



# 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

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

### COCKTAILS AU CLASSIQUE £11.95

<b>BLOODY MARY</b> Absolut Vodka, tomato, spices	
<b>COSMOPOLITAN</b> Absolut Citron Vodka, Cointreau, cranberry, lime	
<b>GARDEN MOJITO</b> Hendricks Gin, St Germain Elderflower Liqueur, Elderflower Cordial, cucumber, mint, soda	
<b>MARGARITA</b> El Jimador Reposado Tequilla, Cointreau, lime, agave, salt	
<b>OLD FASHIONED</b> Woodford Reserve Bourbon, demerara, bitters	
<b>PINA COLADA</b> Bacardi Coconut Rum, pineapple, cream, coconut, lime	
<b>RASPBERRY DAIQUIRI</b> Bacardi Carta Blanca Rum, Briottet Crème de Framboise, bitters, lime, sugar, raspberry	
<b>MARTINIS</b>	
<b>ESPRESSO MARTINI</b> Absolut Vodka, Tosolini Exprè Liqueur, espresso, sugar	
<b>PASSION FRUIT MARTINI</b> Absolut Vanilia Vodka, Passoã Passion Fruit Liqueur, pineapple, passion fruit, Prosecco	
<b>SOURS</b>	
<b>RHUBARB SOUR</b> Slingsby Rhubarb Gin, bitters, raspberry, lemon, sugar	
<b>WHISKEY SOUR</b> Woodford Reserve Bourbon, bitters, lemon, sugar, foam	
<b>AMARETTO SOUR</b> Saliza Tosolini Amaretto, bitters, lemon, sugar, foam	
<b>NEGRONIS</b>	
<b>BOULEVARDIER</b> Woodford Reserve Bourbon, Campari bitters, Martini Reserva Rubino Vermouth	
<b>WHITE NEGRONI</b> Tanqueray Gin, Italicus Liqueur, Martini Reserva Ambrato Vermouth	
<b>CLASSIC NEGRONI</b> Bombay Sapphire Gin, Campari bitters, Martini Reserva Rubino Vermouth	
<b>NEGRONI FLIGHT</b> 3 Negronis, Classic, White and Boulevardier	£15.00

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

### COCKTAILS AU VIN £11.95

<b>CABERNET SOUR</b> Slingsby Marmalade Gin, Showdown Cabernet Sauvignon, lemon, grape, sugar	
<b>GRAHAMS PORT OLD FASHIONED</b> Woodford Reserve Bourbon, Reserve Blended Port 'Six Grapes by Graham's', sugar, orange	
<b>MALVASIA SOARES</b> Grahams Blend No.5 White Port, El Jimador Reposado Tequila, Crème de Pêche, agave, lime	
<b>PROVENCE ROSÉ CRUSH</b> Puerto de Indias Strawberry Gin, Briottet Crème de Framboise, Château Gairoird Provence Rosé, apple, strawberry, raspberry	
<b>GRAHAM'S BLEND NO.5 WHITE PORT &amp; TONIC</b> Graham's Blend No.5 White Port, Fever-Tree Mediterranean Tonic, lemon, mint	
<b>GIN &amp; TONICS</b>	£10.95

<b>BROCKMANS</b> Fever-Tree Elderflower Tonic, blueberry, grapefruit	
<b>GIN MARE</b> Fever-Tree Indian Tonic, orange, rosemary	
<b>PUERTO DE INDIAS</b> Fever-Tree Slimline Tonic, strawberry, mint	
<b>SAPLING</b> Fever-Tree Slimline Tonic, lemon	
<b>SLINGSBY RHUBARB</b> Fever-Tree Elderflower Tonic, orange, raspberry	

### NON-ALCOHOLIC COCKTAILS £9.95

<b>COSNOPOLITAN</b> Mountain Everleaf, cranberry, lime, sugar	
<b>FOREST DAIQUIRI</b> Forest Everleaf, lime, honey	
<b>MARINE SPRITZ</b> Marine Everleaf, light Fever-Tree tonic, cucumber, lime	
<b>NOJITO</b> Marine Everleaf, lime, sugar, soda, mint	
<b>ORANGE &amp; GINGER HIGHBALL</b> 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

<b>SCHNITZEL</b> (895kcal   925kcal) Chicken or halloumi [V] Pickled red cabbage, charred red peppers, capers and rocket salad	
<b>FILLET OF SEA BASS</b> (220kcal) Pipérade, pesto and fennel	
<b>GNOCCHI À LA PARISIENNE</b> (620kcal) [VGI] Gnocchi, wild mushrooms, mornay and black truffle sauce	
<b>SALADE MAISON</b> (142kcal   284kcal) Baby kale, edamame beans, quinoa and alfalfa sprouts Add: Chicken (234kcal), Tiger Prawns (70kcal) or Halloumi [VGI] (208kcal)	

### DESSERTS

<b>CRÈME BRÛLÉE</b> (717kcal) [V] "ORIADO" VALRHONA CHOCOLATE TERRINE (713kcal) [V] Cherry compote and crème Chantilly	
<b>WARM STICKY FIGGY PUDDING</b> (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.



<b>HVD CLASSIC BURGER &amp; FRITES</b> 200g burger patty, relish, bacon, grilled cheese, brioche bun (1,172kcal) <b>OR</b> Plant based burger patty, mushroom ketchup, grilled vegan feta cheese, plant based brioche bun (1,143kcal) [VGI]	
<b>LE CAMEMBERGER</b> (1,365kcal) 200g burger patty, Camembert, pancetta jam, brioche bun, pommes frites	

<b>LA PROFITEROLE</b> (1,254kcal) [V] Vanilla ice cream and chocolate sauce	
<b>GLACES ET SORBETS</b> (52kcal) [VGIA]	
<b>ASSIETTE DE FROMAGE</b> (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)

CELERIAC 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 £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  
"ORLADO" VALRHONA CHOCOLATE TERRINE  
GLACES ET SORBETS  
ASSIETTE DE FROMAGE



LE PLUS BEAU CADEAU  
à faire ou à recevoir est certainement

UNE MONTRE THENIZ

Elle vient 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 THENIZ CHEZ L'HORLOGER. Pour renseignements et adresse des distributeurs, adressez-vous à C'EST THENIZ, Bienne, en Suisse, tél. 054 22 11 11 ou par Internet, sur le site www.les-grains-de-sante.ch

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.