

# SPÉCIAL DU JOUR

We are making everyday special

**MAIN COURSE & DRINK | £19.95**

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

Please ask your server for details

## MONDAY

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

## TUESDAY

**LE CAMEMBURGER**  
& POMMES FRITES

## WEDNESDAY

**MOULES MARINIÈRE**  
& POMMES FRITES

## THURSDAY

**STEAK HACHÉ &**  
**PETITE SALADE**

## FRIDAY\*

**DEMI-HOMARD**  
**ET FRITES\***

\*£15 Supp

## SATURDAY

**POULET NOIR RÔTI\***

\*£12.50 Supp

## SUNDAY

**CONTRE-FILET DE**  
**BOEUF RÔTI**

## HALF LOBSTER & FRIES FRIDAYS

BUY ONE SET ONE FREE

£1 from the sale of this dish  
will be donated to The National  
Lobster Hatchery to support its  
continued work to conserve and  
protect long term native lobster  
stocks in UK waters.



Add a glass of  
Champagne  
for £10



## Bistro du Vin

### 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**

**POULET JAUNE ÉLEVÉ AU MAÏS**  
**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

### CROQUETTES DE JARRET DE JAMBON

Ham hock croquettes, burnt apple and Thatcher's Gold purée

### ESCAPÈCHE DE MAQUEREAU CURÉ AU GIN

6 O'Clock Gin cured Escabeche of mackerel, potato salad

### SOUPE VICHYSOISE AVEC OIGNON NOUVEAU ET ASPERGES DE LA VALLÉE DE WYE [VGI]

Warm spring onion and Wye Vally asparagus  
Vichyssoise soup, crispy leeks

### OMELETTE ARNOLD BENNETT

Severn & Wye smoked haddock omelette

### ONGLET DE BOEUF GRILLÉ

Onglet steak, Barbers vintage 1833 cheddar pommes Aligot  
and Bordelaise sauce.

### SHIPTON MILL GALETTES DE POLENTA [VGI]

Pan fried polenta, ratatouille and salsa verde

### BATH FROMAGE À PÂTE MOLLE, TARTE TATIN AUX POMMES ET AUX ÉCHALOTES [V]

CRÈME CARAMEL [V]

CLAFOUTIS À LA RHUBARBE [V]

\*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



## TASTE DU VIN

FOR A TRUE  
TASTE OF  
HOTEL DU VIN

A wonderful way to  
explore 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

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 scones  
with jam and clotted cream.

COCKTAILS			
CHAMPAGNE COCKTAILS			
<b>CLASSIC CHAMPAGNE COCKTAIL</b> Cuvée Hotel du Vin Champagne, Hennessy Cognac, bitters, sugar	£13.95	<b>FRENCH FIZZ</b> Cuvée Hotel du Vin Champagne, Absolut Vodka, Briottet Crème de Framboise, pineapple	£12.95
<b>BELLINI ROYALE</b> Cuvée Hotel du Vin Champagne, Briottet Crème De Pêche, peach	£12.95	<b>KIR ROYALE</b> Cuvée Hotel du Vin Champagne, Briottet Crème de Cassis, blackberry	£12.95
<b>FRENCH 75</b> Cuvée Hotel du Vin Champagne, Tanqueray Gin, lemon, sugar, soda	£12.95	<b>MIMOSA</b> Cuvée Hotel du Vin Champagne, orange	£10.95
<b>COCKTAILS AU CLASSIQUE</b>	£11.95	<b>COCKTAILS AU VIN</b>	£11.95
<b>BLOODY MARY</b> Absolut Vodka, tomato, spices		<b>MALBEC SOUR</b> Slingsby Marmalade Gin, Hotel du Vin Malbec, lemon, grape, sugar	
<b>COSMOPOLITAN</b> Absolut Citron Vodka, Cointreau, cranberry, lime		<b>GRAHAMS PORT OLD FASHIONED</b> Woodford Reserve Bourbon, Reserve Blended Port ‘Six Grapes by Graham’s’, sugar, orange	
<b>GARDEN MOJITO</b> Hendricks Gin, St Germain Elderflower Liqueur, Elderflower Cordial, cucumber, mint, soda		<b>MALVASIA SOARES</b> Grahams Blend No.5 White Port, El Jimador Reposado Tequila, Crème de Pêche, agave, lime	
<b>MARGARITA</b> El Jimador Reposado Tequilla, Cointreau, lime, agave, salt		<b>PROVENCE ROSÉ CRUSH</b> Puerto De Indias Strawberry Gin, Briottet Crème de Framboise, Côtes de Provence Rosé, apple, strawberry, raspberry	
<b>OLD FASHIONED</b> Woodford Reserve Bourbon, demerara, bitters		<b>GRAHAM’S BLEND NO.5 WHITE PORT &amp; TONIC</b> Graham's Blend No.5 White Port, Fever-Tree Mediterranean Tonic, lemon, mint	
<b>PINA COLADA</b> Bacardi Coconut Rum, pineapple, cream, coconut, lime			
<b>RASPBERRY DAIQUIRI</b> Bacardi Carta Blanca Rum, Briottet Crème de Framboise, bitters, lime, sugar, raspberry			
<b>MARTINIS</b>		<b>GIN &amp; TONICS</b>	£10.95
<b>ESPRESSO MARTINI</b> Absolut Vodka, Tosolini Exprè Liqueur, espresso, sugar		<b>BROCKMANS</b> Fever-Tree Elderflower Tonic, blueberry, grapefruit	
<b>PASSION FRUIT MARTINI</b> Absolut Vanilia Vodka, Passoã Passion Fruit Liqueur, pineapple, passion fruit, Prosecco		<b>GIN MARE</b> Fever-Tree Indian Tonic, orange, rosemary	
<b>SOURS</b>		<b>PUERTO DE INDIAS</b> Fever-Tree Slimline Tonic, strawberry, mint	
<b>RHUBARB SOUR</b> Slingsby Rhubarb Gin, bitters, raspberry, lemon, sugar		<b>SAPLING</b> Fever-Tree Slimline Tonic, lemon	
<b>WHISKEY SOUR</b> Woodford Reserve Bourbon, bitters, lemon, sugar, foam		<b>SLINGSBY RHUBARB</b> Fever-Tree Elderflower Tonic, orange, raspberry	
<b>AMARETTO SOUR</b> Saliza Tosolini Amaretto, bitters, lemon, sugar, foam			
<b>NEGRONIS</b>		<b>NON-ALCOHOLIC COCKTAILS</b>	£9.95
<b>BOULEVARDIER</b> Woodford Reserve Bourbon, Campari bitters, Martini Reserva Rubino Vermouth		<b>COSNOPOLITAN</b> Mountain Everleaf, cranberry, lime, sugar	
<b>WHITE NEGRONI</b> Tanqueray Gin, Italicus Liqueur, Martini Reserva Ambrato Vermouth		<b>FOREST DAIQUIRI</b> Forest Everleaf, lime, honey	
<b>CLASSIC NEGRONI</b> Bombay Sapphire Gin, Campari bitters, Martini Reserva Rubino Vermouth		<b>MARINE SPRITZ</b> Marine Everleaf, light Fever-Tree tonic, cucumber, lime	
<b>NEGRONI FLIGHT</b> 3 Negronis, Classic, White and Boulevardier		<b>NOJITO</b> Marine Everleaf, lime, sugar, soda, mint	
		<b>ORANGE &amp; GINGER HIGHBALL</b> Forest Everleaf, Fever-Tree Ginger ale, orange	

# BISTRO DU VIN

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. We celebrate the changing of seasons and the bountiful produce they bring. We are delighted to serve a selection of Chef's daily specials, curated by our talented teams using fresh seasonal ingredients and local produce. We encourage you to relax, dine, and soak up the atmosphere. Please speak with your server for more details.

## AMUSE-BOUCHES

**PETITES OLIVES LUCQUES** [VGI] (94kcal) £5.95

**AMANDES FUMÉES** [V] £3.95

Smoked almonds (307kcal)

**PAIN D'ÉPI** [V] £8.50

Maison Bordier butter (188kcal)

Additions £2.00:

Pork Rilette (56kcal) / Salmon Paté (182kcal) / Houmous [VGI] (35kcal)

**FOUGASSE** [V] £8.50

Black garlic aioli (1,024kcal)

**SAUCISSON SEC** £6.95

Cornichons (88kcal)

**CROQUETTES DE SAUMON MARINÉ** £7.95

**AU CIDRE DE NORMANDIE**

Normandy cider cured salmon fishcakes,  
curried mayonnaise (647kcal)

**HUÎTRES MARY** £12.95

Native rock oyster, Vodka Bloody Mary,  
caperberry and rock oyster garnish (1,599kcal)

**HUÎTRES ROCK NATIVES**

Native rock oysters - single (80kcal)

£4.95

Half a dozen (389kcal)

£10 supplement ♦ £26.95

Rock Oysters are carefully nurtured over a period of years until they reach the optimum level of maturity. Our ethos ensures our oysters are the highest quality available.

Oysters have been cultivated on the British coast since long before the advent of agriculture. Harvested from their beds in marshy waters since Roman times. The majority of oysters that grow within these beds are Rock Oysters (Gigas), known for their deep cupped shell and smooth meaty texture. They are often described as having a rich but not overbearing flavour, with a sweet aftertaste.

Pair with a glass of Champagne

125ml

**CUVÉE HOTEL DU VIN**

£12.50

Lombard, France

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.

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HORS D’OEUVRES

**SOUPE VICHYSOISE AVEC OIGNON NOUVEAU ET ASPERGES DE LA VALLÉE DE WYE** [VGI] £7.50  
Warm spring onion and Wye Vally asparagus  
Vichyssoise soup, crispy leeks (297kcal)

**CHAMPIGNONS SAUTÉS** [VGI] £11.50  
Sautéed wild mushrooms, Madeira sauce, toasted sourdough (222kcal)

**OEUF MAYONNAISE** £10.95  
Soft boiled Burford Brown hen’s egg, Dijon mayonnaise and shaved bottarga (290kcal)

**CROQUETTES DE JARRET DE JAMBON** £8.50  
Ham hock croquettes, burnt apple and Thatcher’s Gold purée (545kcal)

**TARTARE DE BOEUF** £14.50  
Chopped raw Donald Russell beef, £2.50 supplement  
piment d’Espelette Béarnaise (787kcal)

*Pair with a glass of red* 175ml  
**BEAUJOLAIS** £9.50  
Brouilly, Louis Tête, France

**CARPACCIO DE PASTÈQUE, FETA AFFINÉE EN FÛT** [VGIA] £9.95  
Watermelon carpaccio, barrel aged feta, roasted pumpkin seeds, shallots and rocket (396kcal)

**ESCABÈCHE DE MAQUEREAU CURÉ AU GIN** £8.50  
6 O’Clock Gin cured Escabeche of mackerel, potato salad (350kcal)

**SSALADE DE CRABE & FENOUIL** £12.95  
Portland Shellfish crab and fennel salad, orange and mustard vinaigrette (168kcal)

**CREVETTES TIGRÉES GRILLÉES** £13.95  
Grilled tiger prawns, chilli, garlic and £2 supplement  
pastis butter (628kcal)

**NOIX DE SAINT-JACQUES RÔTIES** £17.95  
Roasted king scallops, café de Paris butter (566kcal) £6 supplement

*Pair with a glass of white* 175ml  
**RIESLING** £7.95  
Hills & Valleys, Pikes, Clare Valley, South Australia

PLATS PRINCIPAUX

**ENTRECÔTE AU POIVRE 250G** £34.95  
Donald Russell rib-eye steak, £10 supplement  
peppercorn sauce (801kcal)

*Pair with a glass of red* 175ml  
**RIOJA RESERVA** £12.50  
Lealtanza, Altanza, Spain

**BOURGUIGNON D’AGNEAU** £22.95  
Lamb neck, pancetta, Paris brown mushrooms and pearl onions braised in a rich red wine sauce (694kcal)

*Pair with a glass of red* 175ml  
**BORDEAUX SUPÉRIEUR** £11.50  
‘Tradition’ Château Penin, France

**ONGLET DE BOEUF GRILLÉ** £18.50  
Onglet steak, Barbers vintage 1833 cheddar pommes Aligot and Bordelaise sauce (837kcal)

**POULET JAUNE ÉLEVÉ AU MAÏS** £21.95  
Corn fed chicken breast, Ratte potato, Lyonnaise salad (706kcal)

**SHIPTON MILL GALETTES DE POLENTA** [VGI] £18.50  
Pan fried polenta, ratatouille and salsa verde (477kcal)

**OMELETTE ARNOLD BENNETT** £17.50  
Severn & Wye smoked haddock omelette (676kcal)

*Pair with a glass of white* 175ml  
**VIOGNIER** £9.50  
Les Iles Blanches, Cellier des Chartreux, IGP Gard, France

**PÂTES TAGLIOLINI NOIRES AU CRABE** £21.95  
Portland Shellfish crab, black tagliolini pasta, sun-blushed cherry tomatoes, chilli, basil and pinenuts (515kcal)

**MERLU AU BEURRE NOISETTE** £24.95  
Brown butter baked hake, samphire, cucumber and mace croutons (419kcal)

**CUISSE DE CANARD CONFITE** £23.95  
Confit Gressingham duck leg, Lyonnaise potatoes, red wine jus (846kcal)

**BROCOLI RÔTI & POIS CHICHES** [VGI] £19.95  
Roasted broccoli, chickpeas, whipped feta, charred red peppers (743kcal)

**SALADE MAISON** [VGI] (113kcal | 227kcal) £9.95 | £13.95  
Baby kale, edamame beans, quinoa and alfalfa sprouts  
Additions £6.00: Choice of topping included  
Chicken (541kcal) / Tiger Prawns (70kcal) / Halloumi [VGI] (260kcal)

LEGUMES

**POMMES FRITES** [V] (450kcal) £5.95

**CAMEMBERT POMME PURÉE** (544kcal) £6.95

**POMMES DE TERRE RATTE AU BEURRE** [V] £5.95  
Buttered Ratte potatoes (201kcal)

**ÉPINARDS CUIITS À LA POÊLE** [VGI] £5.95  
Sautéed spinach, lemon and garlic (142kcal)

**HARICOT VERTS** [V] (113kcal) £5.95

**RATATOUILLE PROVENÇALE** [VGI] (58kcal) £5.95

**SALADE VERTE** [VGI] (32kcal) £5.95

**SALADE DE TOMATES & OIGNONS** £5.95  
[VGI] (129kcal)

◆ *Supplement Applies* Hotel residents on a dinner inclusive package can choose 2 or 3 courses, including a side (dependent on package) from Hors D’oeuvres and/or Pâtisseries et Desserts and Plats Principaux and Legumes. Supplements apply to some dishes, as indicated.

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PÂTISSERIES ET DESSERTS

CRÈME CARAMEL [V] £7.50  
Harveys Bristol cream, soaked raisins (464kcal)

PARIS-BREST [V] £9.95  
Choux pastry filled with a praline mousse (581kcal)

PUDDING D'ÉTÉ [V] £11.95  
Summer pudding, crème fraîche (184kcal)

BATH FROMAGE À PÂTE MOLLE, £8.50  
TARTE TATIN AUX POMMES  
ET AUX ÉCHALOTES [V]  
Apple and shallot tarte tatin with Bath soft cheese (508kcal)

DÉLICE MYRTILLES, £9.95  
CRÈME AU CITRON [VGI]  
Blueberry and lemon curd fool (222kcal)

CLAFOUTIS À LA RHUBARBE [V] £8.50  
Bristol no 7 Orgeat Syrup, clotted cream ice cream (630kcal)

GLACES ET SORBETS [VGIA] (34kcal) per scoop £2.95

ASSIETTE DE FROMAGES

French artisan cheese, biscuits and chutney (487kcal) £12.95  
Selection of cheeses include: £2.95 supplement per person

ST-MAURE-DE-TOURAINES AOP  
Jacquin, Poitou-Charentes, France  
Zesty, nutty and herbaceous goats cheese with a mould and ash rind

CAMEMBERT DE NORMANDIE AOP  
Gillot, Normandie, France  
Creamy, soft, rich and buttery with hints of grass and wild mushrooms

COMTÉ ARTISAN 24 MOIS  
Beillevaire, Jura, France  
Combining toffee sweetness, almonds and complex notes of apricot and pineapple

FOURME D'AMBERT  
Beillevaire, Auvergne, France  
One of France's oldest cheeses. Creamy interior accented by pockets of blue-green mould. Supple texture and fruity flavour with a delicate salty finish

Pair with a glass of port 100ml  
10 YEAR OLD TAWNY Graham's, Portugal £7.95

Pair with a glass of dessert wine 100ml

LICOR DE TANNAT Familia Deicas, Uruguay £11.95

TOKAJI Late Harvest by Royal Tokaji, Hungary £9.95



TASTE  
DU VIN  
MENU

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

CROQUETTES DE SAUMON MARINÉ AU CIDRE DE NORMANDIE  
Normandy cider cured salmon fishcakes, curried mayonnaise [V] (647kcal)

Wine Pairing: Rosé Sauvage By Hotel Du Vin, Clare Valley, South Australia, Australia [125ml glass]

TARTARE DE BOEUF

Chopped raw Donald Russell beef, piment d'Espelette Béarnaise (787kcal)

Wine Pairing: Louis Tete, Brouilly, Beaujolais, France [125ml glass]

MERLU AU BEURRE NOISETTE

Brown butter baked hake, samphire, cucumber and mace croutons (215kcal)

Wine Pairing Options:

White: Verdejo, Elias Mora, Rueda, Spain [175ml glass]

Red: Nero D'avola, La Segreta, Planeta, Sicily, Italy [175ml glass]

CRÈME BRÛLÉE [V] (222kcal)

Wine Pairing: Late Harvest Tokaji, Royal Tokaji, Hungary [50ml glass]

ASSIETTE DE FROMAGES

French artisan cheese, biscuits and chutney (570kcal)

Wine Pairing: Licor De Tannat, Familia Deicas, Canelones, Uruguay [50ml glass]

£59.95 PER PERSON

(based on minimum of two sharing)

Sample menu, dishes and wines are subject to seasonal variations

Vegan alternative available

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