's Blend No.5 White Port, Fever-Tree Mediterranean Tonic, lemon, mint
PINA COLADA Bacardi Coconut Rum, pineapple, cream, coconut, lime	
RASPBERRY DAIQUIRI Bacardi Carta Blanca Rum, Briottet Crème de Framboise, bitters, lime, sugar, raspberry	

MARTINIS	£10.95
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ESPRESSO MARTINI Absolut Vodka, Tosolini Expre Liqueur, espresso, sugar	BROCKMANS Fever-Tree Elderflower Tonic, blueberry, grapefruit
PASSION FRUIT MARTINI Absolut Vanilia Vodka, Passoa Passion Fruit Liqueur, pineapple, passion fruit, Prosecco	GIN MARE Fever-Tree Indian Tonic, orange, rosemary
SOURS	PUERTO DE INDIAS Fever-Tree Slimline Tonic, strawberry, mint
RHUBARB SOUR Slingsby Rhubarb Gin, bitters, raspberry, lemon, sugar	SAPLING Fever-Tree Slimline Tonic, lemon
WHISKEY SOUR Woodford Reserve Bourbon, bitters, lemon, sugar, foam	SLINGSBY RHUBARB Fever-Tree Elderflower Tonic, orange, raspberry
AMARETTO SOUR Saliza Tosolini Amaretto, bitters, lemon, sugar, foam	

NEGRONIS	£9.95
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BOULEVARDIER Woodford Reserve Bourbon, Campari bitters, Martini Reserva Rubino Vermouth	COSNOPOLITAN Mountain Everleaf, cranberry, lime, sugar
WHITE NEGRONI Tanqueray Gin, Italicus Liqueur, Martini Reserva Ambrato Vermouth	FOREST DAIQUIRI Forest Everleaf, lime, honey
CLASSIC NEGRONI Bombay Sapphire Gin, Campari bitters, Martini Reserva Rubino Vermouth	MARINE SPRITZ Marine Everleaf, light Fever-Tree tonic, cucumber, lime
NEGRONI FLIGHT 3 Negronis, Classic, White and Boulevardier	NOJITO Marine Everleaf, lime, sugar, soda, mint
£15.00	ORANGE & GINGER HIGHBALL Forest Everleaf, Fever-Tree Ginger ale, orange

BISTRO DU VIN

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. We celebrate the changing of seasons and the bountiful produce they bring. We are delighted to serve a selection of Chef's daily specials, curated by our talented teams using fresh seasonal ingredients and local produce. We encourage you to relax, dine, and soak up the atmosphere. Please speak with your server for more details.

AMUSE-BOUCHES

PETITES OLIVES LUCQUES [VGI] (94kcal)	£5.95	HUÎTRES ROCK NATIVES	£4.95
AMANDES FUMÉES [V]	£3.95	Native rock oysters - single (80kcal)	
Smoked almonds (307kcal)		Half a dozen (389kcal)	£15 supplement ♦ £26.95

PAIN D'ÉPI [V]	£8.50
Maison Bordier butter (188kcal)	
Additions £2.00:	
Pork Rilette (56kcal) / Salmon Paté (182kcal) / Houmous [VGI] (35kcal)	

SAUCISSON SEC	£6.95
Cornichons (88kcal)	

CROQUETTES DE SAUMON MARINÉ AU CIDRE DE NORMANDIE	£7.95
Normandy cider cured salmon fishcakes, curried mayonnaise (647kcal)	

FOUGASSE [V]	£8.50
Black garlic aioli (1,024kcal)	

HUÎTRES MARY	£12.95
Native rock oyster, Vodka Bloody Mary, caperberry and rock oyster garnish (1,599kcal)	



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 here.

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HORS D'OEUVRES

SOUPE A L'OIGNON French onion soup (349kcal)	£10.95	CARPACCIO DE PASTÈQUE, FETA AFFINÉE EN FÛT [VGIA] Watermelon carpaccio, barrel aged feta, roasted pumpkin seeds, shallots and rocket (396kcal)	£9.95
CHAMPIGNONS SAUTÉS [VGI] Sautéed wild mushrooms, Madeira sauce, toasted sourdough (222kcal)	£9.95	SAUMON FUMÉ Severn & Wye smoked salmon, treacle soda bread and fromage Blanc (297kcal)	£11.50
OEUF MAYONNAISE Soft boiled Burford Brown hen's egg, Dijon mayonnaise and shaved bottarga (290kcal)	£9.95	SALADE DE CRABE & FENOUIL Portland Shellfish crab and fennel salad, orange and mustard vinaigrette (168kcal)	£11.95
PÂTÉ DE FOIES DE VOLAILLE Chicken liver parfait, raisin chutney, toasted brioche (361kcal)	£9.50	CREVETTES TIGRE GRILLÉES Grilled tiger prawns, chilli, garlic and pastis butter (628kcal)	£13.95 £1.50 supplement ♦
TARTARE DE BOEUF Chopped raw Donald Russell beef, piment d'Espelette Béarnaise (787kcal)	£13.95 £2 supplement ♦	NOIX DE SAINT-JACQUES RÔTIÉS Roasted king scallops, café de Paris butter (566kcal)	£17.95 £6 supplement ♦
Pair with a glass of red BEAUJOLAIS Brouilly, Louis Tête, France	175ml £9.50	Pair with a glass of white RIESLING Hills & Valleys, Pikes, Clare Valley, South Australia	175ml £7.95



♦ Supplement Applies Hotel residents on a dinner inclusive package can choose 2 or 3 courses (dependent on package) from Hors D'oeuvres and/or Pâtisseries et Desserts and Plats Principaux. Supplements apply to some dishes, as indicated.

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PLATS PRINCIPAUX

ENTRECÔTE AU POIVRE 250G Donald Russell rib-eye steak, peppercorn sauce (801kcal)	£34.95 £10 supplement ♦	TRUITE À LA VAPEUR Steamed Chalkstream trout, pickled cucumber and caviar beurre blanc (428kcal)	£24.95
Pair with a glass of red RIOJA RESERVA Lealtanza, Altanza, Spain	175ml £12.50	Pair with a glass of white VIOGNIER Les Iles Blanches, Cellier des Chartreux, IGP Gard, France	175ml £9.50
BOURGUIGNON D'AGNEAU Lamb neck, pancetta, Paris brown mushrooms and pearl onions braised in a rich red wine sauce (694kcal)	£22.95	PÂTES TAGLIOLINI NOIRES AU CRABE Portland Shellfish crab, black tagliolini pasta, sun-blushed cherry tomatoes, chilli, basil and pinenuts (515kcal)	£19.95
Pair with a glass of red BORDEAUX SUPÉRIEUR 'Tradition' Château Penin, France	175ml £11.50	MERLU AU BEURRE NOISETTE Brown butter baked hake, samphire, cucumber and mace croutons (419kcal)	£24.95
LE CAMEMBURGER 200g burger patty, Camembert, pancetta jam, brioche bun, pommes frites (1,365kcal)	£19.95	CUISSE DE CANARD CONFITE Confit Gressingham duck leg, Lyonnaise potatoes, red wine jus (846kcal)	£22.50
SCHNITZEL DE POULET Breaded chicken schnitzel, pickled red cabbage, charred red peppers, capers and rocket salad (895kcal)	£19.95	BROCOLI RÔTI & POIS CHICHES [VGI] Roasted broccoli, chickpeas, whipped feta, charred red peppers (743kcal)	£18.95
SCHNITZEL HALLOUMI [V] Breaded halloumi schnitzel, pickled red cabbage, charred red peppers, capers and rocket salad (925kcal)	£19.95	SALADE MAISON [VGI] (113kcal 227kcal) £9.95 £13.95 Baby kale, edamame beans, quinoa and alfalfa sprouts Additions £6.00: Choice of topping included ♦ Chicken (541kcal) / Tiger Prawns (70kcal) / Halloumi [VGI] (260kcal)	



LEGUMES

POMMES FRITES [V] (450kcal)	£4.95
CAMEMBERT POMME PURÉE (544kcal)	£4.95
POMMES DE TERRE RATTE AU BEURRE [V] Buttered ratte potatoes (201kcal)	£5.50
ÉPINARDS CUITS À LA POÊLE [VGI] Sautéed spinach, lemon and garlic (142kcal)	£4.95
HARICOT VERTS [V] (113kcal)	£5.50
RATATOUILLE PROVENÇALE [VGI] (58kcal)	£4.95
SALADE VERTE [VGI] (32kcal)	£4.95
SALADE DE TOMATES & OIGNONS [VGI] (129kcal)	£4.95

PÂTISSERIES ET DESSERTS

CRÈME BRÛLÉE [V] (717kcal) £9.95

Pair with a glass of dessert wine 100ml

PARIS-BREST [V] £9.95
Choux pastry filled with a praline mousse (581kcal)

LICOR DE TANNAT Familia Deicas, Uruguay £11.95

BAGATELLE PÊCHE ET FRAMBOISE [V] £10.95
Peach and raspberry trifle, Pedro Ximénez sherry, toasted almonds, crème Chantilly (562kcal)

TOKAJI Late Harvest by Royal Tokaji, Hungary £9.95

POT AU CHOCOLAT [V] £8.95
Valrhona 'Nyangbo' chocolate, condensed milk and vanilla madeleine (671kcal)



DÉLICE MYRTILLES, CRÈME AU CITRON [VGI] £9.95
Blueberry and lemon curd fool (222kcal)

GLACES ET SORBETS [VGIA] (34kcal) per scoop £2.95

ASSIETTE DE FROMAGES

French artisan cheese, biscuits and chutney (487kcal) £12.95
Selection of cheeses include: £2.95 supplement per person

ST-MAURE-DE-TOURAINES AOP

Jacquin, Poitou-Charentes, France
Zesty, nutty and herbaceous goats cheese with a mould and ash rind

CAMEMBERT DE NORMANDIE AOP

Gillot, Normandie, France
Creamy, soft, rich and buttery with hints of grass and wild mushrooms

COMTÉ ARTISAN 24 MONTH

Beillevaire, Jura, France
Combining toffee sweetness, almonds and complex notes of apricot and pineapple

FOURME D'AMBERT LAQUE

Beillevaire, Auvergne, France
One of France's oldest cheeses. Creamy interior accented by pockets of blue-green mould. Supple texture and fruity flavour with a delicate salty finish

Pair with a glass of port 100ml

10 YEAR OLD TAWNY Graham's, Portugal £7.95



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]

MERLU AU 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

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