

# BISTRO DU VIN

## APÉRITIFS

<b>BODEGAS ALVEAR FINO C.B. NV</b> £4.95 Dry light sherry
<b>AMERICANO</b> £6.50 Campari, Noilly Prat Rouge and soda water
<b>KIR ROYALE</b> £10.75 Hotel du Vin Champagne with Cassis de Dijon
<b>SLOE GIN SPRITZ</b> £11.50 Sloe gin, Lillet Blanc, jus de citron, sucre de canne, plum and orange bitters topped with Hotel du Vin Champagne
<b>OLIVES</b> £2.50 A mix of Nocellara, Cerignola and Gaeta Italian varietal olives

## STARTERS

<b>SCALLOPS CEVICHE</b> £13.95 Three scallops thinly cut and marinated in lime juice, salt, sugar, pomegranate, chilli and baby coriander	<b>CHICKEN LIVER PARFAIT</b> £7.95 Hazelnut brioche muffin, tomato chutney
<b>SALT BAKED BEETROOT, WHIPPED GOAT'S CHEESE</b> £6.50 Sumac and Greek yoghurt	<b>SOFT BOILED GOOSNARGH DUCK EGG ASPARAGUS SOLDIERS</b> £8.50 Brown crab mayonnaise
<b>SEVERN AND WYE SMOKED SALMON CLASSIC</b> £9.50 Our signature smoked salmon served with soft boiled quails eggs, shallots, capers and cornichons	<b>COBBLE LANE CURED MEATS, PICKLED CARROTS AND CRACKERS</b> £9.50 The finest artisan British charcuterie
<b>ROASTED TIGER PRAWNS</b> £7.95 Pastis and chilli butter	<b>LIMOUSIN BEEF CARPACCIO</b> £8.95 Boudin blanc Scotch egg, roasted smoked garlic

## MAIN COURSES

<b>RACK OF YORKSHIRE DALES LAMB</b> £26.95 Pea, bean and goat's curd salad	<b>ROAST NORMANDY POUSSIN WITH BLACK PUDDING HASH</b> £17.50 Fried hen's egg
<b>CRISPY PORCHETTA "FRENCH ONION SOUP"</b> £15.95 Bramley apple sauce and crackling	<b>AUBERGINE CAPONATA AND GRILLED HALLOUMI</b> £13.50 A spiced aubergine stew with capers, olives and tomatoes, served with flat breads
<b>SEA BASS, PANZANELLA SALAD</b> £16.95 Nasturtium pesto	<b>SWEETCORN AND COURGETTE CAKES</b> £10.50 Steamed spinach and salsa verde
<b>BUTTER POACHED COD, LYONNAISE POTATOES</b> £16.95 Smoked salmon and hispi cabbage sauce	

## SALADS

<b>SALAD NIÇOISE</b> Large £15.50 Small £8.95 White Albacore tuna, green beans, black olives, soft boiled eggs, tomatoes and new potatoes	<b>SUPERFOOD SALAD</b> £9.50 Baby kale, edamame beans, quinoa and sprouts
<b>NORMANDY CHICKEN COBB SALAD</b> £15.50 Roast chicken, Roquefort cheese, avocado, tomatoes, brioche croutons, soft boiled eggs and pancetta	<b>ADD ONE OF THE FOLLOWING:</b> Poached salmon £3.00 Normandy chicken £2.50 Grilled halloumi £1.50

## FROM THE GRILL

<b>CHATEAUBRIAND</b> £65.00 Best shared between two, includes pommes frites and a choice of side	
<b>FILLET 225g</b> £29.50 A prime tender cut taken from the loin	<b>ONGLET STEAK FRITES 225g</b> £16.95 A flavourful, thick strip of beef served with pommes frites - best cooked pink
<b>RIBEYE 225g</b> £26.95 A marbled tender cut giving a rich, full flavoured steak	<b>HOTEL DU VIN BURGER</b> £15.95 200g burger patty with bacon, grilled cheese and relish on a brioche bun, served with pommes frites
<b>PORTERHOUSE 500g</b> £28.95 A cut from the rear end of the short loin for a larger portion of tenderloin	<b>LE CAMEMBERGER</b> £15.50 Normandy chicken burger garnished with pancetta jam and Camembert cheese

## SIDES

All side dishes are £3.95
<b>PARMENTIER POTATOES</b>
<b>POMMES FRITES</b>
<b>COURGETTE FRITES</b> Anchovy and parsley dip
<b>POMME PURÉE</b>
<b>HARICOT VERTS À LA NIÇOISE</b>
<b>CHANTENAY CARROTS</b>
<b>SAUTÉED SPINACH</b>
<b>SALADE VERTE</b>
<b>TOMATO AND ONION SALAD</b>

**STEAK SAUCES** Jus Rôti | Béarnaise | Garlic Butter | Peppercorn

## CHAMPAGNE

	Glass 125ml	Bottle 750ml
<b>HOTEL DU VIN LOMBARD AND CO CUVÉE</b> Epernay, France	£9.95	£56.00
<b>PERRIER-JOUËT</b> Grand Brut Epernay, France	£12.50	£72.00
<b>MUMM DEMI SEC</b> Reims, France		£74.00
<b>PERRIER-JOUËT</b> Blason Rosé Epernay, France	£15.50	£92.00
<b>LALLIER ROSÉ</b> Grand Cru Ay, France	£11.50	£64.00

## SPARKLING WINE

	Glass 125ml	Bottle 750ml
<b>PROSECCO VAPORETTO</b> Valdobbiadene, Italy	£7.00	£38.00
<b>VILLIERA</b> Pinot Meunier Stellenbosch, South Africa		£42.00
<b>NYETIMBER</b> Classic Cuvée Brut England		£65.00
<b>PINOT GRIGIO ROSÉ</b> Spumante, Mirabello Italy		£39.00
<b>PINOT NOIR ROSÉ</b> Turckheim 'Mayerling' Crémant d'Alsace France		£44.00

## WHITE WINE

	Glass 175ml	Carafe 500ml	Bottle 750ml
<b>CHARDONNAY</b> Hotel Du Vin Selection, Vanel Languedoc, France	£5.95	£15.50	£21.50
<b>PICPOUL DE PINET</b> l'Ormarine, Duc de Morny Languedoc, France	£6.25	£17.50	£25.00
<b>VERDICCHIO DI MATELICA</b> 'Terre di Valbona' Belisario Marche, Italy	£6.50	£18.50	£27.00
<b>CHENIN BLANC</b> Francophile, The Liberator Stellenbosch, South Africa	£7.00	£19.25	£28.00
<b>PINOT BLANC</b> Jean Biecher Alsace, France	£7.25	£19.95	£29.50
<b>CHÂTEAU BAUDUC BLANC</b> Bordeaux, France	£8.00	£21.50	£32.00
<b>SAUVIGNON BLANC</b> Wairau River Marlborough, New Zealand	£8.95	£25.00	£36.50
<b>ALVARINHO</b> Conde Villar, Quinta das Arcas Minho, Portugal	£9.25	£26.00	£38.00
<b>VIIGNIER</b> Tepusquet Vineyard, Cambria California, United States	£9.75	£27.00	£40.00
<b>RIESLING</b> Best's, Great Western Victoria, Australia	£9.95	£28.00	£41.00
<b>CHABLIS</b> Sereine, La Chablisienne Burgundy, France	£11.50	£32.00	£45.00
<b>VERDEJO</b> 'K-Naia' Bodegas Naia Rueda, Spain			£27.00
<b>UNWOODED CHARDONNAY</b> Bon Vallon, De Wetshof Robertson, South Africa			£28.00
<b>PINOT GRIGIO-RIESLING</b> Alisios Campanha, Brazil			£29.50
<b>MUSCADET SÈVRE ET MAINE</b> Château De La Ragotière Loire, France			£30.00
<b>GEWURZTRAMINER</b> Bottega Vinai, Cavit Trentino Alto Adige, Italy			£31.00
<b>PECORINO</b> Riseis Agriverde Abruzzo, Italy			£32.00
<b>ROUSSANNE-BOURBOULENC</b> La Brise Marine, La Negly, La Clape Languedoc, France			£36.00
<b>RIESLING TROCKEN</b> Buntsandstein, Pflüger Pfalz, Germany			£39.00
<b>CHARDONNAY</b> 'Vintner's Reserve' Kendall-Jackson California, United States			£40.00
<b>VOUVRAY</b> 'Les Pierres Rousses' Gilles Gaudron Loire, France			£41.00
<b>PINOT NERO BLANC</b> Sillery, Frecciarossa Lombardy, Italy			£42.00
<b>FRIENDLY GRÜNER VELTLINER</b> Laurenz V Kamptal, Austria			£43.00
<b>CHENIN BLANC</b> Te Arai, Millton Gisborne, New Zealand			£48.00
<b>GIVRY</b> Remoissenet Burgundy, France			£52.00
<b>SANCERRE</b> 'Denisottes' Domaine Riffault Loire, France			£55.00
<b>VIIGNIER</b> 'Les Contours De Deponcins' François Villard Rhône, France			£56.00
<b>PINOT GRIS</b> Lismore, Ata Rangī Martinborough, New Zealand			£60.00
<b>SAUVIGNON BLANC</b> Cloudy Bay Marlborough, New Zealand			£68.00
<b>CHABLIS 1<sup>er</sup> CRU LES VAUDEVY</b> Domaine Laroche Burgundy, France			£77.00
<b>PULIGNY MONTRACHET</b> Domaine Sylvain Bizkot Burgundy, France			£84.00
<b>MEURSAULT</b> Cuvée Charles Maxime, Latour-Giraud Burgundy, France			£95.00
<b>CHASSAGNE-MONTRACHET 1<sup>er</sup> CRU VERGERS</b> Philippe Colin Burgundy, France			£115.00

## ROSÉ

	Glass 175ml	Carafe 500ml	Bottle 750ml
<b>PINOT GRIGIO</b> Blush, Statua Sicily, Italy	£5.75	£16.20	£24.00
<b>PINOT NOIR ROSÉ</b> Les Nuages VdF, France	£6.95	£19.25	£28.50
<b>CHÂTEAU D'ASTROS</b> Côtes De Provence Provence, France	£7.95	£22.75	£33.00
<b>CHÂTEAU BAUDUC ROSÉ</b> Bordeaux, France			£27.00
<b>RES FORTES ROSÉ</b> Roussillon, France			£32.00
<b>PINOT NOIR ROSÉ</b> Sancerre, Eric Louis Loire, France			£42.00

## RED WINE

	Glass 175ml	Carafe 500ml	Bottle 750ml
<b>MERLOT</b> Hotel Du Vin Selection, Vanel Languedoc, France	£5.95	£15.50	£21.50
<b>PRIMITIVO</b> Terre Di Montelusa Puglia, Italy	£6.25	£17.50	£25.00
<b>SYRAH</b> Francophile, The Liberator Stellenbosch, South Africa	£7.00	£19.25	£28.00
<b>VENTOUX</b> Terrasses, Château Pesquié Rhône, France	£7.25	£19.50	£29.00
<b>BEAUJOLAIS CHENAS</b> Château de Belleverne Burgundy, France	£7.50	£20.50	£30.00
<b>CHÂTEAU BAUDUC ROUGE</b> Bordeaux, France	£8.00	£21.50	£32.00
<b>RIOJA RESERVA</b> Azabache, Viñedos de Aldeanueva Spain	£8.50	£24.00	£35.00
<b>CABERNET SAUVIGNON</b> Exmoor Drive, Xanadu Margaret River, Australia	£8.75	£24.50	£37.00
<b>BARBERA D' ASTI SUPERIORE</b> Rive, Cascinone Piedmont, Italy	£9.25	£26.50	£39.00
<b>ZINFANDEL</b> Edmeades Mendocino, California, United States	£9.95	£28.50	£41.00
<b>MALBEC</b> Vista Flores, Catena Mendoza, Argentina	£10.25	£29.75	£42.50
<b>SANGIOVESE</b> Farnese Fantini, Terre di Chieti Abruzzo, Italy			£28.00
<b>MENCIA</b> Cuatro Pasos Bierzo, Spain			£30.00
<b>RES FORTES ROUGE</b> Roussillon, France			£34.00
<b>SPÄTBURGUNDER</b> Weiler Schlipf, Schneider Baden, Germany			£39.00
<b>CARIGNANO BLEND</b> Montessu, Agricola Punica Sardinia, Italy			£42.00
<b>CABERNET SAUVIGNON</b> Hartenberg Stellenbosch, South Africa			£44.00
<b>HAUT-MEDOC</b> Château Cissac Bordeaux, France			£49.00
<b>SERINE SYRAH</b> Stonecroft, Gimblett Gravels, Hawke's Bay, New Zealand			£50.00
<b>COYAM</b> Emiliana Colchagua, Chile			£52.00
<b>TEMPRANILLO BLEND</b> Sardón, Quinta Sardonía Castilla y León, Spain			£53.00
<b>SANTENAY</b> 'Vieilles Vignes' Justin Girardin Burgundy, France			£55.00
<b>MALBEC/PETIT VERDOT/TANNAT</b> Gala 1, Luigi Bosca Mendoza, Argentina			£59.00
<b>PINOT NOIR</b> Byron Santa Barbara County, California, United States			£60.00
<b>MERLOT</b> Freemark Abbey Napa Valley, California, United States			£62.00
<b>CROZES-HERMITAGE</b> 'Domaine Des Lises' Maxime Graillet Rhône, France			£65.00
<b>DOURO RESERVA</b> Quinta Do Vallado Portugal			£72.00
<b>MARGAUX</b> Les Charmes De Kirwan Bordeaux, France			£78.00
<b>BAROLO</b> Bussia, Dardi Le Rose, Poderi Colla Piedmont, Italy			£79.00
<b>GEVREY-CHAMBERTIN</b> Vallet Frères Burgundy, France			£80.00
<b>PINOT NOIR</b> Hartford Court Russian River, California, United States			£82.00
<b>ST ÉMILION GRAND CRU</b> Château Lassegue Bordeaux, France			£87.00
<b>PINOT NOIR</b> Prophet's Rock Central Otago, New Zealand			£92.00
<b>RIOJA GRAN RESERVA</b> 904 La Rioja Alta Rioja, Spain			£99.00
<b>CHEVAL DES ANDES</b> Cheval Blanc & Terrazas Mendoza, Argentina			£125.00
<b>VERGELEGEN 'V'</b> Stellenbosch, South Africa			£139.00
<b>AMARONE DELLA VALPOLICELLA CLASSICO</b> Tommaso Bussola Veneto, Italy			£140.00
<b>LEGACY</b> Stonestreet Alexander Valley, California, United States			£142.00
<b>HERMITAGE LA CHAPELLE</b> Paul Jaboulet Aîné Rhône, France			£199.00