



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.

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 Tequila, 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	£15.00
	NOJITO Marine Everleaf, lime, sugar, soda, mint
	ORANGE & GINGER HIGHBALL Forest Everleaf, Fever-Tree Ginger ale, orange

SPÉCIAL DU JOUR

Making everyday at **Bistro du Vin special** | **MAIN COURSE & DRINK | £19.95** | Please ask your server & brighten up your day
175ml glass of house wine, pint of beer or soft drink

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

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.

AMUSE-BOUCHES

PETIT LUCQUES OLIVES [VGI] (87kcal) £5.95

SMOKED ALMONDS [V] (307kcal) £3.50

PAIN D'ÉPI [V] £7.95
Maison Bordier butter (188kcal)

SAUCISSON SEC £6.50
Cornichons (88kcal)

GOUGÈRES (267kcal) £6.50
Baked savoury choux buns, Gruyère cheese sauce (267kcal)

MALDON OYSTER ROCKEFELLER £4.95
Single oyster (80kcal)
Half a dozen (389kcal) £14.95 supplement ♦ £28.50

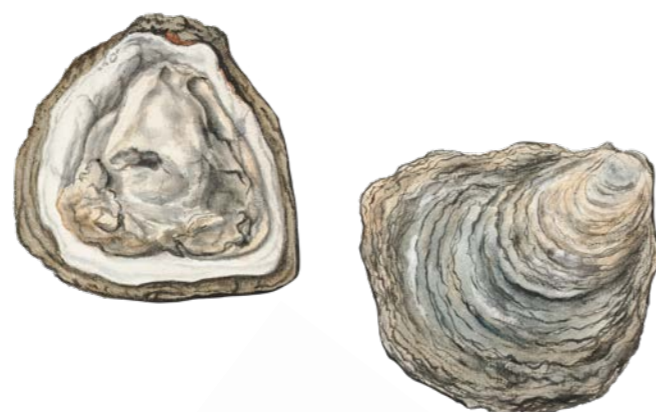
Maldon Oysters are carefully nurtured over a period of years until they reach the optimum level of maturity. Our ethos ensures our oysters are the highest quality available.

Oysters have been cultivated on the Essex coast since long before the advent of agriculture. Harvested from the beds in the brackish, marshy waters of the Blackwater Estuary since Roman times.

The majority of oysters that grow within these beds are Rock Oysters (Gigas), known for their deep cupped shell and smooth meaty texture. They are often described as having a rich but not overbearing flavour, with a sweet aftertaste.

Pair with a glass of Champagne 125ml

CUVÉE HOTEL DU VIN £12.50
Lombard, France



HORS D'OEUVRES

CURRIED PARSNIP SOUP [VGI] £9.95
Coriander yoghurt (179kcal)

SAUTÉED MUSHROOMS [VGI] £8.50
Toasted sourdough

SPICED PICKLED BEETROOT & STILTON SALAD [V] £8.50
Blue cheese, endive, sourdough croutons and sweet mustard dressing (555kcal)

STEAK TARTARE (576kcal) £13.50 | £24.50
Grilled pain de campagne £3.50 supplement ♦
Main course served with fries and petite salade £4.50 supplement ♦

Pair with a glass of red 175ml
BEAUJOLAIS £9.50
Brouilly, Louis Tete, France

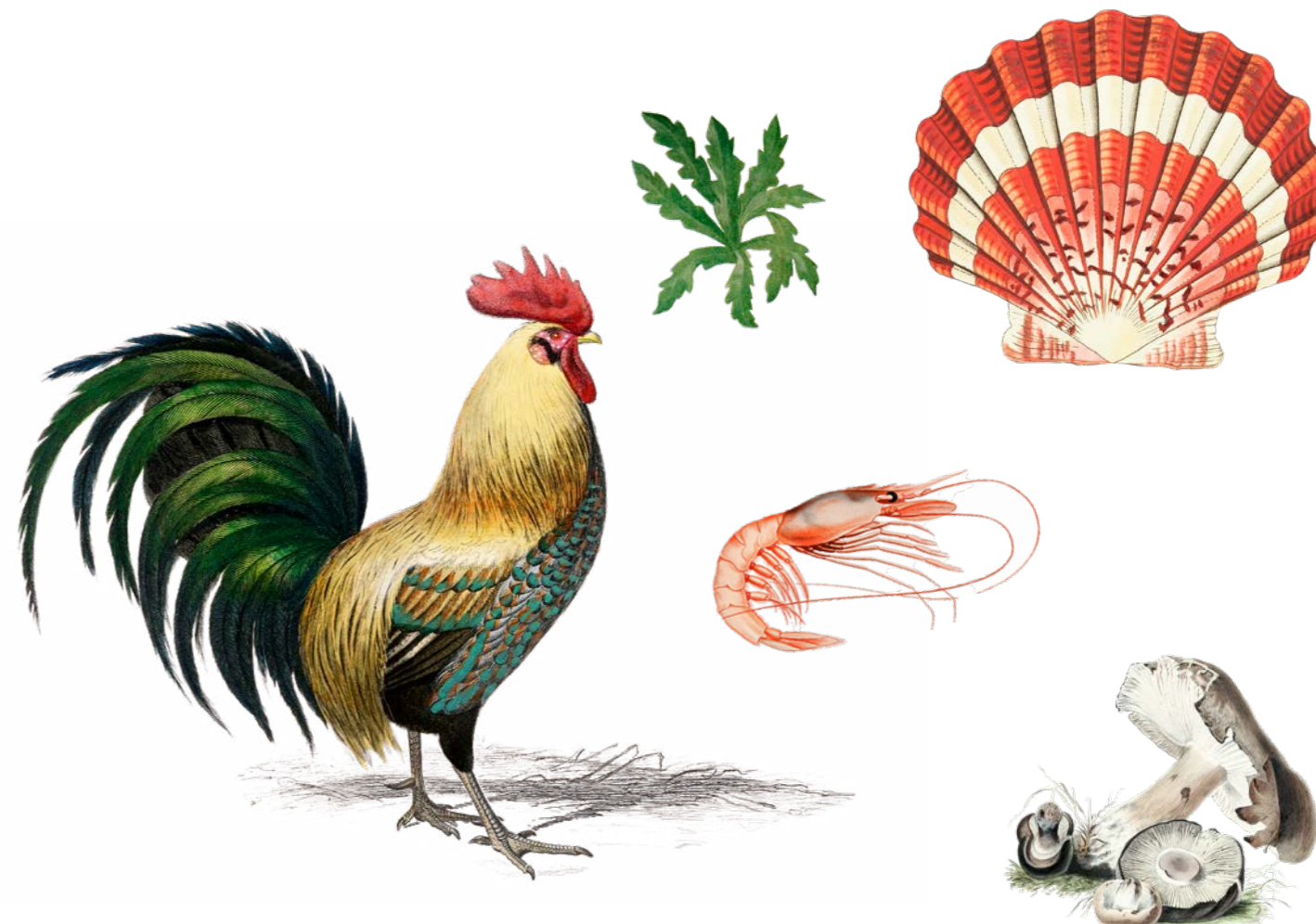
CHICKEN LIVER PARFAIT £9.50
Plum and figgy chutney, brioche toast (329kcal)

SEVERN & WYE SMOKED SALMON £11.50
Treacle soda bread and fromage blanc (297kcal)

CLASSIC PRAWN COCKTAIL £11.50
Iceberg, pink grapefruit and avocado (151kcal)

ROASTED KING SCALLOPS £16.50
Gremolata and herb crust (500kcal) £6.50 supplement ♦

Pair with a glass of white 175ml
RIESLING £7.95
Hills & Valleys, Pikes, Clare Valley, South Australia



For special dietary requirements or allergy information, please speak with a member of our team before ordering. Although we 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

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

PLATS PRINCIPAUX

RIB-EYE STEAK 250G £34.95
Au poivre (801kcal) £14.95 supplement

Pair with a glass of red 175ml
RIOJA RESERVA £12.50
Lealtanza, Altanza, Spain

DAUBE OF BEEF PROVENÇALE £24.95
Pomme purée, pancetta, mushrooms and glazed baby onions (823kcal) £5.00 supplement

Pair with a glass of red 175ml
BORDEAUX SUPÉRIEUR £11.50
'Tradition' Château Penin, France

LE CAMEMBERGER £19.95
200g burger patty, Camembert, pancetta jam, brioche bun, pommes frites (1,365kcal)

GNOCCHI À LA PARISIENNE [VGI] £19.50
Gnocchi, wild mushrooms, mornay and black truffle sauce (620kcal)

PAN-FRIED COD £22.50
Lentils, winter root vegetables and cavolo nero (565kcal) £2.50 supplement

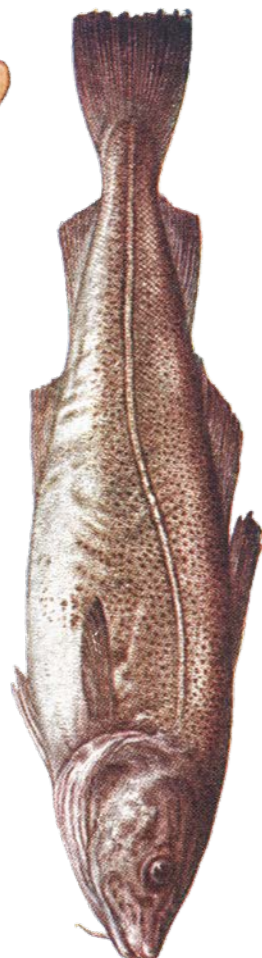
Pair with a glass of white 175ml
VIOGNIER £9.50
Les Iles Blanches, Cellier des Chartreux, IGP Gard, France

FILLET OF SEA BASS £17.95
Pipérade, pesto and fennel (220kcal)

SCHNITZEL £18.50
Chicken (895kcal) or halloumi [V] (925kcal)

CONFIT DUCK LEG £19.50
Dandelion and pancetta salad (1,239kcal)

SALADE MAISON (142kcal | 284kcal) £8.50 | £13.50
Additions £5.00: Choice of topping included
Chicken (234kcal) / Tiger Prawns (70kcal) / Halloumi [VGI] (208kcal)



LEGUMES ALL £4.95

POMMES FRITES [V] (450kcal)

CAMEMBERT POMME PURÉE (507kcal)

ROAST POTATOES [VGI] (157kcal)

SAUTÉED SPINACH [VGI]

Lemon and garlic (142kcal)

HARICOT VERTS [V] (113kcal)

MIXED LEAF SALAD [V] (92kcal)

RATATOUILLE PROVENÇAL [VGI] (72kcal)

GLAZED CARROTS & PARSNIPS [VGI] (266kcal)

PÂTISSERIES ET DESSERTS

CRÈME BRÛLÉE [V] (717kcal) £8.50

“ORLADO” VALRHONA £9.95
CHOCOLATE TERRINE [VGIA]
Cherry compote and crème fraîche (749kcal)

WARM STICKY FIGGY PUDDING [V] £9.95
Red wine and toffee sauce, vanilla ice cream (282kcal)

LA PROFITEROLE [V] £9.95
Vanilla ice cream and chocolate sauce (1,254kcal)

PEAR & GINGERBREAD TRIFLE [V] £8.95
Poached pears, gingerbread, custard and vanilla cream (559kcal)

GLACES ET SORBETS [VGIA] (52kcal) per scoop £2.95



Pair with a glass of dessert wine 100ml

LICOR DE TANNAT Familia Deicas, Uruguay £11.95

TOKAJI Late Harvest by Royal Tokaji, Hungary £9.95

ASSIETTE DE FROMAGE

French artisan cheese, biscuits and chutney (606kcal) £12.95
Selection of cheeses include: £3 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

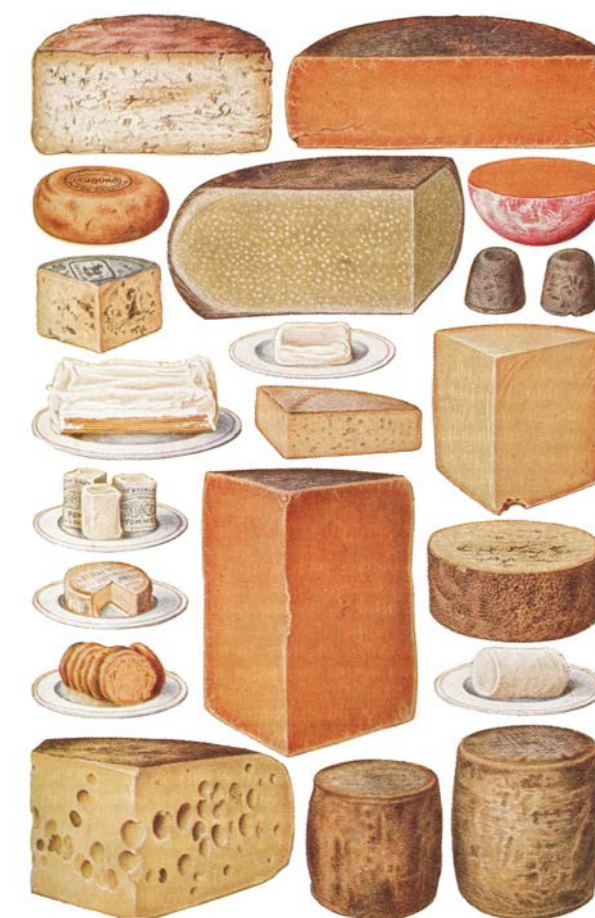
Beillevaire, Jura, France
Combining toffee sweetness, almonds and complex notes of apricot and pineapple

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





**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

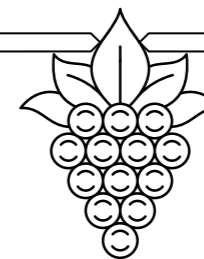
Vegan alternative available

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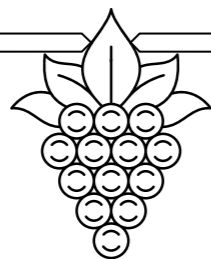


BISTRO DU VIN WINE LIST

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 FRENCH WINE MAP

French food and wine are at the heart of Bistro du Vin and our hotels across Great Britain. Whilst we have a range of wines from around the world available as part of our extensive list, 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
 Gevrey-Chambertin, Joseph Drouhin

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
 Chateaneuf du Pape, Domaine Chante Gigale
 Côte Rôtie, Guigal, Brune et Blonde
 Cairanne, Argiles Blanches Blanc, Domaine Boutinot

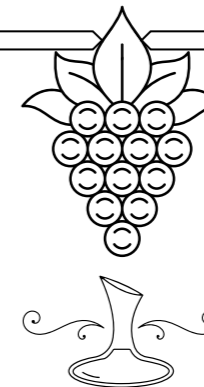
SOUTH OF FRANCE

* 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

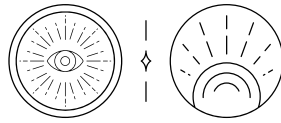
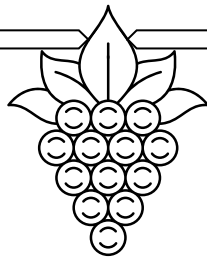
	glass 125ml	bottle 750ml
EINS, ZWEI, ZERO, SPARKLING RIESLING Leitz, Germany [Alcohol-Free]	£4.95	£27.95
PROSECCO, EXTRA DRY NV Fiol, Veneto, Italy	£7.95	£42.95
HENNERS BRUT NV East Sussex, England	£11.95	£67.95
CUVÉE HOTEL DU VIN Lombard, France	£12.50	£72.95
LANSON PÈRE ET FILS France	£15.95	£92.95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