

Parabola Road, Cheltenham
01242 588450

Hotel du Vin & Bistro

HEAD CHEF
Paul Mottram

I think. Therefore I du Vin.



Plat du Jour

Monday

Chicken breast, savoy
cabbage, bacon lardons
£14.50

Tuesday

Venison sausages, mashed
potato, onion jus
£14.50

Wednesday

Cotswold
cottage pie
£11.95

Thursday

Blade of beef, mashed
potato, honey roasted carrots
and parsnips
£14.95

Friday

Battledown battered
haddock, fat cut chips,
tartar sauce
£13.95

Saturday

Chateaubriand,
fat cut chips, bearnaise sauce
for two to share
£65.00

Sunday

Confit pork belly, black
pudding, fondant potato,
apple and fig compote
£13.95

Upcoming events

Head Chef Cooking
Demonstration
including 3 course lunch and
wine
£45 per person
Thursday 12th January 2012

Battledown Beer Dinner
Four courses paired with local
beers
£45 per person
Thursday 19th January 2012

Basket of homemade rustic breads, monte sabini extra virgin olive oil & unsalted butter £2.50

Starters

Soup du jour	£5.95
Crab and saffron tart	£8.00
Scallop ceviche	£8.50
Pork and pistachio terrine, pickles	£6.50
Cep and shallot galette	£7.50

Savouries

Oysters Rockefeller	£3.50 each
Serrano ham and chicken croquettes, Worcester mayonnaise	£6.50
Smoked haddock kedgereee	£8.50
Gypsy eggs	£6.50/£12.00

Mains

Mackerel fillet, mussels a la mariniere	£13.50
Newlyn day boat caught hake, paella	£16.50
Classic roast partridge, game chips, bread sauce	£18.00
Devilleed calves liver, parsnip puree	£15.50
Confit duck leg, sausage and white bean cassoulet	£16.50

Grills

Char grilled Donald Russell sirloin steak, pommes frites with pepper sauce, bearnaise sauce or cafe de Paris butter	£26.00
Char grilled Donald Russell rib-eye steak, pommes frites with pepper sauce, bearnaise sauce or cafe de Paris butter	£23.50
HdV burger served with bacon, cheese, home made thousand island dressing, and pommes frites	£15.00

250 gram Donald Russell burger from ground naturally reared beef
For every burger we sell we donate 50p to our nominated charity
The Elizabeth Montgomerie Foundation.

Vegetarian

Herb gnocchi, toasted pine nuts, butternut squash	£6.50/£13.50
Goats cheese and pear pissaladiere	£6.50/£13.50
Courgette and pea risotto	£6.50/£13.50

To Share

Charcuterie platter	£15.95
Seafood platter	£16.95
Fritto misto	£8.50/£17.50

Sides

fat cut chips • minted new potatoes • mashed potato • pommes frites • green beans • chantenay carrots
broccoli almondine • braised red cabbage • mixed leaf salad • rocket and parmesan salad
£3.25

Merrily du Vin

Starters

Artichoke and chestnut
soup
Treacle cured salmon
blinis, horseradish cream
Broccoli and stilton quiche
chicory and apple salad

Main course

Roast free-range turkey
brussel sprouts, roasted potatoes,
honey roasted carrots and parsnips
Char-grilled dry aged
onglet steak
cafe de paris butter, pomme frites
Roast butternut squash
warm lentil salad

Dessert

Classic Christmas pudding
brandy sauce
Chocolate fondant
pistachio ice cream
Traditional sherry trifle
Coffee and mince pies

2 courses for £17.50
3 courses for £22.50

Merrily du Vin Menu available from 21st November – 6th December: Lunchtime Monday – Friday. Dinner Monday - Thursday
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 you bill.