



Bistro du Vin

AT THE HEART OF OUR HOTELS

Serving classical French dishes with a modern twist, designed by Chef Director Matt Powell. With contemporary yet traditional finishes, our Bistros have a sense of sophistication and pay a perfect complement to our ethos, which is all about serving heart-warming food and quality artisan ingredients. From long-standing classics to seasonal dishes and specials, our food is designed to suit all occasions. We encourage you to relax, dine, and soak up the atmosphere.

BISTRO DU VIN

CHAMPAGNE COCKTAILS

CLASSIC CHAMPAGNE COCKTAIL Champagne, Hennessy VS Cognac, Angostura bitters, sugar	£12.95	KIR ROYALE Lombard Champagne, Briottet Crème de Cassis Liqueur	£12.95
FRENCH 75 Lombard Champagne, Tanqueray Gin, sugar syrup, lemon	£12.95	BELLINI ROYALE Lombard Champagne, Briottet Crème de Pêche Liqueur, peach	£12.95
		MIMOSA Lombard Champagne, orange juice	£9.95

COCKTAILS

CLASSIC COCKTAILS PASSION FRUIT MARTINI Passoã Passion Fruit Liqueur, Absolut Vanilia Vodka, Prosecco, passion fruit, pineapple ESPRESSO MARTINI Finlandia Vodka, Tosolini Expre Liqueur, espresso, sugar syrup OLD FASHIONED Woodford Reserve Bourbon, Angostura bitters, sugar MARGARITA El Jimador Reposado Tequila, Cointreau, lime, agave syrup COSMOPOLITAN Absolut Citron Vodka, Cointreau, lime, cranberry PINA COLADA Bacardi Coconut Rum, double cream, pineapple, coconut, lime NEGRONI Bombay Sapphire Gin, Campari bitters, Martini Reserva Rubino Vermouth TOM COLLINS Tanqueray Gin, lemon, sugar syrup, soda AMARETTO SOUR Saliza Tosolini Amaretto, Angostura bitters, cherry and vanilla syrup, lemon, sugar syrup SIDE CAR Hennessy VS Cognac, Cointreau, lemon, sugar syrup	£11.95	SIGNATURE COCKTAILS FRENCH FIZZ Twist on a French Martini, Lombard Champagne, Finlandia Vodka, Briottet Crème de Framboise Liqueur, pineapple GARDEN MOJITO Twist on a Mojito, Hendricks Gin, St Germain Elderflower Liqueur, cucumber, mint PROVENCE ROSE CRUSH Fruity Gin Cocktail with Provence Rosé, Puerto de Indias strawberry gin, Provence rosé wine, raspberries, strawberries, apple RASPBERRY DAIQUIRI Classically Strong and Fruity. Bacardi Carta Blanca White Rum, Briottet Crème de Framboise Liqueur, lime MALVASIA SOARES Our Award Winning Graham's Blend No.5 Cocktail, Grahams Blend No.5 White Port, El Jimador Reposado Tequila, Briottet Crème de Pêche Liqueur, homemade spice mix CHOCOLATE SHIRAZ-ERAC Chocolate Sazerac with Bloody Shiraz Gin, Rittenhouse Rye Whisky, Four Pillars Bloody Shiraz Gin, Crème de Cacao Liqueur BASIL SMASH Fragrant Gin Cocktail, Tanqueray Gin, Noilly Prat Dry Vermouth, basil, lemon GRAPEFRUIT & ORANGE MARTINI Sustainable Martini du Vin, Discarded Chardonnay Vodka, Italicus Bergamot Liqueur, Lillet Blanc	£11.95
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SUNDAY LUNCH MENU

2 COURSES | £29.95 PER PERSON
3 COURSES | £34.95 PER PERSON

Help yourself to the choice of appetisers from our French Market Table, followed by a traditional Roast du Vin or choice of Plat Principaux and finally a delicious Dessert.

BON APPÉTIT!

ENTRÉES

THE FRENCH MARKET TABLE

Soup of the day (398kcal), a buffet of Severn & Wye hot and cold smoked salmon (184kcal), shell on prawns (101kcal), selection of charcuterie (297kcal), grilled vegetables (210kcal), pickles (36kcal), potato salad (117kcal), courgette, green bean and halloumi salad (174kcal), fennel, feta and pomegranate salad (169kcal), mixed leaf salad (0kcal) and freshly baked artisan breads (236kcal)

PLATS PRINCIPAUX

SCHNITZEL (895kcal \ 925kcal)
Chicken or halloumi [V]

FILLET OF SEA BASS (220kcal)
Pipérade, pesto and fennel

SPELT RISOTTO (620kcal)
Spring vegetables [VGI]



DESSERTS

CRÈME BRÛLÉE (717kcal) [V]

POT AU CHOCOLAT (713kcal) [V]

TARTE TATIN DU JOUR (644kcal) [V]

POIRE BELLE HÉLÈNE SUNDAE (912kcal) [VGI]

HDV CLASSIC BURGER & FRITES
200g burger patty, relish, bacon, grilled cheese, brioche bun (1,172kcal) **OR** Plant based burger patty, mushroom ketchup, grilled vegan feta cheese, plant based brioche bun (1,143kcal) [VGI]

SALADE MAISON (142kcal \ 284kcal)
Add: Chicken (234kcal), Tiger Prawns (70kcal) or Halloumi [VGI] (208kcal)

GLACES ET SORBETS (52kcal) [V]

ASSIETTE DE FROMAGE (606kcal)
French artisan cheese, biscuits and chutney
◇ £2 supplement

For special dietary requirements or allergy information, please speak with a member of our team before ordering. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free or fulfil dietary requirements due to possible cross contamination during production. [VGI] = Does not include any ingredients derived from animals. [VGIA] = Alternative available that does not include any ingredients derived from animals. [V] = Vegetarian. Cheese boards may contain unpasteurised cheese. Calorie content. Calculations as accurate as possible however slight variations may occur. To maintain a healthy weight, the daily recommended intake of calories for adults is around 2,000 calories a day. All of our prices include VAT. A discretionary service charge of 12.5% will be added to your bill.



For further information on allergens please scan here.

HOTELDUVIN.COM

TASTE DU VIN MENU

EACH COURSE HAS BEEN EXPERTLY PAIRED BY OUR GROUP SOMMELIER WITH A GLASS OF WINE TO COMPLEMENT THE DISH

SEVERN & WYE SMOKED SALMON CLASSIC (145kcal)

Treacle soda bread and fromage blanc

Wine Pairing: Verdejo, Elias Mora, Rueda, Spain [125ml glass]

CHICKEN LIVER PARFAIT (243kcal)

Brioche toast and raisin chutney

Wine Pairing: Hills and Valleys Riesling, Pikes, Clare Valley, SA, Australia [125ml glass]

BEEF CHEEK BOURGUIGNON (762kcal)

8 hour braised beef cheeks, served with pancetta, mushrooms, baby onions and pommes mousseline

Wine Pairing: Beaujolais, Château Belleverne, Chenas, France [175ml glass]

POT AU CHOCOLAT (237kcal)

Classic chocolate mousse with crème Chantilly [V]

Wine Pairing: Six Grapes by Graham's, Portugal [50ml glass]

THE CHEESE PLATE (534kcal)

Selection of artisan cheese, served with biscuits and chutney

Wine Pairing: Bordeaux Supérieur, 'Tradition' Château Penin, France [125ml glass]

£59.95 PER PERSON
(based on minimum of two sharing)

Sample menu, dishes and wines are subject to seasonal variations

Vegan alternative available

For special dietary requirements or allergy information, please speak with a member of our team before ordering. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free or fulfil dietary requirements due to possible cross contamination during production. [VGI] = Does not include any ingredients derived from animals. [VGIA] = Alternative available that does not include any ingredients derived from animals. [V] = Vegetarian. Cheese boards may contain unpasteurised cheese. Calorie content. Calculations as accurate as possible however slight variations may occur. To maintain a healthy weight, the daily recommended intake of calories for adults is around 2,000 calories a day. All of our prices include VAT. A discretionary service charge of 12.5% will be added to your bill.



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Nouilles et Macaronis FRAIS aux ŒUFS **SCAPINI** Maison principale 28, Rue de Strassbourg, PARIS **BISCUITS**

Bistro du Vin

Au Sablier ROBES, MODES 14, Rue Drouot PARIS TELEPHONE 331-21 ENGLISH SPOKEN

CHATEAUBRIAND & MALBEC

Chateaubriand perfectly paired with a bottle of Argentinian Malbec, served with classic trimmings for two or more to share

£39.50 per person... saving over 24%!

Available Sunday-Thursday for dinner

CHATEAUBRIAND 500G

Pommes frites, salad and peppercorn sauce

A BOTTLE OF MALBEC

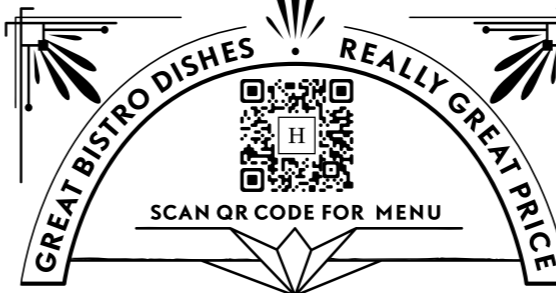
BY HOTEL DU VIN


Mendoza, Argentina

VOLTAIRE articulé avec **Tablette** pour MALADE OPPRESSÉ **DUPONT** Fabricant breveté s. g. d. g. FOURNISSEUR DES HOPITAUX à PARIS - 10, Rue Hauteville, 10 près l'Ecole de Médecine Les plus HAUTES RÉCOMPENSES à toutes les Expositions. ENVOI FRANCO du CATALOGUE contenant 423 fig.



PRIX FIXE



Prices from £29.95 per person  £40.95 with a glass of Champagne

AFTERNOON TEA

Join us and all of fashionable society to sip tea and nibble on sandwiches in the middle of the afternoon.

With a fine selection of finger sandwiches, cakes and plain and fruit scones served with Paysan butter.



LE PLUS BEAU CADEAU à faire ou à recevoir certainement



UNE MONTRE **THENIZ**

Elle est enfilée de la haute orfèvrerie dans laquelle vous trouvez un cadran ou «salle à qui vive» l'effort, elle fera apprécier votre jugement et votre bon goût, elle valdra plus que n'importe quel autre objet d'élite de qualité qui s'y vendent; elle ne peut jamais de sa valeur !!

Elle est enfin le cadeau idéal que l'on portera avec soi sa vie durant et qui rappellera à chaque instant l'IMAGE DU DONATEUR !!

ACHETEZ VOS MONTRES chez **THENIZ** CHEZ L'ORFÈVRE

Elle se fait en or, en argent, en métal, pour hommes, dames, garçons et se vend à partir de 30 francs chez les meilleurs horlogers.

Pour renseignements et adresse de l'Orfèvre, adresse à la C^o THENIZ, Boulogne, qui enverra gratuitement à titre de son service un prospectus à la demande au 14, Rue Drouot, Paris.

CHAMPAGNE



DELBECK REIMS



HOTEL DU VIN

Experience splendour in a town near you



FRANCE CHAMPAGNE



E. DEBRAY PROPRIETAIRE

LA HAUBETTE-TINQUEUX-LEZ-REIMS

BUREAU DE REPRESENTATIONS 8, RUE DE L'ISLY PARIS

TASTE DU VIN

FOR A TRUE TASTE OF HOTEL DU VIN

A wonderful way to explore a range of our classic dishes and wines is with our Taste du Vin package, featuring five courses with wine pairings.

£59.95 PER PERSON
(based on minimum of two sharing)

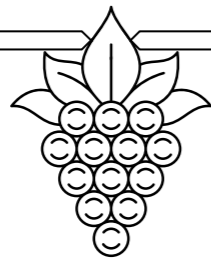
NOUVEAU PARFUM **FLEURS DE MOUSSE.** GRAND SUCCES ELEGANT ET DISTINGUE GRAND SUCCES SAUZÉ FRÈRES - PARFUMEURS - 88, BOULEVARD PORT ROYAL, PARIS

SAVON VERT DE L'AMIRAL FAISANT MAIGRIR LA PARTIE DU CORPS SAVONNÉE

Tous ceux qui s'intéressent aux **Aéroplanes** doivent avoir l'ALMANACH 1913

Fleurs coupées

En hiver nous expédions franco contre mandat postal de 2 Frs. 5 Frs. 10 Frs. UN PANIER DE JOLIES FLEURS VARIÉES OEUILlets, Mimosa, Rose, Anémone, Bégonia

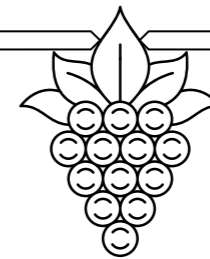


BISTRO DU VIN WINE LIST

Wine; the very lifeblood of our Hotels & Bistros. You will find us passionate, but not pretentious; excited, but not elitist.

We are here to help you explore, discover, or simply enjoy your favourites. Our expert in-house wine ambassadors and bar teams can draw from a cellar with an extensive mix of wines from around the world, from traditional quality Bordeaux and Burgundy through to trendy wines from the New World. It promises something for everyone ~ from a simplified selection of quaffable wines by the glass, to sophisticated and complex varieties from leading wine makers from every continent.

How you enjoy wine at Hotel du Vin & Bistro is up to you. From a perfectly chilled crisp Chablis with friends in the bar through to our own label Malbec with a steak in the Bistro. By joining us for an informal yet informative wine tasting with our sommeliers and wine ambassadors; or perhaps one of our fabulous wine dinners, co-hosted by some of the world's greatest producers.



BISTRO DU VIN FRENCH WINE MAP

French food and wine are at the heart of Bistro du Vin and our hotels across Great Britain. Whilst we have a range of wines from around the world available as part of our extensive list, we have a selection of wines we are immensely proud of, from across the many of the notable wine appellations in France.

Here you will find an overview of each of the regions and the wines currently featured within this list:

CHAMPAGNE

* Cuvée Hotel du Vin, Lombard
* Lanson Père et Fils
* Lanson Rosé
Lombard, Blanc de Noir, Brut Nature, Grand Cru, Verzenay
Lanson, Blanc de Blancs
Laurent-Perrier Vintage
Grand Siècle By Laurent-Perrier

CHABLIS

Chablis 1ER Cru, Vaillons, Olivier Tricon

ALSACE

Riesling, Trimbach, Ribeauvillé
Dry Riesling, Donnhoff Qba, Nabe
Gewurztraminer, Classic, Hugel

LOIRE VALLEY REGIONS

* Muscadet, Sèvre-et-Maine sur Lie La Bretesche, Jérémie Huchet
Vouvray, Marc Bredif
Pouilly-Fumé, Villa Paulus, Domaine Masson-Blondelet
Sancerre, 'Le Pierrier', Domaine Thomas

BURGUNDY

Meursault, Bouchard Père & Fils
Maranges 1er Cru, La Fuisse
Puligny Montrachet, Domaine Pernot Belicard
Chassagne-Montrachet, Thomas Morey, Rouge Vieilles Vignes
Gevey-Chambertin, Joseph Drouhin

BEAUJOLAIS

* Chenas, Château Belleverne

BORDEAUX

* Bordeaux Supérieur 'Tradition' Château Penin
Bordeaux Supérieur, Château de Cazenove
Saint-Émilion Grand Cru, Château Tour Baladoz
Château Talbot, Grand Cru Classé Saint-Julien
Margaux, Chateau Tayac
Pomerol, Chateau Mazeyres

RHÔNE VALLEY REGIONS

Condrieu, La Petite Côte, Yves Cuilleron
Chateaufeuf du Pape, Domaine Chante Cigale
Côte Rôtie, Guigal, Brune et Blonde

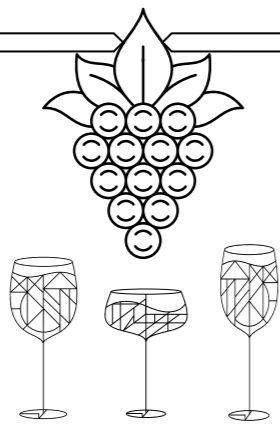
SOUTH OF FRANCE

* Maison Blanc, Rouge & Rosé by Anciens Temps, Vin de France
* Viognier, Les Iles Blanches, Cellier des Chartreux, IGP Gard

PROVENCE

* Côtes de Provence, Château Gairoird Rosé

** This symbol shows wines that are available by the glass.*



WINE GLASS SHAPES

The bigger the glass, the better the wine, right? Wrong! The correct wine glass shape and size is more about matching with the style of the wine than the quality of it. For example, a high-acid white wine such as Sauvignon Blanc, no matter what the quality, will always be best enjoyed in a smaller wine glass. Whereas a Pinot Noir or an oaked Chardonnay should be in a larger more bulbous 'Burgundy' wine glass and a full-bodied red, such as a Cabernet Sauvignon in a tall, larger 'Bordeaux' wine glass.

There are a number of considerations in matching wine style and wine glass shape including the way our nose and sense of smell receive these wines, but the main reason is the consideration of which parts of the tongue, the 'palate', we wish the wine to be received by. The palate has different sections that identify the various elements of the wine. The glass shape helps to position the wine correctly around the palate whilst being drunk, to maximise the enjoyment of that style of wine. So, when wine is served in the correct glass it can make a huge difference to the enjoyment of that wine!

BISTRO DU VIN SIGNATURE SELECTION

CHAMPAGNE & SPARKLING WINE

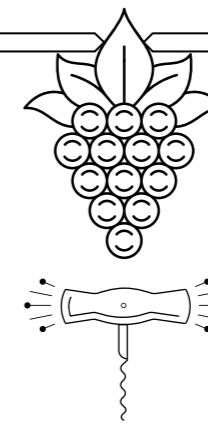
	bottle 750ml
<i>JANSZ, CUVÉE ROSÉ, NV Tasmania, Australia</i>	£54.95
<i>LOMBARD, BLANC DE NOIR, BRUT NATURE Grand Cru, Verzenay</i>	£96.95
<i>LANSON, BLANC DE BLANCS</i>	£109.95
<i>LAURENT-PERRIER VINTAGE</i>	£114.95
<i>GRAND SIÈCLE BY LAURENT-PERRIER</i>	£259.95

WHITE WINE - FRANCE

	bottle 750ml
<i>VOUVRAY Marc Bredif, Loire Valley</i>	£44.95
<i>RIESLING Trimbach, Alsace</i>	£46.95
<i>GEWURZTRAMINER Classic, Hugel, Alsace</i>	£49.95
<i>POUILLY-FUMÉ Villa Paulus, Domaine Masson-Blondelet, Loire Valley</i>	£64.95
<i>SANCERRE 'Le Pierrier', Domaine Thomas, Loire Valley</i>	£68.95
<i>CHABLIS 1er Cru Montmains, Olivier Tricon</i>	£72.95
<i>CONDRIEU La Petite Côte, Yves Cuilleron, Rhône Valley</i>	£95.95
<i>MEURSAULT Bouchard Père & Fils, Burgundy</i>	£109.95
<i>PULIGNY MONTRACHET Domaine Pernot Belicard, Burgundy</i>	£119.95

WHITE WINE - REST OF THE WORLD

<i>FLORÃO Quinta da Fonte Souto, Alentejo, Portugal</i>	£37.95
<i>GAVI DI GAVI La Minaia, Nicola Bergaglio, Italy</i>	£39.95
<i>SAVATLANO Papagiannakos, Attica, Greece</i>	£39.95
<i>SEMILLON Vergelegen Reserve, South Africa</i>	£46.95
<i>SAUVIGNON BLANC Awatere River by Louis Vavasour, Marlborough, New Zealand</i>	£52.95
<i>DRYRIESLING Dönnhoff Qba, Nabe, Germany</i>	£63.95
<i>CHARDONNAY Patz and Hall, Sonoma Coast, United States</i>	£94.95



CORK vs SCREW CAP

Wine makers have lots of options now on how to seal their wine bottles. Real cork, artificial cork, plastic corks, screw caps, even glass stoppers are all available, but does the choice of stopper really make a difference? There are benefits to various bottle stoppers, so let's look at the top two options. Firstly, real cork has the romance and historical significance and is believed to be very important to the maturing process of wines that need time to age. However, the chances of a faulty wine from a bottle with a real cork is higher! Screw cap wines are more sustainable, cheaper and far less likely to cause a wine fault, but they do not have the same romance and presentation as a cork, nor do they have the same impact on the aging process.

Overall our take on it is that for a wine that does not need to age to improve, such as a high-acid white made to be drunk young and fresh, a screw cap is ideal, but for a wine than needs time to age, such as a premium Bordeaux, we prefer the benefits of real cork.

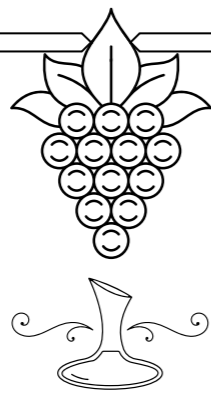
BISTRO DU VIN SIGNATURE SELECTION

RED WINE - FRANCE

	bottle 750ml
<i>BORDEAUX SUPÉRIEUR Château de Cazenove, Bordeaux</i>	£39.95
<i>MARANGES 1er Cru, La Fussière, Burgundy</i>	£68.95
<i>CHÂTEAUNEUF DU PAPE Domaine Chante Cigale, Southern Rhône Valley</i>	£72.95
<i>MARGAUX Chateau Tayac, Bordeaux</i>	£92.95
<i>SAINT-ÉMILION Grand Cru, Château Tour Baladoz, Bordeaux</i>	£98.95
<i>CHASSAGNE-MONTRACHET Thomas Morey, Rouge Vieilles Vignes, Burgundy</i>	£104.95
<i>POMEROL Chateau Mazeyres, Bordeaux</i>	£112.95
<i>GEVREY-CHAMBERTIN Joseph Drouhin, Burgundy</i>	£114.95
<i>CÔTE RÔTIE Guigal, Brune et Blonde, Rhône Valley</i>	£129.95
<i>SAINT-JULIEN Château Talbot, Grand Cru Classé, Bordeaux</i>	£149.95

RED WINE - REST OF THE WORLD

<i>CARMENERE Gran Reserva Tarapaca, Maipo, Chile</i>	£34.95
<i>BOBAL Sierra Norte 'Pasion de Bobal', Spain</i>	£35.95
<i>'DOURO RED' Quinta Do Crasto, Douro, Portugal</i>	£36.95
<i>SPÄTBURGUNDER Trocken, Messmer, Germany</i>	£42.95
<i>SHIRAZ Yalumba, Samuels Collection, Barossa Valley, Australia</i>	£46.95
<i>ZINFANDEL Edmeades, Mendocino County, California, USA</i>	£49.95
<i>ALTITUDES RED Ixsir, Lebanon</i>	£54.95
<i>RIBERA DEL DUERO '9 meses' Carmelo Rodero, Spain</i>	£54.95
<i>CABERNET SAUVIGNON Thelema, Western Cape, South Africa</i>	£56.95
<i>RIOJA Gran Reserva, Gregorio Martinez, Spain</i>	£59.95
<i>TANNAT Preludio "Barrel Select" By Familia Deicas, Uruguay</i>	£74.95
<i>MALBEC Cadus Single Vineyard, 'Finca Las Torcasas', Lujan de Cuyo, Mendoza, Argentina</i>	£84.95
<i>AMARONE Della Valpolicella, Reius, Sartori, Italy</i>	£86.95
<i>PINOT NOIR Adelsheim 'Breaking Ground', Willamette Valley, Oregon, USA</i>	£94.95
<i>CABERNET SAUVIGNON Palermo by Orin Swift, Napa Valley, California, USA</i>	£98.95
<i>BAROLO Proprietà Fontanafredda, Fontanafredda, Italy</i>	£109.95



TO DECANT OR NOT TO DECANT?

The question of 'should wine always be decanted' is regularly asked by our guests. Before we can answer this let us look at the two main reasons why we decant wine. Firstly, to oxidate the wine through the transfer of wine from the bottle to the decanter, and the increased surface area of the wine to air contact in the decanter. This oxidation helps to soften the acidity in the wine and makes the wine 'smoother' and more enjoyable to drink. Secondly, the process of decanting helps to remove any sediment from the wine. However, does this mean that all wines should be decanted, and the answer is no!

Styles of wine that get the most benefit from being decanted are those either with high levels of sediment or bigger more full-bodied reds such as Barolo from Italy and Cabernet based wines. These styles of wine are full bodied and high in tannins, the decanting process therefore helps to make these wines softer and more enjoyable to drink. Other wines, for instance most whites and lighter reds such as Pinot Noir, tend not to benefit from the decanting process and may even deteriorate from being decanted. However, ultimately the choice of whether you wish to have your wine decanted or not is yours, we will just recommend the wines that benefit most from the decantation process.

BISTRO DU VIN WINE LIST

CHAMPAGNE & SPARKLING WINE

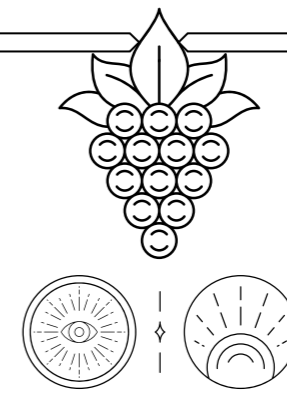
	glass 125ml	bottle 750ml
<i>EINS, ZWEI, ZERO, RIESLING</i> Leitz, Germany [Alcohol-Free]	£4.95	£27.95
<i>PROSECCO, EXTRA DRY NV</i> Fiol, Veneto, Italy	£7.95	£39.95
<i>HENNERS BRUT NV</i> East Sussex, England	£11.95	£67.95
<i>CUVÉE HOTEL DU VIN</i> Lombard, France	£11.95	£69.95
<i>LANSON PÈRE ET FILS</i> France	£12.95	£74.95
<i>LANSON ROSÉ</i> France	£14.50	£84.95

WHITE WINE

	glass 175ml	glass 250ml	carafe 500ml	bottle 750ml
<i>MAISON BLANC</i> Anciens Temps, Vin de France	£6.50	£8.95	£16.95	£24.95
<i>MUSCADET</i> Sèvre-et-Maine sur Lie La Bretesche, Jérémie Huchet, France	£7.50	£9.95	£19.50	£27.95
<i>RIESLING</i> Hills & Valleys, Pikes, Clare Valley, South Australia	£7.95	£10.50	£20.50	£29.95
<i>VIOGNIER</i> Les Iles Blanches, Cellier des Chartreux, IGP Gard, France	£8.95	£12.50	£23.95	£34.95
<i>VERDEJO</i> Elias Mora, Rueda, Spain	£9.50	£12.95	£24.50	£35.95
<i>PINOT GRIGIO</i> Puiatti, Friuli-Venezia Giulia, Italy	£9.95	£13.50	£25.50	£36.95
<i>SAUVIGNON BLANC</i> Crowded House, Marlborough, New Zealand	£10.50	£13.95	£27.50	£39.95
<i>CHARDONNAY</i> Kendall Jackson, Vintners Reserve, California, USA	£13.50	£18.50	£34.95	£49.95

ROSÉ WINE

	glass 175ml	glass 250ml	carafe 500ml	bottle 750ml
<i>MAISON ROSÉ</i> Anciens Temps, Vin de France	£6.50	£8.95	£16.95	£24.95
<i>ROSÉ SAUVAGE BY HOTEL DU VIN</i> Clare Valley, South Australia	£8.95	£12.50	£23.95	£34.95
<i>CÔTES DE PROVENCE</i> Château Gairoird Rosé, France [Organic]	£10.50	£13.95	£27.50	£39.95



OLD WORLD vs NEW WORLD

Terms used frequently in the wine world, but what do they really mean? Well, there are a number of differences between New World and Old World wine growing countries and all of them have exceptions to the rules! Primarily most European countries are classed as Old World, since wine making originated in these countries and dates back hundreds of years. However, a more significant difference is the labelling terminology. Most wines that originate from Old World countries, such as France, Spain and Italy, are named after the place where they are produced. Whereas wines from the New World are often named after the grape variety or the brand name given by the producer, or both! For example, Chablis, Bordeaux, Rioja, Barolo, Sancerre and Champagne are all places that are iconic for producing wines and they all have strict laws over what they can and cannot do in their grape growing and wine making, even down to which varieties they can or cannot grow. The New World does not have the same type of laws, hence you can have a 'Chardonnay' labelled wine from all over the world. However, unless you know which Old World wine region is permitted to grow which varieties you may not know that Chablis make wines from Chardonnay grapes and Sancerre from Sauvignon Blanc grapes!

BISTRO DU VIN WINE LIST

RED WINE

	glass 175ml	glass 250ml	carafe 500ml	bottle 750ml
<i>MAISON ROUGE</i> Anciens Temps, Vin de France	£6.50	£8.95	£16.95	£24.95
<i>CABERNET SAUVIGNON</i> 'Man with the Ax' Showdown, California, USA	£7.50	£9.95	£19.50	£27.95
<i>CHIANTI</i> Da Vinci, Italy	£7.95	£10.50	£20.50	£29.95
<i>BEAUJOLAIS</i> Château de Belleverne, Chénas, France	£8.95	£12.50	£23.95	£34.95
<i>MALBEC BY HOTEL DU VIN</i> Mendoza, Argentina	£9.95	£13.50	£25.50	£36.95
<i>BORDEAUX SUPÉRIEUR</i> 'Tradition' Château Penin, France	£10.50	£13.95	£27.50	£39.95
<i>RIOJA RESERVA</i> Lealtanza, Altanza, Spain	£12.50	£16.95	£32.95	£47.95
<i>PINOT NOIR</i> Urlar, Gladstone, New Zealand [Organic]	£13.50	£18.50	£34.95	£49.95

DESSERT WINES & PORT

	glass 50ml	glass 100ml	bottle
<i>MOSCATO D'ASTI</i> Alasia, Italy (750ml bottle)			£26.95
<i>LICOR DE TANNAT</i> Familia Deicas, Uruguay (500ml)	£4.95	£8.95	£42.95
<i>TOKAJI</i> Late Harvest, Diznoko, Hungary (500ml)	£5.95	£10.95	£52.95
<i>RESERVE BLENDED PORT</i> Six Grapes by Graham's, Portugal (750ml)	£2.95	£4.95	£32.95
<i>10 YEAR OLD TAWNY</i> Graham's, Portugal (750ml)	£3.95	£6.95	£49.95
<i>20 YEAR OLD TAWNY</i> Graham's, Portugal (750ml)	£5.50	£10.50	£74.95

125ml glasses also available on bottles with by the glass prices, excluding Dessert Wines & Port.
A discretionary service charge of 12.5% will be added to your bill. All prices in GBP and include VAT.
For special dietary requirements or allergy information, please speak with our staff before ordering.



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