

**Bistro  
du Vin**

# BAR FOOD MENU

## AMUSE-BOUCHES

<b>PETITES OLIVES LUCQUES</b> (94kcal) [VGI]	£5.95
<b>AMANDES FUMÉES</b> (307kcal) [V] Smoked almonds	£3.95
<b>PAIN D'ÉPI</b> (188kcal) [V] Maison Bordier butter	£8.50
<b>FOUGASSE</b> (1,024kcal) [V] Black garlic aioli	£8.50
<b>SAUCISSON SEC</b> (88kcal) Cornichons	£6.95
<b>CROQUETTES DE SAUMON MARINÉ AU CIDRE DE NORMANDIE</b> (647kcal) £7.95 Normandy cider cured salmon fishcakes, curried mayonnaise	
<b>HUÎTRES MARY</b> (1,599kcal)	£11.95
Native rock oyster, Vodka Bloody Mary, caperberry and rock oyster garnish	

## HUÎTRES ROCK NATIVES

Single (80kcal)	£4.95
Half a dozen (389kcal)	£26.95
125ml	£11.95

Add Champagne: Cuvée Hotel Du Vin *Lombard, France*

## DÉJEUNER

<b>JAMBON BEURRE</b> (621kcal)	£10.50
Thick cut ham, cornichons and French butter in a baguette style crusty roll with Dijonnaise	
<b>SAUCISSON &amp; CORNICHON BRIOCHÉ</b> (412kcal)	£11.50
Sliced French saucisson, cornichons in a soft brioche roll with Dijonnaise	
<b>TOAST À L'AVOCAT</b>	£9.50
Avocado on toast, chunky cherry tomato salsa and toasted sourdough (287kcal) [VGI]	
Served with poached eggs (417kcal) [V]	£10.50
<b>CROQUE MONSIEUR</b> (254kcal)	£13.95
Baked ham, Emmental cheese, Vedett IPA rarebit	
<b>CROQUE MADAME</b> (238kcal)	£14.95
Baked ham, Emmental cheese, Vedett IPA rarebit and fried egg	
<b>PAN BAGNAT</b> (186kcal) [V]	£10.50
A crusty baguette roll stuffed with tomatoes, soft boiled egg, black Niçoise olives, red onion and peppers	
Add: Tuna (204kcal)	£4.00
<b>ADD FOR</b> £4.95	
Pomme frites   Salade verte	

For special dietary requirements or allergy information, please speak with a member of our team before ordering. To prioritise your safety, we're unable to modify dishes for allergens. However, a full allergen matrix is available. 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 scan here.



HOTELDUVIN.com

## HOT DRINKS

<b>TEA</b>	£3.50
English Breakfast   Decaffeinated Breakfast   Earl Grey   Organic Chamomile Organic Peppermint   Pure Green   Blackberry & Raspberry   Lemon & Ginger	
<b>COFFEE</b>	
Americano (2kcal)	£3.75
Espresso (1kcal)   Macchiato (13kcal)	£2.95
Double Espresso (2kcal)   Double Macchiato (15kcal)	£3.95
Latte (74kcal)   Cappuccino (42kcal)   Flat White (64kcal)   Mocha (132kcal)	£4.25
<b>HOT CHOCOLATE</b> (143kcal)	£4.25

## SOFT DRINKS

<b>COKE</b> Coca-Cola   Diet Coke   Coca-Cola Zero	330ml	£3.50
<b>MIXERS</b> Coca-Cola   Diet Coke	200ml	£2.50
<b>SCHWEPES</b> Lemonade   Soda Water   Ginger Beer	200ml	£2.50
<b>FRANKLIN &amp; SONS LTD</b>	275ml	£3.50
Raspberry Lemonade   Elderflower Lemonade		
<b>FEVER TREE TONIC</b>	200ml	£3.00
Indian   Refreshingly Light   Mediterranean   Elderflower		
<b>FEVER TREE GINGER ALE</b>	200ml	£3.00
<b>FEVER TREE SICILIAN LEMONADE</b>	275ml	£3.50
<b>FEVER TREE CLOUDY BRITISH APPLE</b>	275ml	£3.50
<b>FRUIT JUICES</b>	175ml	£2.70
Pineapple   Apple   Orange   Grapefruit   Cranberry		
<b>KINGSDOWN MINERAL WATER</b>		
Still or sparkling	330ml	£2.95
<b>PUREZZA</b>		
Still or sparkling	750ml	£4.75

## BEERS & CIDERS

<b>HEINEKEN</b> Holland	330ml	(ABV 5.0%)	£5.50
<b>HEINEKEN 0.0%</b> Holland	330ml	(ABV 0.0%)	£4.00
<b>BIRRA MORETTI</b> Italy	330ml	(ABV 4.6%)	£5.50
<b>CHANG EXPORT</b> Thailand	320ml	(ABV 5.0%)	£5.50
<b>VEDETT EXTRA ORDINARY IPA</b> Belgium	330ml	(ABV 5.5%)	£6.00
<b>VEDETT EXTRA PILSNER</b> Belgium	330ml	(ABV 5.0%)	£6.00
<b>LEFFE BLONDE</b> Belgium	330ml	(ABV 6.0%)	£6.50
<b>CHOUFFE CHERRY</b> Belgium	330ml	(ABV 8.0%)	£7.50
<b>PAUWEL KWAK AMBER ALE</b> Belgium	330ml	(ABV 8.4%)	£7.50
<b>OLD MOUT</b> New Zealand	500ml	(ABV 4.0%)	£6.50
Pineapple & Raspberry   Kiwi and Lime   Berries & Cherries			
<b>ASPALL SUFFOLK DRAUGHT CYDER</b> England	330ml	(ABV 5.5%)	£6.00

## AFTERNOON TEA

### A HISTORY OF AFTERNOON TEA

Tea consumption increased dramatically during the early nineteenth century and it is around this time that Anna, the 7th Duchess of Bedford is said to have complained of “having that sinking feeling” during the late afternoon. At the time it was usual for people to take only two main meals a day, breakfast, and dinner at around 8 o'clock in the evening. The solution for the Duchess was a pot of tea and a light snack, taken privately in her boudoir during the afternoon.

Later friends were invited to join her in her rooms at Woburn Abbey and this summer practice proved so popular that the Duchess continued it when she returned to London, sending cards to her friends asking them to join her for “tea and a walking the fields”. Other social hostesses quickly picked up on the idea and the practice became respectable enough to move it into the drawing room. Before long all of fashionable society was sipping tea and nibbling sandwiches in the middle of the afternoon.

### CLASSIC CREAM TEA

£15.95 PER PERSON

A selection of plain and fruit scones served with Paysan butter, Bonne Maman strawberry conserve and Rodda's Cornish clotted cream, along with two of the Chef's patisseries of the day. (959kcal) [VGIA/NGIA]  
Served with your choice of tea from the Bird & Blend Tea Co.

### AFTERNOON TEA

£29.95 PER PERSON

#### FINGER SANDWICHES

Chicken and tarragon Dijonnaise on pain d'épi (190kcal)

Ham and Gruyère on mini croissant (194kcal)

Severn & Wye smoked salmon and chive cream cheese on brioche roll (178kcal)

Ratatouille and vegan style feta on socca pancake (110kcal)

#### SCONES (305kcal)

A selection of plain and fruit scones served with Paysan butter, strawberry conserve and Rodda's Cornish clotted cream

#### SELECTION OF CAKES

Crème brûlée (222kcal)

Valrhona “Nyangbo” pot au chocolat (124kcal)

Apple tarte tatin with crème Normandie (la servi froid) (186kcal)

La Profiterole with vanilla ice cream and chocolate sauce (395kcal)

Served with your choice of tea from the Bird & Blend Tea Co.

*Vegan options are available please see overleaf.*

## AFTERNOON TEA

### VEGAN AFTERNOON TEA

£29.95 PER PERSON

#### FINGER SANDWICHES

Vegan style Cheddar and pickle on brown loaf (127kcal)

Cucumber and mint on white tin loaf (64kcal)

Eggless and cress on white tin loaf (108kcal)

Ratatouille and vegan style feta on socca pancake (110kcal)

#### SCONES (292kcal) [VGI]

A selection of plain and fruit scones served with soya spread, Bonne Maman strawberry conserve and vegan cream cheese

#### SELECTION OF CAKES [ALL VGI]

Crunchy chocolate cheesecake (620kcal)

Raspberry and coconut slice (384kcal)

Carrot and walnut cupcake (228kcal)

Chocolate and cherry cupcake (287kcal)

## TEA

**GREAT BRITISH CUPPA** – A fresh and light English Breakfast tea

**EARL GREY CRÈME** – A light and creamy Earl Grey with a hint of vanilla

**THE DIGESTER** – Developed to aid digestion, with ginger and fennel to help ease sluggish moments

**MOJITEA** – A green tea with peppermint and lime

**NEARLY NIRVANA** – A floral white blend scented with jasmine and creamy spearmint

**PEPPY MINT** – A minty classic with blue cornflowers

**DOZY GIRL** – Lavender, chamomile blend with rose petals; floral and calming

**GINGERBREAD CHAI** – A rooibos blend with cinnamon, ginger and cardamom

Perhaps it's an occasion for complementing your afternoon tea with one of our cocktails or a glass of Champagne. Our cocktails range from timeless classics to our signature collection, we have a wealth of options to suit all tastes, including a range of alcohol free alternatives.

For special dietary requirements or allergy information, please speak with a member of our team before ordering. To prioritise your safety, we're unable to modify dishes for allergens. However, a full allergen matrix is available. 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 scan here.



HOTELDUVIN.com

## COCKTAILS AU CLASSIQUE

£11.95

### *BLOODY MARY*

Absolut Vodka, tomato, spices

### *COSMOPOLITAN*

Absolut Citron Vodka, Cointreau, cranberry, lime

### *GARDEN MOJITO*

Hendricks Gin, St Germain Elderflower Liqueur, elderflower cordial, cucumber, mint, soda

### *MARGARITA*

El Jimador Reposado Tequila, Cointreau, lime, agave, salt

### *OLD FASHIONED*

Woodford Reserve Bourbon, demerara, bitters

### *PINA COLADA*

Bacardi Coconut Rum, pineapple, cream, coconut, lime

### *RASPBERRY DAIQUIRI*

Bacardi Carta Blanca Rum, Briottet Crème de Framboise, bitters, lime, sugar, raspberry

### *APEROL SPRITZ*

Aperol, Prosecco, soda water

### *MARTINIS*

### *ESPRESSO MARTINI*

Absolut Vodka, Tosolini Expre Liqueur, espresso, sugar

### *PASSION FRUIT MARTINI*

Absolut Vanilia Vodka, Passoa Passion Fruit Liqueur, pineapple, passion fruit, Prosecco

### *SOURS*

### *RHUBARB SOUR*

Slingsby Rhubarb Gin, bitters, raspberry, lemon, sugar

### *WHISKEY SOUR*

Woodford Reserve Bourbon, bitters, lemon, sugar, foam

### *AMARETTO SOUR*

Saliza Tosolini Amaretto, bitters, lemon, sugar, foam

### *NEGRONIS*

### *BOULEVARDIER*

Woodford Reserve Bourbon, Campari bitters, Martini Reserva Rubino Vermouth

### *WHITE NEGRONI*

Tanqueray Gin, Italicus Liqueur, Martini Reserva Ambrato Vermouth

### *CLASSIC NEGRONI*

Bombay Sapphire Gin, Campari bitters, Martini Reserva Rubino Vermouth

### *NEGRONI FLIGHT*

3 Negronis, Classic, White and Boulevardier

£15.00

## CHAMPAGNE COCKTAILS

### *CLASSIC CHAMPAGNE COCKTAIL*

Cuvée Hotel du Vin Champagne, Hennessy Cognac, bitters, sugar

£13.95

### *BELLINI ROYALE*

Cuvée Hotel du Vin Champagne, Briottet Crème de Pêche, peach

£12.95

### *FRENCH 75*

Cuvée Hotel du Vin Champagne, Tanqueray Gin, lemon, sugar, soda

£12.95

### *FRENCH FIZZ*

Cuvée Hotel du Vin Champagne, Absolut Vodka, Briottet Crème de Framboise, pineapple

£12.95

### *KIR ROYALE*

Cuvée Hotel du Vin Champagne, Briottet Crème de Cassis, blackberry

£12.95

### *MIMOSA*

Cuvée Hotel du Vin Champagne, orange

£10.95

## COCKTAILS AU VIN

£11.95

### *CABERNET SOUR*

Slingsby Marmalade Gin, Showdown Cabernet Sauvignon, lemon, grape, sugar

### *GRAHAMS PORT OLD FASHIONED*

Woodford Reserve Bourbon, Reserve Blended Port 'Six Grapes by Graham's', sugar, orange

### *MALVASIA SOARES*

Grahams Blend No.5 White Port, El Jimador Reposado Tequila, Crème de Pêche, agave, lime

### *PROVENCE ROSÉ CRUSH*

Puerto De Indias Strawberry Gin, Briottet Crème de Framboise, Château Gairoird Provence Rosé, apple, strawberry, raspberry

### *GRAHAM'S BLEND NO.5 WHITE PORT & TONIC*

Graham's Blend No.5 White Port, Fever-Tree Mediterranean Tonic, lemon, mint

All our prices include VAT at the prevailing rate. For dietary requirements or allergy information, please speak with our staff before ordering.

## GIN & TONICS

£10.95

### **BROCKMANS**

Fever-Tree Elderflower Tonic, blueberries, grapefruit

### **GIN MARE**

Fever-Tree Indian Tonic, orange, rosemary

### **PUERTO DE INDIAS**

Fever-Tree Slimline Tonic, strawberry, mint

### **SAPLING**

Fever-Tree Slimline Tonic, lemon

### **SLINGSBY RHUBARB**

Fever-Tree Elderflower Tonic, orange, raspberry

## NON-ALCOHOLIC COCKTAILS

£9.95

### **COSNOPOLITAN**

Mountain Everleaf, cranberry, lime, sugar

### **FOREST DAIQUIRI**

Forest Everleaf, lime, honey

### **MARINE SPRITZ**

Marine Everleaf, light Fever-Tree tonic, cucumber, lime

### **NO-JITO**

Marine Everleaf, lime, sugar, soda, mint

### **ORANGE & GINGER HIGBALL**

Forest Everleaf, Fever-Tree Ginger ale, orange

## GIN

<i>TANQUERAY</i> England	(ABV 41.8%)	£5.45
<i>PUERTO DE INDIAS STRAWBERRY</i> Spain	(ABV 37.5%)	£5.55
<i>HENDRICK'S</i> Scotland	(ABV 41.4%)	£5.95
<i>BROCKMANS</i> England	(ABV 40.0%)	£5.95
<i>SAPLING CLIMATE POSITIVE</i> England	(ABV 40.0%)	£5.70
<i>SLINGSBY RHUBARB</i> England	(ABV 40.0%)	£5.95
<i>CAORUNN SMALL BATCH</i> Scotland	(ABV 41.8%)	£5.95
<i>GIN MARE</i> Spain	(ABV 42.7%)	£6.25
<i>TANQUERAY NO. TEN</i> England	(ABV 47.3%)	£6.25
<i>FOUR PILLARS RARE DRY</i> Australia	(ABV 41.8%)	£6.50
<i>FOUR PILLARS BLOODY SHIRAZ</i> Australia	(ABV 37.8%)	£6.50
<i>MONKEY 47</i> Germany	(ABV 47.0%)	£6.50

## RUM

<i>BACARDI CARTA BLANCA</i> Cuba	(ABV 37.5%)	£5.45
<i>BACARDI CARTA NEGRA</i> Cuba	(ABV 37.5%)	£5.45
<i>BACARDI SPICED</i> Cuba	(ABV 35.0%)	£5.45
<i>MOUNT GAY ECLIPSE</i> Barbados	(ABV 40.0%)	£5.45
<i>DIPLOMATICO RESERVA EXCLUSIVA</i> Venezuela	(ABV 40.0%)	£6.25
<i>EL DORADO 12 YEAR OLD</i> Guyana	(ABV 40.0%)	£6.25
<i>RON ZACAPA 23</i> Guatemala	(ABV 40.0%)	£6.95

## VODKA

<i>ABSOLUT</i> Sweden	(ABV 40.0%)	£5.45
<i>DISCARDED, SUSTAINABLE CHARDONNAY</i> England	(ABV 40.0%)	£5.55
<i>BELVEDERE</i> Poland	(ABV 40.0%)	£5.75
<i>CHASE ORIGINAL POTATO</i> England	(ABV 40.0%)	£6.00

## TEQUILA & MEZCAL

<i>EL JIMADOR REPOSADO 100% BLUE AGAVE</i> Mexico	(ABV 38.0%)	£5.45
<i>CAZCABEL COFFEE</i> Mexico	(ABV 34.0%)	£5.45
<i>PATRÓN SILVER 100% AGAVE</i> Mexico	(ABV 40.0%)	£5.95
<i>PATRÓN REPOSADO 100% AGAVE</i> Mexico	(ABV 40.0%)	£6.50
<i>MEZCAL UNION</i> Mexico	(ABV 40.0%)	£5.95

## **BLENDING & DELUXE WHISKY**

<i>JOHNNIE WALKER BLACK, BLENDED</i> Scotch	(ABV 40%)	£5.45
<i>MONKEY SHOULDER, BLENDED</i> Scotch	(ABV 40%)	£5.55
<i>JOHNNIE WALKER BLUE, BLENDED</i> Scotch	(ABV 40%)	£24.95
<i>THE DEAD RABBIT, BLENDED</i> Irish	(ABV 44%)	£5.70
<i>TOKI, BLENDED</i> Japanese	(ABV 43%)	£5.55
<i>NIKKA FROM THE BARREL, BLENDED</i> Japanese	(ABV 51.4%)	£7.50

## **AMERICAN WHISKEY**

<i>JACK DANIELS OLD NO.7 TENNESSEE</i> USA	(ABV 40%)	£5.45
<i>WOODFORD RESERVE, KENTUCKY STRAIGHT BOURBON</i> USA	(ABV 43.2%)	£5.65
<i>BULLEIT KENTUCKY STRAIGHT BOURBON</i> USA	(ABV 45%)	£5.65
<i>RITTENHOUSE 100 PROOF, STRAIGHT RYE</i> USA	(ABV 50%)	£5.75

## **SINGLE MALT, IRISH & ENGLISH**

<i>10 YEAR OLD BUSHMILLS</i> Ireland	(ABV 40%)	£5.50
<i>COTSWOLDS</i> England	(ABV 46%)	£5.75

## **SINGLE MALT, LOWLAND**

<i>AUCHENTOSHAN 3 WOOD</i>	(ABV 43%)	£6.50
<i>12 YEAR OLD GLENKINCHIE</i>	(ABV 43%)	£5.50

## **SINGLE MALT, HIGHLAND**

<i>GLENMORANGIE ORIGINAL</i>	(ABV 40%)	£5.60
<i>12 YEAR OLD GLENGOYNE</i>	(ABV 43%)	£5.70
<i>12 YEAR OLD OLD PULTENEY</i>	(ABV 40%)	£5.50
<i>12 YEAR OLD ANCNOC</i>	(ABV 40%)	£5.50
<i>15 YEAR OLD BALBLAIR</i>	(ABV 46%)	£9.50
<i>14 YEAR OLD OBAN</i>	(ABV 43%)	£10.50

## **SINGLE MALT, SPEYSIDE**

<i>12 YEAR OLD GLENFIDDICH</i>	(ABV 40%)	£5.70
<i>12 YEAR OLD MACALLAN DOUBLE CASK</i>	(ABV 40%)	£8.00
<i>15 YEAR OLD GLENLIVET FRENCH OAK</i>	(ABV 40%)	£7.50
<i>ABERLOUR A'BUNADH CASK STRENGTH</i>	(ABV 61.5%)	£10.50
<i>14 YEAR OLD BALVENIE CARRIBEAN CASK</i>	(ABV 43%)	£8.00
<i>15 YEAR OLD MACALLAN DOUBLE CASK</i>	(ABV 43%)	£15.50
<i>18 YEAR OLD MACALLAN DOUBLE CASK</i>	(ABV 43%)	£32.00

## **SINGLE MALT, ISLAY**

<i>12 YEAR OLD BOWMORE</i>	(ABV 40%)	£5.50
<i>10 YEAR OLD ARDBEG</i>	(ABV 46%)	£5.90
<i>10 YEAR OLD LAPHROAIG</i>	(ABV 40%)	£5.90
<i>16 YEAR OLD LAGAVULIN</i>	(ABV 43%)	£9.90

## **SINGLE MALT, ISLAND**

<i>10 YEAR OLD TALISKER</i>	(ABV 45.8%)	£5.90
<i>18 YEAR OLD HIGHLAND PARK</i>	(ABV 43%)	£14.50

## **BRANDY**

<i>HENNESSY VS COGNAC</i>	(ABV 40%)	£5.95
<i>HENNESSY XO COGNAC</i>	(ABV 40%)	£11.95
<i>BARON DE SIGOGNAC 10 ANS D'AGE ARMAGNAC</i>	(ABV 40%)	£5.95
<i>DOMAINE DUPONT FINE CALVADOS PAYS D'AUGE</i>	(ABV 40%)	£6.95

## **LIQUEURS**

<i>SALIZA AMARETTO</i> Italy	(ABV 28%)	£5.00
<i>COTSWOLDS CREAM</i> England (50ml serving)	(ABV 17%)	£6.00
<i>TOSOLINI EXPRÉ</i> Italy	(ABV 28%)	£5.00
<i>TOSOLINI SAMBUCA</i> Italy	(ABV 28%)	£5.00
<i>TOSOLINI LIMONCELLO</i> Italy	(ABV 28%)	£5.00
<i>DRAMBUIE</i> Scotland	(ABV 40%)	£5.00
<i>COINTREAU</i> France	(ABV 40%)	£5.00
<i>ITALICUS ROSOLIO</i> Italy	(ABV 20%)	£5.00
<i>BRIOTTET CRÉME DE PÉCHE</i> France	(ABV 18%)	£5.00
<i>MEKHONG SPICED RUM</i> Thailand	(ABV 38%)	£4.30

## **APERITIFS**

<i>APEROL</i> Italy	(ABV 11%)	£5.00
<i>CAMPARI BITTER</i> Italy	(ABV 25%)	£5.00
<i>MARTINI RISERVA RUBINO</i> Italy	(ABV 18%)	£5.00
<i>MARTINI RISERVA AMBRATO</i> Italy	(ABV 18%)	£5.00
<i>PIMM'S NO1</i> England	(ABV 25%)	£5.00
<i>PERNOD PASTIS</i> France (25ml serve)	(ABV 40%)	£5.00

## HOTEL DU VIN SIGNATURE SELECTION

### CHAMPAGNE & SPARKLING WINE

bottle  
750ml

<i>JANSZ, CUVÉE ROSÉ, NV</i> Tasmania, Australia	£56.95
<i>LOMBARD, BLANC DE NOIRS, BRUT NATURE</i> Grand Cru, Verzenay	£112.95
<i>LANSON, BLANC DE BLANCS</i>	£129.95
<i>LAURENT-PERRIER VINTAGE</i>	£132.95
<i>GRAND SIÈCLE BY LAURENT-PERRIER</i>	£269.95

### WHITE WINE - FRANCE

bottle  
750ml

<i>RIESLING</i> Trimbach, Alsace	£48.95
<i>CAIRANNE</i> Argiles Blanches Blanc, Domaine Boutinot, Southern Rhône	£49.95
<i>GEWURZTRAMINER</i> Classic, Hugel, Alsace	£54.95
<i>VOUVRAY</i> Marc Bredif, Loire Valley	£56.95
<i>SANCERRE</i> 'Le Pierrier', Domaine Thomas, Loire Valley	£72.95
<i>POUILLY-FUMÉ</i> Villa Paulus, Domaine Masson-Blondelet, Loire Valley	£74.95
<i>CHABLIS</i> 1ER Cru Montmains, Olivier Tricon	£74.95
<i>CONDRIEU</i> La Petite Côte, Yves Cuilleron, Rhône Valley	£102.95
<i>MEURSAULT</i> Bouchard Père & Fils, Burgundy	£129.95
<i>PULIGNY MONTRACHET</i> Domaine Pernot Belicard, Burgundy	£132.95

### WHITE WINE - REST OF THE WORLD

bottle  
750ml

<i>FLORÃO</i> Quinta da Fonte Souto, Alentejo, Portugal	£39.95
<i>SAVATLANO</i> Papagiannakos, Attica, Greece	£42.95
<i>GAVIDI GAVI</i> La Minaia, Nicola Bergaglio, Italy	£43.95
<i>ALBARIÑO</i> Lías by Martin Codax, Rías Baixas, Spain	£48.95
<i>SEMILLON</i> Vergelegen Reserve, South Africa	£49.95
<i>SAUVIGNON BLANC</i> Awatere River by Louis Vavasour, Marlborough, New Zealand	£52.95
<i>DRY RIESLING</i> Dönnhoff Qba, Nahe, Germany	£72.95
<i>CHARDONNAY</i> Patz and Hall, Sonoma Coast, United States	£94.95

125ml glasses also available on bottles by the glass prices

## HOTEL DU VIN SIGNATURE SELECTION

### RED WINE - FRANCE

bottle  
750ml

<i>BEAUJOLAIS</i> Chénas, Château Belleverne	£38.95
<i>BORDEAUX SUPÉRIEUR</i> Château de Cazenove, Bordeaux	£39.95
<i>MARANGES</i> 1ER Cru, La Fuisse, Burgundy	£74.95
<i>CHÂTEAUNEUF DU PAPE</i> Domaine Chante Cigale, Southern Rhône Valley	£76.95
<i>MARGAUX</i> Château Tayac, Bordeaux	£92.95
<i>SAINT-ÉMILION GRAND CRU</i> Château Tour Baladoz, Bordeaux	£102.95
<i>POMEROL</i> Château Mazeyres, Bordeaux	£112.95
<i>CHASSAGNE-MONTRACHET</i> Thomas Morey, Rouge Vieilles Vignes, Burgundy	£114.95
<i>CHÂTEAU TRONQUOY</i> Saint-Estèphe, Bordeaux	£119.95
<i>GEVREY-CHAMBERTIN</i> Joseph Drouhin, Burgundy	£129.95
<i>CÔTE RÔTIE</i> Guigal, Brune et Blonde, Rhône Valley	£134.95
<i>SAINT-JULIEN</i> Château Talbot, Grand Cru Classé, Bordeaux	£149.95

### RED WINE - REST OF THE WORLD

bottle  
750ml

<i>'DOURO RED'</i> Quinta Do Crasto, Douro, Portugal	£34.95
<i>BOBAL</i> Sierra Norte 'Pasion de Bobal', Spain	£35.95
<i>CARMENÈRE</i> Gran Reserva Tarapaca, Maipo, Chile	£36.95
<i>SPÄTBURGUNDER</i> Trocken, Messmer, Germany	£45.95
<i>PURGATORI</i> Familia Torres, Costers del Segre, Spain	£52.95
<i>SHIRAZ</i> The Riebke, Teusner, Barossa Valley, South Australia, Australia	£54.95
<i>ALTITUDES RED</i> Ixsir, Lebanon	£54.95
<i>ZINFANDEL</i> Edmeades, Mendocino County, California, USA	£56.95
<i>RIBERA DEL DUERO</i> '9 meses' Carmelo Roderer, Spain	£59.95
<i>CABERNET SAUVIGNON</i> Thelema, Western Cape, South Africa	£62.95
<i>RIOJA</i> Reserva, Unica, Sierra Cantabria, Spain	£68.95
<i>PRELUDIO</i> "Barrel Select" by Familia Deicas, Uruguay	£76.95
<i>AMARONE</i> Della Valpolicella, Reius, Sartori, Italy	£88.95
<i>MALBEC</i> Cadus Single Vineyard, 'Finca Las Torcazas', Lujan de Cuyo, Mendoza, Argentina	£92.95
<i>PINOT NOIR</i> Adelsheim, Willamette Valley, Oregon, USA	£99.95
<i>CABERNET SAUVIGNON</i> Palermo by Orin Swift, Napa Valley, California, USA	£104.95
<i>MAS LA PLANA</i> [Cabernet Sauvignon], Familia Torres, Penedès, Spain	£106.95
<i>BAROLO</i> Proprietà Fontanafredda, Fontanafredda, Italy	£119.95

125ml glasses also available on bottles by the glass prices

Wine; the very lifeblood of our hotels. 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. We promise something for everyone.

## CHAMPAGNE & SPARKLING WINE

	glass 125ml	bottle 750ml
<b>EINS, ZWEI, ZERO, RIESLING</b> Leitz, Germany [Alcohol-Free]	£4.95	£27.95
<b>PROSECCO, EXTRA DRY NV</b> Fiol, Veneto, Italy	£7.95	£42.95
<b>HENNERS BRUT NV</b> East Sussex, England	£11.95	£67.95
<b>CUVÉE HOTEL DU VIN</b> Lombard, France	£12.50	£72.95
<b>LANSON PÈRE ET FILS</b> France	£15.95	£92.95
<b>LANSON ROSÉ</b> France	£16.95	£99.95

## WHITE WINE

	glass 175ml	glass 250ml	carafe 500ml	bottle 750ml
<b>MAISON BLANC</b> Anciens Temps, Vin de France	£6.95	£9.95	£18.95	£27.95
<b>MUSCADET</b> Sèvre-et-Maine sur Lie La Bretesche, Jérémie Huchet, France	£7.95	£11.50	£22.50	£32.95
<b>RIESLING</b> Hills & Valleys, Pikes, Clare Valley, South Australia	£7.95	£11.50	£22.50	£32.95
<b>PINOT GRIGIO</b> Puiatti, Friuli-Venezia Giulia, Italy	£8.95	£12.50	£24.95	£36.95
<b>VIOGNIER</b> Les Iles Blanches, Cellier des Chartreux, IGP Gard, France	£9.50	£13.50	£26.95	£39.95
<b>VERDEJO</b> Elias Mora, Rueda, Spain	£9.50	£13.50	£26.95	£39.95
<b>SAUVIGNON BLANC</b> Crowded House, Marlborough, New Zealand	£9.50	£13.50	£26.95	£39.95
<b>CHARDONNAY</b> Kendall Jackson, Vintners Reserve, California, USA	£11.95	£16.95	£33.50	£49.95

## ROSÉ WINE

	glass 175ml	glass 250ml	carafe 500ml	bottle 750ml
<b>MAISON ROSÉ</b> Anciens Temps, Vin de France	£6.95	£9.95	£18.95	£27.95
<b>ROSÉ SAUVAGE BY HOTEL DU VIN</b> Clare Valley, South Australia	£8.95	£12.50	£24.95	£36.95
<b>CÔTES DE PROVENCE</b> Château Gairoird Rosé, France [Organic]	£10.50	£14.95	£28.95	£42.95

125ml glasses also available on bottles by the glass prices

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.

## RED WINE

	glass 175ml	glass 250ml	carafe 500ml	bottle 750ml
<b>MAISON ROUGE</b> Anciens Temps, Vin de France	£6.95	£9.95	£18.95	£27.95
<b>NERO D'AVOLA</b> La Segreta, Planeta, Sicily, Italy	£7.95	£11.50	£22.50	£32.95
<b>MERLOT</b> Domaine La Croix Belle, Côtes de Thongue, Pays d'Oc, France [Organic]	£8.95	£12.50	£24.95	£36.95
<b>MALBEC BY HOTEL DU VIN</b> Mendoza, Argentina	£9.50	£12.95	£24.95	£37.95
<b>BEAUJOLAIS</b> Brouilly, Louis Tete, France	£9.50	£13.50	£26.95	£39.95
<b>BORDEAUX SUPÉRIEUR</b> 'Tradition' Château Penin, France	£11.50	£15.95	£31.50	£46.95
<b>PINOT NOIR</b> Seifried Estate, Nelson, New Zealand	£11.95	£16.95	£33.50	£49.95
<b>RIOJA RESERVA</b> Lealtanza, Altanza, Spain	£12.50	£17.95	£35.50	£52.95

## DESSERT WINES & PORT

	glass 50ml	glass 100ml	bottle
<b>MOSCATO D'ASTI</b> Alasia, Italy [750ml bottle]			£26.95
<b>TOKAJI</b> Late Harvest by Royal Tokaji, Hungary [500ml]	£5.00	£9.95	£46.95
<b>LICOR DE TANNAT</b> Familia Deicas, Uruguay [500ml]	£6.00	£11.95	£56.95
<b>RESERVE BLENDED PORT</b> Six Grapes by Graham's, Portugal [750ml]	£3.00	£5.95	£36.95
<b>10 YEAR OLD TAWNY</b> Graham's, Portugal [750ml]	£4.00	£7.95	£49.95
<b>20 YEAR OLD TAWNY</b> Graham's, Portugal [750ml]	£6.00	£11.95	£84.95

125ml glasses also available on bottles by the glass prices



# SPÉCIAL DU JOUR

Making everyday at  
Bistro du Vin special

**MAIN COURSE & DRINK | £19.95**  
175ml glass of house wine, a beer or soft drink

Please ask your server  
& brighten up your day

## MONDAY

**BROCOLI RÔTI  
& POIS CHICHES**  
[VGI]

## TUESDAY

**LE CAMEMBERGER  
&  
POMMES FRITES**

## WEDNESDAY

**MOULES  
MARINIÈRE &  
POMMES FRITES**

## THURSDAY

**STEAK HACHÉ &  
PETITE SALADE**

## FRIDAY

**FISH & CHIPS  
À LA LEFFE\***  
\*£5 Supp

## SATURDAY

**POULET NOIR  
RÔTI\***  
\*£12.50 Supp

## SUNDAY

**CONTRE-FILET  
DE BOEUF  
RÔTI**

## 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)

## 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

## FORMULE

3 COURSES SERVED  
WITHIN 30 MINUTES

Monday-Sunday  
Lunch (\*EXCLUDING SUNDAY LUNCH)  
Early Dinner (5:00pm-7:00pm)

### CÉLERI RÉMOULADE

**SCHNITZEL**  
Chicken or halloumi  
**BROCOLI RÔTI & POIS CHICHES**

**CRÈME BRÛLÉE**  
£19.95

Includes 175ml glass of house wine,  
a beer or soft drink

## LOCAL PRIX FIXE

### MONDAY-SUNDAY

LUNCH\* | EARLY DINNER (5:00PM-7:00PM)  
2 COURSES £24.95, 3 COURSES £29.95

**POTAGE SAINT-GERMAIN** [V]  
French pea soup, Ashlyn goats' cheese

**CROQUETTE DE JARRET DE JAMBON**  
Fried ham hock croquette served with a sauce gribiche

**SALADE DE TOMATES HÉRITAGE  
ET RICOTTA FOUETTÉE** [VGI]

Westlands Heritage tomato and whipped feta cheese salad, dressing

**CÔTE DE PORC**  
Pork chop, creamed cabbage, Purity cider and apple jus

**DORADE GRILLÉE**  
Chargrilled seabream, fennel, sauce vierge

**GNOCCHI À LA NISSARDA** [V]  
Handmade potato gnocchi, cauliflower purée, roasted cauliflower and Croxton Manor mature cheddar cheese

**FLAN AUX OEUFS AU CARAMEL** [V]  
**BÛCHE PRALINÉE ET CHOCOLAT AU LAIT** [V]

**SPARKANHOE LEICESTER ROUGE** [V]

**GLACES ET SORBETS** [VGIA]

\*EXCLUDES SUNDAY LUNCH

## SUNDAY LUNCH

### A BRITISH INSTITUTION

Dating back to King Henry VII, meats were traditionally roasted in front of a fire on a Sunday. Since the 15th century, the royal bodyguards have been known as 'Beefeaters' because of their love of roast beef. In the 18th century the French started calling Englishmen 'rosbifs'.

Our Sunday 'rosbif' starts with a 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.

2 COURSES £29.95 | 3 COURSES £34.95

