

89 THE MOUNT, YORK  
01904 557 350

## Hotel du Vin & Bistro

HEAD CHEF  
Ricky Murray

I think. Therefore I du Vin.

Lancaster's Bakery basket of rustic breads, Italian extra virgin olive oil & unsalted butter £2.50



### Plat du Jour

#### Monday

Poached salmon,  
hollandaise  
£12.50

#### Tuesday

Pan seared trout,  
peas & bacon  
£12.95

#### Wednesday

Pan roasted chicken breast,  
sauté potatoes, truffled green  
beans  
£12.75

#### Thursday

**Steak night**  
£15.50

#### Friday

Seared tuna, green tea  
noodle  
£18.95

#### Saturday

Chateau briand  
Served with your choice of  
potatoes and sauce  
£50.00 to share

#### Sunday

T-bone steak  
Served with your choice of  
potatoes and sauce  
£27.00

### Starters

Soup du jour	£4.50
Jerusalem artichoke soup, duck ragu	£5.50
Pork terrine & pickles	£6.50
Pea & crab risotto	£7.95

### Savouries

Oyster rocker fellar	3 £6.00	6 £9.50
Cheddar cheese croquettes sweet and sour onion		£5.75
Smoked haddock Kedgeree		£6.95
Gypse eggs		£6.50

### Mains

Wilsons farm pork cutlet, rosti potato. sauce soubise	£12.50
Whole plaice meuniere	£13.50
Cassoulet perigord	£13.50
Roast seabass, harissa & saffron braised fennel	£15.50

### Classic mains

Smoked salmon fishcake, soft poached egg, beurre blanc	£12.75
Mackerel fillets with mussel a la mariniere	£11.95
Classic roast partridge bread sauce and game chips	£17.50
Devilleed calves liver, parsnip puree	£14.75
Fillet of Hake and "Paella"	£13.50

### Slow Cooked

Iberico pork cheeks, prunes and quince	£14.50
Coq au Vin	£12.50
Beef and snail pie	£12.50
Mutton masala, pilau rice, and naan	£13.95

### Grills

250g Donald Russell rib-eye steak	£21.95
31 day matured 250g R&J sirloin steak	£24.50
31 day matured 200g R&J fillet of beef	£27.50
All steaks served with watercress salad, home cured tomato, gaufrette potatoes and choice of sauce	
HDV Burger served with bacon, Gruyere hand cut chips, home-made ketchup	£13.95

For every burger we sell we will donate 50p to our nominated charity The Elizabeth Montgomery Foundation.

### Sides

Fat/skinny cut chips [£3.50] • New season carrots, tarragon • Shallot glazed green beans  
• Rocket and parmesan salad • Garlic new potatoes • Tomato and onion salad • Bash turnips  
£3.25

### Upcoming events

#### Sushi Dinner

Hosted by Simon Phillips

£35

per person  
Friday 14<sup>th</sup> October

#### Poggio Argenteria Tuscan Dinner

Hosted by Gianpaolo Paglia

£65

per person  
Sunday 23<sup>rd</sup> October

#### Sunday 13<sup>th</sup> November 2011 Australian Wine Dinner

Great opportunity to get introduced to some  
exquisite Australian wines of multi award  
winning wine producers, such as Yering  
Station, Xanadu and Mount Langhi. This  
evening will be hosted by our brand  
ambassador Ryan Morgan.

**This price includes an aperitif, four courses,  
wine pairings and coffee at £65 per person.**

#### Thursday 8<sup>th</sup> December 2011 Portuguese Quinta do Noval Dinner

Heading close to Christmas, why not come  
and treat yourselves and friends for a  
magnificent wine dinner with one of our top  
port houses. Dating back to 1715 Quinta do  
Noval has gained an undisputable reputation  
as pioneering establishment .. This evening will  
give us a refreshing insight to a variety of wine  
styles, from dry crisp whites and exciting red  
table wines to luscious Ports. This evening will  
be hosted by the Director Christian Seely.

**This price includes an aperitif, four courses,  
wine pairings and coffee at £65 per person.**

Food for thought menu: valid for lunch Monday to Saturday and dinner Monday to Friday. See website for full terms and conditions and to download your voucher. We would like you to know that some of our dishes may contain nuts and that we do not knowingly use genetically modified food products. For more information, please speak to our Bistro manager. All of our prices include VAT. A discretionary service charge of 10% will be added to your bill.