

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.

COCKTAILS			
CHAMPAGNE COCKTAILS			
CLASSIC CHAMPAGNE COCKTAIL	£13.95	FRENCH FIZZ	£12.95
Cuvée Hotel du Vin Champagne, Hennessy Cognac, bitters, sugar		Cuvée Hotel du Vin Champagne, Absolut Vodka, Briottet Crème de Framboise, pineapple	
BELLINI ROYALE	£12.95	KIR ROYALE	£12.95
Cuvée Hotel du Vin Champagne, Briottet Crème De Pêche, peach		Cuvée Hotel du Vin Champagne, Briottet Crème de Cassis, blackberry	
FRENCH 75	£12.95	MIMOSA	£10.95
Cuvée Hotel du Vin Champagne, Tanqueray Gin, lemon, sugar, soda		Cuvée Hotel du Vin Champagne, orange	
COCKTAILS AU CLASSIQUE		COCKTAILS AU VIN	
BLOODY MARY		MALBEC SOUR	
Absolut Vodka, tomato, spices		Slingsby Marmalade Gin, Hotel du Vin Malbec, lemon, grape, sugar	
COSMOPOLITAN		GRAHAMS PORT OLD FASHIONED	
Absolut Citron Vodka, Cointreau, cranberry, lime		Woodford Reserve Bourbon, Reserve Blended Port ‘Six Grapes by Graham’s’, sugar, orange	
GARDEN MOJITO		MALVASIA SOARES	
Hendricks Gin, St Germain Elderflower Liqueur, Elderflower Cordial, cucumber, mint, soda		Grahams Blend No.5 White Port, El Jimador Reposado Tequila, Crème de Pêche, agave, lime	
MARGARITA		PROVENCE ROSÉ CRUSH	
El Jimador Reposado Tequilla, Cointreau, lime, agave, salt		Puerto De Indias Strawberry Gin, Briottet Crème de Framboise, Côtes de Provence Rosé, apple, strawberry, raspberry	
OLD FASHIONED		GRAHAM’S BLEND NO.5 WHITE PORT & TONIC	
Woodford Reserve Bourbon, demerara, bitters		Graham’s Blend No.5 White Port, Fever-Tree Mediterranean Tonic, lemon, mint	
PINA COLADA		GIN & TONICS	£10.95
Bacardi Coconut Rum, pineapple, cream, coconut, lime			
RASPBERRY DAIQUIRI		BROCKMANS	
Bacardi Carta Blanca Rum, Briottet Crème de Framboise, bitters, lime, sugar, raspberry		Fever-Tree Elderflower Tonic, blueberry, grapefruit	
MARTINIS		GIN MARE	
ESPRESSO MARTINI		Fever-Tree Indian Tonic, orange, rosemary	
Absolut Vodka, Tosolini Exprè Liqueur, espresso, sugar		PUERTO DE INDIAS	
PASSION FRUIT MARTINI		Fever-Tree Slimline Tonic, strawberry, mint	
Absolut Vanilia Vodka, Passoã Passion Fruit Liqueur, pineapple, passion fruit, Prosecco		SAPLING	
SOURS		Fever-Tree Slimline Tonic, lemon	
RHUBARB SOUR		SLINGSBY RHUBARB	
Slingsby Rhubarb Gin, bitters, raspberry, lemon, sugar		Fever-Tree Elderflower Tonic, orange, raspberry	
WHISKEY SOUR		NON-ALCOHOLIC COCKTAILS	£9.95
Woodford Reserve Bourbon, bitters, lemon, sugar, foam			
AMARETTO SOUR		COSNOPOLITAN	
Saliza Tosolini Amaretto, bitters, lemon, sugar, foam		Mountain Everleaf, cranberry, lime, sugar	
NEGRONIS		FOREST DAIQUIRI	
BOULEVARDIER		Forest Everleaf, lime, honey	
Woodford Reserve Bourbon, Campari bitters, Martini Reserva Rubino Vermouth		MARINE SPRITZ	
WHITE NEGRONI		Marine Everleaf, light Fever-Tree tonic, cucumber, lime	
Tanqueray Gin, Italicus Liqueur, Martini Reserva Ambrato Vermouth		NOJITO	
CLASSIC NEGRONI		Marine Everleaf, lime, sugar, soda, mint	
Bombay Sapphire Gin, Campari bitters, Martini Reserva Rubino Vermouth		ORANGE & GINGER HIGHBALL	
NEGRONI FLIGHT	£15.00	Forest Everleaf, Fever-Tree Ginger ale, orange	
3 Negronis, Classic, White and Boulevardier			

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, a buffet of Severn & Wye hot and cold smoked salmon, shell on prawns, selection of charcuterie, grilled vegetables, pickles, potato salad, courgette, green bean and halloumi salad, fennel, feta and pomegranate salad, mixed leaf salad and freshly baked artisan breads	
POULET JAUNE ÉLEVÉ AU MAÏS	
Corn fed chicken breast, Ratte potato, Lyonnaise salad (706kcal)	
TARTE PROVENÇALE [VGI]	
Confit tomato and aubergine tarte tatin with green salad and pesto (422kcal)	
BURGERS ET FRITES CLASSIQUES	
200g burger patty, relish, bacon, grilled cheese, brioche bun (1,187kcal) OR	
Plant based burger patty, mushroom ketchup, grilled vegan feta cheese, plant based brioche bun (1,143kcal) [VGI]	
LEGUMES	
POMMES FRITES [V] (450kcal)	£5.95
CAMEMBERT POMME PURÉE (544kcal)	£6.95
POMMES DE TERRE RATTE AU BEURRE [V] Buttered Ratte potatoes (201kcal)	£5.95
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 [VGI] (129kcal)	£5.95

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.



ROAST DU VIN

A British institution. Meats were traditionally roasted in front of a fire on a Sunday, dating back to the reign of King Henry VII. Since the 15th century, the royal bodyguards have been known as ‘Beefeaters’ because of their love of eating roast beef. In the 18th century the French started calling Englishmen ‘rosbifs’. Therefore it is only fitting that ‘rosbif’ is one of centrepieces of the perfect Sunday lunch at Hotel du Vin.

ROAST SIRLOIN OF BEEF (1,008kcal)

ROAST CHICKEN & STUFFING (1,288kcal)

Our roasts are served with all the trimmings, including proper Yorkshires



PLATS PRINCIPAUX
MERLU AU BEURRE NOISETTE
Brown butter baked hake, samphire, cucumber and mace croutons (419kcal)
BROCOLI RÔTI & POIS CHICHES [VGI]
Roasted broccoli, chickpeas, whipped feta, charred red peppers (743kcal)
SALADE MAISON [VGI] (113kcal 227kcal)
Baby kale, edamame beans, quinoa and alfalfa sprouts
Choice of topping included ◇
Chicken (541kcal) / Tiger Prawns (70kcal) / Halloumi [VGI] (260kcal)

PÂTISSERIES ET DESSERTS
CRÈME VANILLE, COULIS DE FRAISE [VGI]
Bird & Blend Mojitea panna cotta with strawberry coulis (166kcal)
FONDANT CHOCOLAT [V]
Chocolate fondant with Henners sparkling wine crème Anglaise (824kcal)
DÉLICE MYRTILLES, CRÈME AU CITRON
Blueberry and lemon curd fool [VGI] (222kcal)
GLACES ET SORBETS [VGIA] (34kcal)
ASSIETTE DE FROMAGES £2.95 supplement per person ◇
French artisan cheese, biscuits and chutney (487kcal)



For further information on allergens please scan here.



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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For further information on allergens please scan here.

HOTELDUVIN.com

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

Bistro du Vin

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

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

PÂTÉ DE CAMPAGNE

Farmhouse terrine marinated in Brighton Gin with cornichons

TARTARE DE SAUMON FUMÉ

Smoked salmon, basil vinaigrette, baguette crisp

SOUPE AU PISTOU [VGI]

Spring vegetable soup with Sussex wild garlic pistou

GRATIN DE POISSON

Traditional Sussex fish pie with smoked haddock
topped with crispy breadcrumbs

TARTE PROVENÇALE [VGI]

Confit tomato & aubergine tarte tatin with green salad & pesto

CÔTE DE PORC, SAUCE CHARCUTIÈRE

Honey glazed pork chop, Sussex Camembert mash

CRÈME VANILLE, COULIS DE FRAISE [VGI]

FONDANT CHOCOLAT [V]

FLOWER MARIE [V]

GLACES ET SORBETS [VGIA]

*EXCLUDES SUNDAY LUNCH



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

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.