

THAMES STREET, POOLE
01202 785 570

Hotel du Vin & Bistro

HEAD CHEF
Darren Rocket

I think. Therefore I du Vin.



Plat du Jour

Monday

Homemade fishcake,
poached egg, wholegrain
mustard sauce
£12.95

Tuesday

Confit "Creedy Carver" duck
leg, braised red cabbage,
pomme purée, red wine jus
£16.95

Wednesday

Chicken Dijonnaise
£14.50

Thursday

Smoked salmon and pea
omelette, pomme frites
£12.95

Friday

"Palmer's" beer battered Haddock,
fat cut chips, pea purée, tartar
sauce
£14.95

Saturday

Roast fillet of Dorset veal,
chicken mousse, wild mushrooms,
pomme purée,
£22.95

Sunday

Artichoke and Beaufort
cheese pithivier
£12.95

Basket of rustic breads, Italian extra virgin olive oil & unsalted butter

£2.50

Starters

Soup du jour	£4.50	Smoked salmon classic	£7.50
Risotto of oyster mushrooms and butternut squash	£5.95	Barbers 1833 twice baked cheese soufflé (v)	£7.50
Salad of sliced Dorset veal	£6.50	Oysters Rockefeller	£3.50 each
Proscuitto ham, mixed pickles	£6.95	Deep fried whitebait, aioli	£6.25
		Fish soup, rouille, croutons	£4.95

Mains

Donald Russell Chateaubriand, dauphinoise, tomato, mushroom, red wine jus (for 2)	£59.00	Roast rump of lamb, cherry tomato, red pepper, spinach and olive compote, red wine jus	£18.95
Donald Russell rib eye steak, pomme frites, peppercorn sauce	£22.50	Chicken Dijonnaise	£14.50
Pan fried Donald Russell rump pave, buttered spinach rosti potatoes, creamed mushroom	£23.45	Free range roast turkey with traditional trimmings	£14.95
Trio of sausages, lamb, venison and pork, pomme purée, onion gravy	£11.95	"Hotel du Vin" burger, pomme frites, cheese and bacon, thousand island sauce (250 gram Donald Russell burger made from ground naturally reared beef)	£14.50

Vegetarian & Salads

Spicy tomato, olive and mozzarella linguini (v)	£12.95
Wild mushroom risotto, poached egg (v)	£12.95
Poached egg, bacon and black pudding salad	£12.50
Artichoke and Beaufort cheese pithivier	£12.95
Rare roast beef salad, horseradish potatoes	£12.95

Seafood

"Palmer's" beer battered Haddock, fat cut chips, pea purée, tartar sauce	£14.95
Roast fillet of salmon, pomme purée, caper lemon jus	£15.95
Pan fried fillet of seabass, tiger prawns Provençale	£17.95
Roast fillet of cod, spinach, lemon butter sauce	£15.95

Sides

Pomme frites * New potatoes * Dauphinoise potatoes * Peas, baby onion and bacon
Mixed leaf salad * Roasted root vegetables * Buttered brussel sprouts
£3.25

Upcoming events

Burns Night

Whisky Themed Dinner
£50 per person
Friday 27th January 2012

Introduction To Wine

Friday 3rd February 2012
£20.00 per person
7pm - 9pm
Tasting and light buffet
An introduction on how to smell, taste
and savour wines with our
Chef Sommelier, Chad Christian

New Years Eve

Gala 5 course dinner.
Live entertainment
with a piper at midnight
£130 per person



We would like you to know that some of our dishes may contain nuts or shot 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.