

**New Street
Henley-on-Thames
Oxfordshire
RG9 2BP**

**Hotel du Vin
&
Bistro**

I think. Therefore I du Vin.



Plat du Jour

Monday

Artisan sausage and mash
£12.50

Tuesday

Roast loin of pork,
whole grain mustard mash
£13.50

Wednesday

Roast pheasant, game chips,
bread sauce
£21.00

Thursday

Whole plaice meunière,
caper and tomato beurre noisette
£14.95

Friday

Pan seared local venison,
fondant potato,
caramelised salsify and juniper jus
£20.50

Saturday

"Donald Russell"
Chateaubriand (for 2 to share)
£60.00

Sunday

Tradional roast, black olive potatoes,
rosemary jus
£13.95

Upcoming events

**Christmas day lunch
£75.00 per person
3 course meal**

**New Year's Eve
£125 per person**

Bakery basket of rustic bread, Italian extra virgin olive oil & unsalted butter £2.75

Starters

Soup du jour £4.50
Charcuterie platter, grissini £6.25
Pâté maison, pickles, toasted country bread £5.00
Treacle cured salmon with blinis and horseradish cream £7.50

Starters

Pumpkin and parmesan soup £5.50
Leek and Roquefort tart,
apple and chicory salad £5.95
Chicken liver and foie gras parfait,
toasted brioche £6.50
Salt cod croquettes, aioli £6.25

Mains

HdV fishcake, spinach, citrus beurre blanc £13.50
Pan fried hake, herb risotto £13.75
Roast free range turkey with
traditional trimmings £16.95
Poached smoked haddock, poached egg,
crushed new potatoes, mustard velouté £14.50
Lamb shank, buttered mash £19.50
Game of the week £market price

Grill

Grilled gammon steak, fried egg, fat chips £13.95
Onglet steak, café de Paris butter, fat chips £13.50
Dry aged, rib eye steak au poivre £22.95
Local dry aged sirloin steak,
sauce béarnaise £22.00
HdV burger with bacon, cheese,
fat cut chips, thousand island dressing £14.75
**For every burger sold, 50p will be donated to
the Elisabeth Montgomery foundation**

Vegetarian

Roast butternut squash,
warm spiced lentil salad £5.45 / £10.95
Baked gnocchi, black olives, tomato
and mascarpone £6.50 / £12.00
Tagliatelle with tomato and basil ragoût £6.50 / £12.50

Savouries

Scotch egg, sweet and sour onions £5.00
Plaice goujons, chunky tartar £5.95
Devilleed chicken livers, toasted brioche £5.50

Sides £3.50

Fat chips - Green salad - Honey roast carrots and parsnips - Haricots Verts
Brussel sprouts and chestnuts - Tomato and onion salad - Roast potatoes

Merrily du Vin

Starters

Roast pumpkin and
parmeson soup
Treacle cured salmon
and rye bread
Leek and Roquefort tart,
apple and chicory salad
Chicken liver
and foie gras parfait

Main course

Roast free-range turkey with
traditional trimmings
Dry aged rib eye steak au poivre
Pan fried sea bass,
cod brandade, lobster jus
Artichoke and Beaufort cheese
pithivier
*Served with brussel sprouts, roasted
potatoes, honey roast carrots and
parsnip*

Dessert

Classic Christmas pudding with
brandy sauce
Chocolate fondant, pistachio
ice cream
Traditional sherry trifle
Selection of artisan cheeses,
served with biscuits and chutney

**Lunch £25.00 per person
Dinner £35.00 per person
Coffee and mince pies**

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.



OUR HOMEGROWN FOOD HEROES

Premier Cheese

124 Gregories Road, Beaconsfield, Buckinghamshire,
HP9 1HT
T: 0845 1088 666
www.cheese.biz

At Premier Cheese, we care for our cheeses beyond providing them to our chefs. We work only with the best establishments, united in our commitment to serving the finest meals to their customers. We happily share our knowledge with them and their front of house colleagues, who in turn introduce the customers to a wonderful selection of farmhouse cheeses.

Donald Russell

Harlaw Road Inverurie
Aberdeenshire AB51 4FR
T: 01467 629666
www.donaldrussell.com

Donald Russell has built its reputation on a number of unique factors and maintained this through an uncompromised commitment to excellence. Having taken our name from co-founders; Scottish farmer William Donald and Master butcher John Stone, who traded under "Russell Meats", Donald Russell opened its doors to trade customers in 1974 and never compromise on quality or taste.

Britwell Salome Farm Shop

Red Lion Farm, Britwell Salome, OX49 5LG
T: 01491 612070

Chris Collins at the Britwell Salome Farm Shop first approached me about three months ago and since then I have never looked back. All his beef, lamb and pork are free range, of superior quality and all naturally reared on the Red Lion Farm by John Mearns who is well known in the area for his produce. Chris also sells local milk, bread, interesting jars and sweet things.

Homefield House Dairy Goats

Homefield House, Fifield Road, Bray,
Berkshire, SL6 2DY
T: 01628 623619
E: homefieldgoats@aol.com

Homefield House is situated on the outskirts of Bray near Windsor, where on a family run smallholding, they make their Homefield House produce, using traditional methods and with the highest regards for their animal's welfare. They also hold an impressive 4 stars awarded by the Royal Borough of Windsor & Maidenhead Scores on the Doors. Their produce ranges from Artisan cheeses which are made daily, using fresh milk from their free grazing goats. They have a range of flavours in both sweet and savoury, these include chive, garlic, sundried tomato, herb, apricot, blueberry, cranberry and of course plain! They also have their own range of traditional crumbly fudge and have a selection of handmade soaps enriched with their own goat's milk.

Manor Farm Game

Long Grove Wood Farm, 234 Chartridge Lane,
Chesham, Bucks, HP5 2SG
T: 01494 774975

www.manorfarmgame.co.uk

Listed in Rick Steins "food heroes" as a recommended game supplier, Manor Farm's game is highly nutritious and rich in flavour, with their produce being sourced mainly from their own shoot in Buckinghamshire but also from other local estates. Manor Farm game brings a taste of our local countryside direct to our tables. Their produce, depending on season, range from, duck, goose, grouse, hare, partridge, pheasant, quail, rabbit, venison and too many others to mention.

The Complete Pig

Red Lion Farm, Britwell Salome, OX49 5LG
E: henry@thecompletepig.co.uk
www.thecompletepig.co.uk

Henry Cumberlidge is situated next door to the Britwell Salome Farm Shop and uses their naturally reared produce to produce his own hand raised, mouth watering pork pies with real jelly, made from pig trotters. Henry ferments his own salami, makes chorizo and other cured meats, he also brews his own beer made from local hops and barley.

Think Homegrown and Local. Think Bistro du Vin.