



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, 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 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 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.

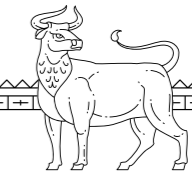
ROAST SIRLOIN OF BEEF (1,031kcal)

ROAST CHICKEN & STUFFING (1,288kcal)

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

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, 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



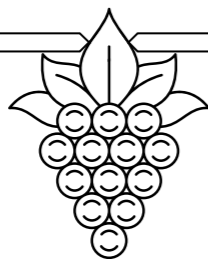
UNE
MONTRE
THÉNIZ
Elle réunit de la haute orfèvrerie dans laquelle vous savez ce qui est le plus précieux... elle sera appréciée avec jalousie et vous l'aurez achetée plus que n'importe quel autre objet d'élite de qualité qui s'y rattache; elle ne perdra jamais de sa valeur... Elle est ce que le cadeau ultime que l'on portera avec soi en vie durant 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, en Suisse (proche de la gare de Bienne) ou en France à la Société de la Montre de Bienne - Le Petit de Bienne.

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. 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.

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 Brètesche, 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
 Gevrey-Chambertin, Joseph Droubin

BEAUJOLAIS

* Brouilly, Louis Tete
 Cbénas, 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
 Chateaufeuf du Pape, Domaine Chante Cigale
 Côte Rôtie, Guigal, Brune et Blonde
 Cairanne, Argiles Blanches Blanc, Domaine Boutinot

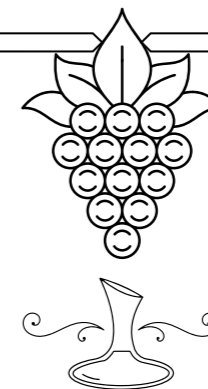
SOUTH OF FRANCE

* 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

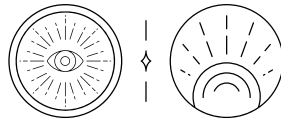
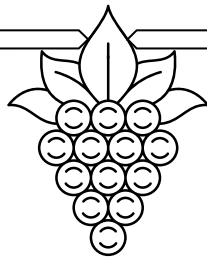
	glass 125ml	bottle 750ml
EINS, ZWEI, ZERO, SPARKLING RIESLING Leitz, Germany [Alcohol-Free]	£4.95	£27.95
PROSECCO, EXTRA DRY NV Fiol, Veneto, Italy	£7.95	£42.95
HENNERS BRUT NV East Sussex, England	£11.95	£67.95
CUVÉE HOTEL DU VIN Lombard, France	£12.50	£72.95
LANSON PÈRE ET FILS France	£15.95	£92.95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

WHITE WINE

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

ROSÉ WINE

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

DESSERT WINES & PORT

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