

CITY ROAD, NEWCASTLE UPON TYNE  
0191 229 2200

## Hotel du Vin & Bistro

HEAD CHEF  
Ross Bootland

I think. Therefore I du Vin.



### Plat du Jour

#### Monday

Omelette Arnold  
Bennet  
£9.50

#### Tuesday

Real fish fingers and  
chips  
£10.95

#### Wednesday

Sausage and mash  
with onion gravy  
£10.95

#### Thursday

Crab omelette with  
Isle of Mull Cheddar  
£10.95

#### Friday

Fish and chips  
with mushy peas  
£14.95

#### Saturday

Cote de boeuf  
£52.95

#### Sunday

Roast du Vin  
£15.95

### Upcoming events

Wine dinner  
Marques de Caceres, Rioja  
with Anne Vallejo

£75

per person  
20th October

Wine dinner  
Familia Schroeder, Argentina  
with Luis Schroeder

£75

per person  
17th November

### Starters

Charcuterie platter with aioli	£6.95
Hamhock terrine with piccalilli	£6.95
Moules marinieres	£7.50
Smooth blend chicken liver, foie gras parfait with apple and lime jelly	£7.95
Smoked salmon classic	£7.95
Caesar salad	£6.95/£12.95

### Meat

Slow cooked leg of duck with wild mushroom and puy lentil jus	£12.95
Calves liver with parsnip puree	£13.50
Confit pork belly with cabbage bacon and bramley apple sauce	£14.50
HDV beef burger <small>For every burger we sell, we will donate 50p to our nominated charity the Elizabeth Montgomerie Foundation.</small>	£14.95
Roast chicken with Bury black pudding pomme puree, thyme jus	£15.95
Peelham farm shoulder of lamb, wild mushrooms and broad beans	£17.95

### Vegetarian

Soup du jour	£4.50
Wild mushrooms on toast	£5.95
White onion and thyme tart with soft poached egg	£5.95
Leek and goat's cheese quiche	£6.95
Butternut squash and sage risotto	£7.50/£11.50
Tomato and basil linguini	£11.95

### Fish

Plaice goujons with tartare sauce	£10.95
Grilled mackerel, new potatoes and warm tartare sauce	£11.95
Smoked haddock fishcake, poached egg and mustard beurre blanc	£12.95
Tournedos of organic salmon with puy lentil stew	£13.95
Roast cod with chorizo, butter beans chilli and lemon	£15.95

### Steak

The very best of British meat simply cooked. All our steaks are 21 day dry aged, grass fed and naturally reared.

Donald Russell & selected local farms in Northumberland.

250g Fillet of beef	£32.95
250g Ribeye	£22.95
250g D cut rump	£17.95
Butcher's steak	£12.95

All steaks are served with pomme frites, béarnaise/peppercorn sauce, garlic butter or tarragon mustard.

### Sides

Pomme frites • Mesclun salad • Mixed heritage potatoes  
Vichy carrots • Pommes puree • Kale & bacon • Tomato & onion salad • Buttered spinach  
£2.95

I don't do paper cup,  
Nor bag, nor brew.  
I du Vin.

Afternoon tea  
at Hotel du Vin

Served daily from  
2:00 to 5:00 PM  
from £12.95 per person.

Sunday roast du Vin.

Lamb. Beef. Pork. Du Vin.

2 courses & coffee  
£15.95  
per person

3 courses & coffee  
£20.95  
per person