



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

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, 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 | |

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

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 |

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.

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]

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)

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 fraîche

WARM STICKY FIGGY PUDDING (282kcal) [V]

Red wine and toffee sauce and vanilla ice cream

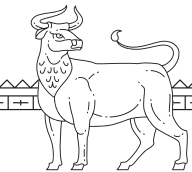
For special dietary requirements or allergy information, please speak with a member of our team before ordering. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free or fulfil dietary requirements due to possible cross contamination during production. [VGI] = Does 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)

Served with all the trimmings, including proper Yorkshires



HDV 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

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.



For further information on allergens please scan here.

HOTELDUVIN.com

SPÉCIAL DU JOUR

Making everyday at
Bistro du Vin special

MAIN COURSE & DRINK | £19.95
175ml glass of house wine, pint of beer or soft drink

Please ask your server
& brighten up your day

MONDAY
RATATOUILLE
& CHICKPEA
PANCAKES [VGI]

TUESDAY
CONFIT
DUCK
CASSOULET

WEDNESDAY
MOULES
MARINIÈRE
& FRITES

THURSDAY
STEAK
HACHÉ

FRIDAY
LEFFE FISH
& CHIPS*
*£5 Supp

SATURDAY
ROAST
POULET NOIR*
*£12 Supp

SUNDAY
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,
pint of beer or soft drink

PRIX FIXE

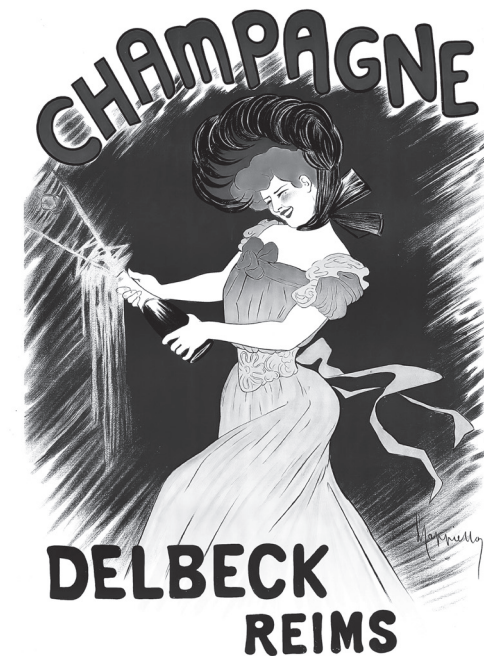
MONDAY-SUNDAY
LUNCH *EXCLUDING SUNDAY LUNCH.
EARLY DINNER (5:00PM-7:00PM)
2 COURSES £19.95, 3 COURSES £24.95

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
"ORIADO" VALRHONA CHOCOLATE TERRINE
GLACES ET SORBETS
ASSIETTE DE FROMAGE



LE PLUS BEAU CADEAU
à faire
ou à recevoir
est
certainement



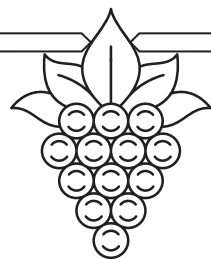
UNE
MONTRE
THÉNIZ
Elle vous offre de la haute horlogerie dans laquelle vous serez captivé car elle n'est que vous l'histoire... elle sera votre meilleur compagnon et votre bon plaisir, elle vous dira plus que n'importe quel autre objet l'heure de quelle qui s'y attachent; elle ne peut jamais de se tromper... Elle est votre cadeau idéal que l'on portera avec soi en tout temps et qui rappellera à chaque instant... L'IMAGE DU DONATEUR... 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, ou écrire directement à Paris de son bureau qui se trouve à l'adresse: rue de Valenciennes - Le Raincy (93) 750 12 12

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.



BISTRO DU VIN WINE LIST

Wine; the very lifeblood of our Hotels & Bistros. You will find us passionate, but not pretentious; excited, but not elitist.

We are here to help you explore, discover, or simply enjoy your favourites. Our expert in-house wine ambassadors and bar teams can draw from a cellar with an extensive mix of wines from around the world, from traditional quality Bordeaux and Burgundy through to trendy wines from the New World. It promises something for everyone ~ from a simplified selection of quaffable wines by the glass, to sophisticated and complex varieties from leading wine makers from every continent.

How you enjoy wine at Hotel du Vin & Bistro is up to you. From a perfectly chilled crisp Chablis with friends in the bar through to our own label Malbec with a steak in the Bistro. By joining us for an informal yet informative wine tasting with our sommeliers and wine ambassadors; or perhaps one of our fabulous wine dinners, co-hosted by some of the world's greatest producers.

BISTRO DU VIN WINE LIST

French food and wine are at the heart of Bistro du Vin and we have a selection of wines we are immensely proud of, from across the many of the notable wine appellations in France. Here you will find an overview of each of the regions and the wines currently featured within this list:

CHAMPAGNE

* Cuvée Hotel du Vin, Lombard
* Lanson Père et Fils
* Lanson Rosé
Lombard, Blanc de Noirs, Brut Nature, Grand Cru, Verzenay
Lanson, Blanc de Blancs
Laurent-Perrier Vintage
Grand Siècle By Laurent-Perrier

CHABLIS

Chablis 1ER Cru, Montmains, Olivier Tricon

ALSACE

Riesling, Trimbach, Ribeauvillé
Gewurztraminer, Classic, Hugel

LOIRE VALLEY REGIONS

* Muscadet, Sèvre-et-Maine sur Lie La Bretesche, Jérémie Huchet
Vouvray, Marc Bredif
Pouilly-Fumé, Villa Paulus, Domaine Masson-Blondelet
Sancerre, 'Le Pierrier', Domaine Thomas

BURGUNDY

Meursault, Bouchard Père & Fils
Maranges 1ER Cru, La Fussière
Puligny Montrachet, Domaine Pernot Belicard
Chassagne-Montrachet, Thomas Morey, Rouge Vieilles Vignes
Gevey-Chambertin, Joseph Droubin

BEAUJOLAIS

* Brouilly, Louis Tete
Chénas, Château Belleverne

BORDEAUX

* Bordeaux Supérieur 'Tradition' Château Penin
Bordeaux Supérieur, Château de Cazenove
Saint-Émilion Grand Cru, Château Tour Baladoz
Château Talbot, Grand Cru Classé Saint-Julien
Château Tronquoy, Saint-Estèphe
Margaux, Château Tayac
Pomerol, Château Mazeyres

RHÔNE VALLEY REGIONS

Condrieu, La Petite Côte, Yves Cuilleron
Chateaufneuf du Pape, Domaine Chante Gigale
Côte Rôtie, Guigal, Brune et Blonde
Cairanne, Argiles Blanches Blanc, Domaine Boutinot

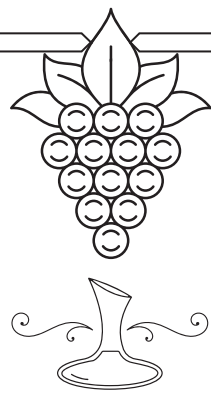
SOUTH OF FRANCE

* Maison Blanc, Rouge & Rosé by Anciens Temps, Vin de France
* Viognier, Les Iles Blanches, Cellier des Chartreux, IGP Gard
* Merlot, Domaine La Croix Belle, Côtes de Thongue, Pays d'Oc

PROVENCE

* Côtes de Provence, Château Gairoird Rosé

** This symbol shows wines that are available by the glass.*



TO DECANT OR NOT TO DECANT?

The question of 'should wine always be decanted' is regularly asked by our guests. Before we can answer this let us look at the two main reasons why we decant wine. Firstly, to oxidate the wine through the transfer of wine from the bottle to the decanter, and the increased surface area of the wine to air contact in the decanter. This oxidation helps to soften the acidity in the wine and makes the wine 'smoother' and more enjoyable to drink. Secondly, the process of decanting helps to remove any sediment from the wine. However, does this mean that all wines should be decanted, and the answer is no!

Styles of wine that get the most benefit from being decanted are those either with high levels of sediment or bigger more full-bodied reds such as Barolo from Italy and Cabernet based wines. These styles of wine are full bodied and high in tannins, the decanting process therefore helps to make these wines softer and more enjoyable to drink. Other wines, for instance most whites and lighter reds such as Pinot Noir, tend not to benefit from the decanting process and may even deteriorate from being decanted. However, ultimately the choice of whether you wish to have your wine decanted or not is yours, we will just recommend the wines that benefit most from the decantation process.

BISTRO DU VIN WINE LIST

CHAMPAGNE & SPARKLING WINE

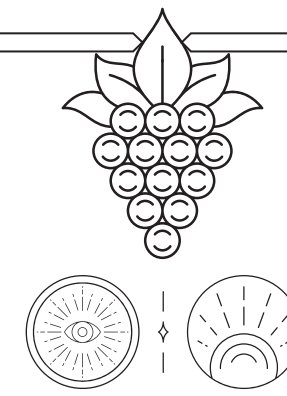
| | glass 125ml | bottle 750ml |
|---|----------------|-----------------|
| <i>EINS, ZWEI, ZERO, SPARKLING RIESLING</i> Leitz, Germany [Alcohol-Free] | £4.95 | £27.95 |
| <i>PROSECCO, EXTRA DRY NV</i> Fiol, Veneto, Italy | £7.95 | £42.95 |
| <i>HENNERS BRUT NV</i> East Sussex, England | £11.95 | £67.95 |
| <i>CUVÉE HOTEL DU VIN</i> Lombard, France | £12.50 | £72.95 |
| <i>LANSON PÈRE ET FILS</i> France | £15.95 | £92.95 |
| <i>LANSON ROSÉ</i> France | £16.95 | £99.95 |

WHITE WINE

| | glass 175ml | glass 250ml | carafe 500ml | bottle 750ml |
|---|----------------|----------------|-----------------|-----------------|
| <i>MAISON BLANC</i> Anciens Temps, Vin de France | £6.95 | £9.95 | £18.95 | £27.95 |
| <i>MUSCADET</i> Sèvre-et-Maine sur Lie La Bretesche, Jérémie Huchet, France | £7.95 | £11.50 | £22.50 | £32.95 |
| <i>RIESLING</i> Hills & Valleys, Pikes, Clare Valley, South Australia | £7.95 | £11.50 | £22.50 | £32.95 |
| <i>PINOT GRIGIO</i> Puiatti, Friuli-Venezia Giulia, Italy | £8.95 | £12.50 | £24.95 | £36.95 |
| <i>VIOGNIER</i> Les Iles Blanches, Cellier des Chartreux, IGP Gard, France | £9.50 | £13.50 | £26.95 | £39.95 |
| <i>VERDEJO</i> Elias Mora, Rueda, Spain | £9.50 | £13.50 | £26.95 | £39.95 |
| <i>SAUVIGNON BLANC</i> Crowded House, Marlborough, New Zealand | £9.50 | £13.50 | £26.95 | £39.95 |
| <i>CHARDONNAY</i> Kendall Jackson, Vintners Reserve, California, USA | £11.95 | £16.95 | £33.50 | £49.95 |

ROSÉ WINE

| | glass 175ml | glass 250ml | carafe 500ml | bottle 750ml |
|---|----------------|----------------|-----------------|-----------------|
| <i>MAISON ROSÉ</i> Anciens Temps, Vin de France | £6.95 | £9.95 | £18.95 | £27.95 |
| <i>ROSÉ SAUVAGE BY HOTEL DU VIN</i> Clare Valley, South Australia | £8.95 | £12.50 | £24.95 | £36.95 |
| <i>CÔTES DE PROVENCE</i> Château Gairoird Rosé, France [Organic] | £10.50 | £14.95 | £28.95 | £42.95 |



OLD WORLD vs NEW WORLD

Terms used frequently in the wine world, but what do they really mean? Well, there are a number of differences between New World and Old World wine growing countries and all of them have exceptions to the rules! Primarily most European countries are classed as Old World, since wine making originated in these countries and dates back hundreds of years. However, a more significant difference is the labelling terminology. Most wines that originate from Old World countries, such as France, Spain and Italy, are named after the place where they are produced. Whereas wines from the New World are often named after the grape variety or the brand name given by the producer, or both! For example, Chablis, Bordeaux, Rioja, Barolo, Sancerre and Champagne are all places that are iconic for producing wines and they all have strict laws over what they can and cannot do in their grape growing and wine making, even down to which varieties they can or cannot grow. The New World does not have the same type of laws, hence you can have a 'Chardonnay' labelled wine from all over the world. However, unless you know which Old World wine region is permitted to grow which varieties you may not know that Chablis make wines from Chardonnay grapes and Sancerre from Sauvignon Blanc grapes!

BISTRO DU VIN WINE LIST

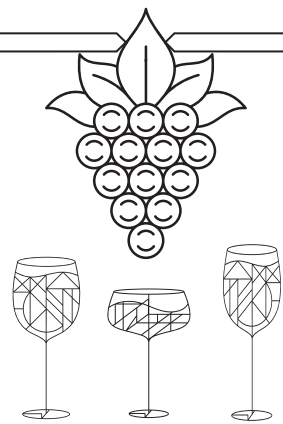
RED WINE

| | glass 175ml | glass 250ml | carafe 500ml | bottle 750ml |
|---|----------------|----------------|-----------------|-----------------|
| <i>MAISON ROUGE</i> Anciens Temps, Vin de France | £6.95 | £9.95 | £18.95 | £27.95 |
| <i>NERO D'AVOLA</i> La Segreta, Planeta, Sicily, Italy | £7.95 | £11.50 | £22.50 | £32.95 |
| <i>MERLOT</i> Domaine La Croix Belle, Côtes de Thongue, Pays d'Oc, France [Organic] | £8.95 | £12.50 | £24.95 | £36.95 |
| <i>MALBEC BY HOTEL DU VIN</i> Mendoza, Argentina | £9.50 | £12.95 | £24.95 | £37.95 |
| <i>BEAUJOLAIS</i> Brouilly, Louis Tete, France | £9.50 | £13.50 | £26.95 | £39.95 |
| <i>BORDEAUX SUPÉRIEUR</i> 'Tradition' Château Penin, France | £11.50 | £15.95 | £31.50 | £46.95 |
| <i>PINOT NOIR</i> Seifried Estate, Nelson, New Zealand | £11.95 | £16.95 | £33.50 | £49.95 |
| <i>RIOJA RESERVA</i> Lealtanza, Altanza, Spain | £12.50 | £17.95 | £35.50 | £52.95 |

DESSERT WINES & PORT

| | glass 50ml | glass 100ml | bottle |
|--|---------------|----------------|--------|
| <i>MOSCATO D'ASTI</i> Alasia, Italy [750ml bottle] | | | £26.95 |
| <i>TOKAJI</i> Late Harvest by Royal Tokaji, Hungary [500ml] | £5.00 | £9.95 | £46.95 |
| <i>LICOR DE TANNAT</i> Familia Deicas, Uruguay [500ml] | £6.00 | £11.95 | £56.95 |
| <i>RESERVE BLENDED PORT</i> Six Grapes by Graham's, Portugal [750ml] | £3.00 | £5.95 | £36.95 |
| <i>10 YEAR OLD TAWNY</i> Graham's, Portugal [750ml] | £4.00 | £7.95 | £49.95 |
| <i>20 YEAR OLD TAWNY</i> Graham's, Portugal [750ml] | £6.00 | £11.95 | £84.95 |

125ml glasses also available on bottles with by the glass prices, excluding Dessert Wines & Port.
A discretionary service charge of 12.5% will be added to your bill. All prices in GBP and include VAT.
For special dietary requirements or allergy information, please speak with our staff before ordering.



WINE GLASS SHAPES

The bigger the glass, the better the wine, right? Wrong! The correct wine glass shape and size is more about matching with the style of the wine than the quality of it. For example, a high-acid white wine such as Sauvignon Blanc, no matter what the quality, will always be best enjoyed in a smaller wine glass. Whereas a Pinot Noir or an oaked Chardonnay should be in a larger more bulbous 'Burgundy' wine glass and a full-bodied red, such as a Cabernet Sauvignon in a tall, larger 'Bordeaux' wine glass.

There are a number of considerations in matching wine style and wine glass shape including the way our nose and sense of smell receive these wines, but the main reason is the consideration of which parts of the tongue, the 'palate', we wish the wine to be received by. The palate has different sections that identify the various elements of the wine. The glass shape helps to position the wine correctly around the palate whilst being drunk, to maximise the enjoyment of that style of wine. So, when wine is served in the correct glass it can make a huge difference to the enjoyment of that wine!

BISTRO DU VIN SIGNATURE SELECTION

CHAMPAGNE & SPARKLING WINE

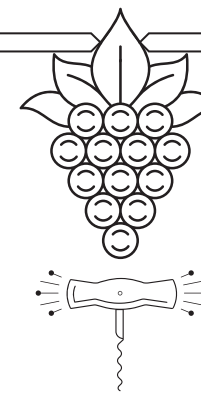
| | bottle 750ml |
|---|-----------------|
| <i>JANSZ, CUVÉE ROSÉ, NV</i> Tasmania, Australia | £56.95 |
| <i>LOMBARD, BLANC DE NOIRS, BRUT NATURE</i> Grand Cru, Verzenay | £112.95 |
| <i>LANSON, BLANC DE BLANCS</i> | £129.95 |
| <i>LAURENT-PERRIER VINTAGE</i> | £132.95 |
| <i>GRAND SIÈCLE BY LAURENT-PERRIER</i> | £269.95 |

WHITE WINE - FRANCE

| | bottle 750ml |
|--|-----------------|
| <i>RIESLING</i> Trimbach, Alsace | £48.95 |
| <i>CAIRANNE</i> Argiles Blanches Blanc, Domaine Boutinot, Southern Rhône | £49.95 |
| <i>GEWURZTRAMINER</i> Classic, Hugel, Alsace | £54.95 |
| <i>VOUVRAY</i> Marc Bredif, Loire Valley | £56.95 |
| <i>SANCERRE</i> 'Le Pierrier', Domaine Thomas, Loire Valley | £72.95 |
| <i>POUILLY-FUMÉ</i> Villa Paulus, Domaine Masson-Blondelet, Loire Valley | £74.95 |
| <i>CHABLIS</i> 1ER Cru Montmains, Olivier Tricon | £74.95 |
| <i>CONDRIEU</i> La Petite Côte, Yves Cuilleron, Rhône Valley | £102.95 |
| <i>MEURSAULT</i> Bouchard Père & Fils, Burgundy | £129.95 |
| <i>PULIGNY MONTRACHET</i> Domaine Pernot Belicard, Burgundy | £132.95 |

WHITE WINE - REST OF THE WORLD

| | |
|--|--------|
| <i>FLORÃO</i> Quinta da Fonte Souto, Alentejo, Portugal | £39.95 |
| <i>SAVATLANO</i> Papagiannakos, Attica, Greece | £42.95 |
| <i>GAVI DI GAVI</i> La Minaia, Nicola Bergaglio, Italy | £43.95 |
| <i>ALBARIÑO</i> Lías by Martin Codax, Rías Baixas, Spain | £48.95 |
| <i>SEMILLON</i> Vergelegen Reserve, South Africa | £49.95 |
| <i>SAUVIGNON BLANC</i> Awatere River by Louis Vavasour, Marlborough, New Zealand | £52.95 |
| <i>DRY RIESLING</i> Dönnhoff Qba, Nabe, Germany | £72.95 |
| <i>CHARDONNAY</i> Patz and Hall, Sonoma Coast, United States | £94.95 |



CORK vs SCREW CAP

Wine makers have lots of options now on how to seal their wine bottles. Real cork, artificial cork, plastic corks, screw caps, even glass stoppers are all available, but does the choice of stopper really make a difference? There are benefits to various bottle stoppers, so let's look at the top two options. Firstly, real cork has the romance and historical significance and is believed to be very important to the maturing process of wines that need time to age.

However, the chances of a faulty wine from a bottle with a real cork is higher! Screw cap wines are more sustainable, cheaper and far less likely to cause a wine fault, but they do not have the same romance and presentation as a cork, nor do they have the same impact on the aging process.

Overall our take on it is that for a wine that does not need to age to improve, such as a high-acid white made to be drunk young and fresh, a screw cap is ideal, but for a wine than needs time to age, such as a premium Bordeaux, we prefer the benefits of real cork.

BISTRO DU VIN SIGNATURE SELECTION

RED WINE - FRANCE

| | bottle 750ml |
|---|-----------------|
| <i>BEAUJOLAIS</i> Chénas, Château Belleverne | £38.95 |
| <i>BORDEAUX SUPÉRIEUR</i> Château de Cazenove, Bordeaux | £39.95 |
| <i>MARANGES</i> 1ER Cru, La Fussière, Burgundy | £74.95 |
| <i>CHÂTEAUNEUF DU PAPE</i> Domaine Chante Cigale, Southern Rhône Valley | £76.95 |
| <i>MARGAUX</i> Château Tayac, Bordeaux | £92.95 |
| <i>SAINT-ÉMILION GRAND CRU</i> Château Tour Baladoz, Bordeaux | £102.95 |
| <i>POMEROL</i> Château Mazeyres, Bordeaux | £112.95 |
| <i>CHASSAGNE-MONTRACHET</i> Thomas Morey, Rouge Vieilles Vignes, Burgundy | £114.95 |
| <i>CHÂTEAU TRONQUOY</i> Saint-Estèphe, Bordeaux | £119.95 |
| <i>GEVREY-CHAMBERTIN</i> Joseph Drouhin, Burgundy | £129.95 |
| <i>CÔTE RÔTIE</i> Guigal, Brune et Blonde, Rhône Valley | £134.95 |
| <i>SAINT-JULIEN</i> Château Talbot, Grand Cru Classé, Bordeaux | £149.95 |

RED WINE - REST OF THE WORLD

| | |
|--|---------|
| <i>'DOURO RED'</i> Quinta Do Crasto, Douro, Portugal | £34.95 |
| <i>BOBAL</i> Sierra Norte 'Pasion de Bobal', Spain | £35.95 |
| <i>CARMENÈRE</i> Gran Reserva Tarapaca, Maipo, Chile | £36.95 |
| <i>SPÄTBURGUNDER</i> Trocken, Messmer, Germany | £45.95 |
| <i>PURGATORI</i> Familia Torres, Costers del Segre, Spain | £52.95 |
| <i>SHIRAZ</i> The Riebke, Teusner, Barossa Valley, South Australia, Australia | £54.95 |
| <i>ALTITUDES RED</i> Ixsir, Lebanon | £54.95 |
| <i>ZINFANDEL</i> Edmeades, Mendocino County, California, USA | £56.95 |
| <i>RIBERA DEL DUERO</i> '9 meses' Carmelo Rodero, Spain | £59.95 |
| <i>CABERNET SAUVIGNON</i> Thelema, Western Cape, South Africa | £62.95 |
| <i>RIOJA</i> Reserva, Unica, Sierra Cantabria, Spain | £68.95 |
| <i>PRELUDIO</i> "Barrel Select" by Familia Deicas, Uruguay | £76.95 |
| <i>AMARONE</i> Della Valpolicella, Reius, Sartori, Italy | £88.95 |
| <i>MALBEC</i> Cadus Single Vineyard, 'Finca Las Torcazas', Lujan de Cuyo, Mendoza, Argentina | £92.95 |
| <i>PINOT NOIR</i> Adelsheim, Willamette Valley, Oregon, USA | £99.95 |
| <i>CABERNET SAUVIGNON</i> Palermo by Orin Swift, Napa Valley, California, USA | £104.95 |
| <i>MAS LA PLANA</i> [Cabernet Sauvignon], Familia Torres, Penedès, Spain | £106.95 |
| <i>BAROLO</i> Proprietà Fontanafredda, Fontanafredda, Italy | £119.95 |



HOTELDUVIN.com