

BISTRO DU VIN

Hotel du Vin takes its inspiration from the great French bistros; great places to meet, great places to eat. A collection of the simple things brilliantly done; the food, the wine, the service, all creating that unique atmosphere which is the famous bistro buzz.

STARTERS

CHIPIRONES AND COURGETTE FLOWER FRITOS £7.25

Crispy fried baby squid and courgette flowers with anchovy aioli

SALT BAKED BEETROOT, WHIPPED GOAT'S CHEESE £6.50

Sumac and Greek yoghurt

SEVERN AND WYE SMOKED SALMON CLASSIC £9.50

Our signature smoked salmon served with soft boiled quails eggs, shallots, capers and cornichons

ROASTED TIGER PRAWNS £8.50

Pastis and chilli butter

IBERICO PRESA £9.00

Roasted carrot and swede, Findlay's of Portobello haggis

POULET NOIR AND JERUSALEM ARTICHOKE TERRINE £7.50

Pickled girolles and herb salad

MAIN COURSES

HERDWICK LAMB SHANK TAGINE £17.50

Braised shank, ras el hanout and couscous

CRISPY PORCHETTA 'FRENCH ONION SOUP' £15.95

Bramley apple sauce and crackling

LOWTHER ESTATE VENISON AND GAME PUDDING £16.50

In its own gravy, with parsnip paille

BUTTER POACHED COD, LYONNAISE POTATOES £16.95

Smoked salmon and hispi cabbage sauce

DEVON CRAB CAKE £16.00

Cucumber salad and lemon butter sauce

RATATOUILLE BAKED BURFORD BROWN EGGS £13.50

Socca pancakes

AROMATIC COUSCOUS, ROASTED COURGETTE AND CARROT TAGINE £12.50

Chermoula dressing, harissa and vegetable broth

THE CHEESE TROLLEY

A selection of the best British and French cheeses.
See reverse for the full list.

A choice of five cheeses served with biscuits and chutneys £11.50

Le petit fromage £2.95

SALADS

SUPERFOOD SALAD £9.50

Baby kale, selection of mixed leaves, edamame beans, quinoa and alfalfa sprouts

ADD ONE OF THE FOLLOWING:

Poached Salmon £3.00	Normandy Chicken £2.50	Grilled Halloumi £1.50
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MENU PRIX FIXE

STARTERS

TARTARE DE BOEUF £6.95

Finely chopped steak served with caper berries, gherkins, shallots home-made ketchup and mustard, Burford Brown egg yolk

SOUPE À L'OIGNON £6.50

A real classic soup, onions braised in beef stock finished with crisp croutons and Emmental

TARTE PROVENÇALE £6.75

Flaky pastry topped with courgette, aubergine, tomatoes and sun blushed tomato pesto

MAINS

BOEUF BOURGUIGNON £14.95

Slow cooked, rich beef stew with chestnut mushrooms, pancetta and button onions

BOUILLABAISSE £14.95

Our take on a traditional Provençal fish stew including red mullet, monkfish, bream and king prawn

CRÊPES AUX CHAMPIGNONS ET ESTRAGON £13.50

Baked crêpes filled with seasonal mushrooms glazed under a Béarnaise sauce and herb salad

DESSERT

PROFITEROLES £6.50

Choux pastry filled with vanilla ice cream topped with chocolate sauce

APPLE TARTE TATIN AU FROID, CRÈME NORMANDE £6.95

Fresh apple tart made daily served chilled with crème Normande

CHEESE SELECTION £9.50

A selection of three British and French cheeses with biscuits and chutney

Lunch 2 courses £17.95 | 3 courses £20.95

Dinner 2 course £18.95 | 3 course £21.95

APÉRITIFS AND NIBBLES

BODEGAS ALVEAR FINO C.B. NV £4.95

Dry light sherry

AMERICANO £6.50

Campari, Noilly Prat Rouge and soda water

KIR ROYALE £10.75

Hotel du Vin Champagne with Cassis de Dijon

SLOE GIN SPRITZ £11.50

Sloe gin, Lillet Blanc, jus de citron, sucre de canne, plum and orange bitters topped with Hotel du Vin Champagne

OLIVES £2.50

A mix of Nocellara, Cerignola and Gaeta Italian varietal olives

FROM THE GRILL

CHATEAUBRIAND £65.00

Best shared between two, includes pommes frites and a choice of side

FILLET 225g £29.50

A prime tender cut taken from the loin, served with pommes frites

RIBEYE 225g £26.95

A marbled tender cut giving a rich, full flavoured steak, served with pommes frites

ONGLET STEAK FRITES 225g £16.95

A flavourful, thick strip of beef served with pommes frites - best cooked pink

HOTEL DU VIN BURGER £15.95

200g burger patty with bacon, grilled cheese and relish on a brioche bun, served with pommes frites

STEAK SAUCES

Jus Rôti | Béarnaise | Garlic Butter | Au Poivre

SIDES

BLUE MONDAY DAUPHINOISE

POMMES FRITES / POMME PURÉE

HARICOT VERTS À LA NIÇOISE

CHANTENAY CARROTS

SAUTÉED SPINACH

SALADE VERTE

TOMATO AND ONION SALAD

All sides £3.95

DESSERTS

BAKED PUMPKIN CHEESECAKE £6.95

Cinnamon ice cream

CRÈME BRÛLÉE £6.95

Baked vanilla custard, glazed under sugar

BAKED CHOCOLATE AND PEAR PUDDING £6.50

Honey crème fraîche

AFFOGATO £5.50

Our vanilla ice cream served with a strong espresso

KNICKERBOCKER GLORY £7.95

Layers of fresh pineapple, strawberry compote, white chocolate brownie, candied pistachio and strawberry ice cream

ICE CREAM AND SORBET £5.95

PRIVATE DINING

Get together in style

Enjoy great food, great wine and great company in the privacy of your own dining room. Perfect for a family gathering, special celebration, dinner or party.



HOTEL DU VIN LOMBARD AND CO CUVEE Epernay, France

PERRIER-JOUËT

PERRIER-JOUËT

LALLIER ROSE



Grand Brut, Epernay, France

Blason Rose, Epernay, France

Grand Cru Ay, France



Glass £9.95

Glass £12.50

Glass £15.50

Glass £11.50

SUNDAY LUNCH

Every Sunday from 12pm until 4pm

Join us for a four course sumptuous Sunday lunch. Dive in to our lavish market table and classic roasts.

HOTELDUVIN.com

For special dietary requirements or allergy information, please speak to our Bistro Manager. All of our prices include VAT. A discretionary service charge of 10% will be added to your bill.

OUR FOOD PROVENANCE

Our Chef Director, Matt Powell, continually travels the country to source the selected artisan produce and working with his key suppliers he incorporates these fine ingredients into the menus.

ALTHAMS

Established in Morecambe, Lancashire in 1856, Althams is a family-run butchers steeped in heritage and tradition. Today the 5th generation of the Althams family continues to source the highest quality meat from regionally acclaimed suppliers, satisfying the palates of the most discerning restaurant customers. With a passion to support current and future eating trends, Althams time-served butchers work in partnership with Hotel Du Vin chefs, ensuring new and exciting meat dishes consistently grace seasonally adjusted menus.

Herdwick Lamb: Always a crowd pleaser, flavoursome, tender and versatile lamb is not just for spring. Sourcing locally, Althams work with quality suppliers like Cumbrian Fell top farmer, Jonathan Hope, who specialises in Herdwicks. This hardy little 'Viking' breed takes the Lake District winter in its stride. With the rolling Skiddaw Fells for a backdrop, Jonathan's Herdwicks are free to roam and graze naturally on the local fell vegetation, where wildflowers mingle effortlessly with native grass. Wandering up to 5 miles away from the farmstead, now part of a UNESCO World Heritage Site, it can take two days to round up the Herdwick flock. This natural, non-stressed lifestyle plays an undeniably important role in the farm to fork story, ensuring that tender, succulent lamb can be enjoyed for an extended season.

Porchetta: Rooted in Italian cuisine, Porchetta is a boneless pork roast where meat, fat and stuffing layers are rolled to create a moist, flavoursome eating experience. Althams Porchetta has a mouth-watering prune, pine nut and maple syrup stuffing. Farmed on the outskirts of Ripon, the pork is produced from a Hampshire composite boar where the pigs feed mainly on a corn based diet. A carefully maintained 'breed and feed' cycle ensures that product quality, such as fat levels are consistent. Working with such artisan products is a joy for Hotel du Vin chefs with dishes such as Crispy Porchetta 'French Onion Soup' being offered as a main course choice.

Iberica Presa: Supplied by a traditional Spanish breeder and family business, Iberico Pork Presa delivers great texture and flavour. The family's free range Iberian pigs spend their life in the best pastures of Western Spain, Salamanca and Extremadura, grazing on natural product and the best montanera product, the acorn. The family's respect for their artisanal tradition ensure a consistently high quality product.

VALRHONA

Internationally recognised as the producer of the finest chocolate in the world. Based in the Rhone Valley in Southern France, they use traditional techniques and machinery to produce exceptional chocolate from cocoa beans they source from their long term growing partners.

SEVERN & WYE SMOKERY

The historic and famous wild salmon and eel fisheries of the Rivers Severn and Wye in its early days provided the smokery with what would become its flag ship products, smoked salmon and smoked eel. From those early days they specialised in bespoke curing and smoking for chefs and as their reputation grew, they enjoyed supplying many of the countries top chefs and food establishments. The smoking process is still very traditional from which they produce a full range of award winning smoked fish products. Producing a range of different smokes and cures that chefs like has been part of the secret of their success, but that isn't possible without the dedication and loyalty of the team at the smokery. As they have grown they have focused their attention on how they can improve their impact on the environment and arrive at a zero carbon footprint. Enjoying alternative energy supplies from ground source heat pumps, solar and photovoltaic panels, and a bio mass boiler system for hot water. Water is a very important commodity in their process which they collect and use to irrigate surrounding farmland.

FINDLAY'S OF PORTOBELLO

Findlay's Butchers is a family run independent company that has sold and produced the finest of meats since 1974. It is renowned for its award winning products and holds titles for its haggis, black pudding, sausages and bacon. Findlay's take pride in supplying quality local produce. They are a completely independent butcher shop and believe the sign of quality cannot be bought therefore, their reputation for quality relies entirely on customer satisfaction.

WELLOCKS

The Wellock family's association with food began in 1946 with Eric Wellock, who had a traditional greengrocers in Silsden, Yorkshire. In 1995 they began supplying freshly prepared ingredients to the restaurant, pub and hotel trade. This step proved to be an inspired decision as it opened doors to sourcing and supplying even more types of food, and in 2005 they added dry store products to the menu. At Wellocks, they believe that the best dishes begin with the perfect ingredients. They search the globe to find producers and farms that take pride in what they produce, from the everyday basics to the most exotic elements of your dish. All suppliers have been specially selected, and they work with them directly to help them produce the perfect ingredients for our customers. Wellocks has the highest accreditations because they work hard to comply with – and often exceed – the strict standards set by independent agencies.

HARVEY AND BROCKLESS

A leading supplier of cheese and speciality foods who work with a wide range of artisan producers from across the UK, Europe and the rest of the world and distribute their products to many of the country's finest chefs.

CAMEMBERT DE NORMANDIE AOP

Gillot, Normandy, France | Unpasteurised

Camembert-style cheeses are made all over the world, but Normandy is where the creamy soft fromage first originated and under the terms of its AOP must be unpasteurised. Family-owned business Gillot, which has been making cheese for more than 100 years, sources milk from small farms in the Orne region and still hand ladles the curd to achieve a silky supple texture. It's a rich, buttery cheese with hints of grass and wild mushrooms. Wonderful baked in the oven and served with crusty bread.

DRIFTWOOD

White Lake, Somerset, England | Unpasteurised

One of the heroes of the British cheese making scene, Pete Humphries makes this delectable cheese at his farm near Glastonbury in Somerset. Based on the French cheese Sainte Maure de Touraine, this version is one of the best British goats cheeses currently being produced. A fresh log style cheese rolled in ash. Citrus notes and a silky texture.

LIVAROT AOP

Graindorge, Livarot-Pays-d'Auge, France | Unpasteurised

Nicknamed 'The Colonel' because its raffia straps are reminiscent of a colonel's stripes, Livarot rivals Camembert as one of Normandy's greatest cheeses. Made by third-generation producer Graindorge, the cheese has an odoriferous sticky orange rind with notes of beef bouillon and barnyard. The paste within is sweet and creamy, providing a solid base for the spicy bite of the rind.

FINN

Charlie Westhead, Dorstone Hereford, England | Unpasteurised

Following in the footsteps of classic French triple-cream cheeses, such as Brillat-Savarin, Finn is made with unpasteurised milk and the addition of double cream to give a rich luxurious texture. Surprisingly firm and lactic when young, it takes on walnut and mushroom aromas as it matures with a smooth, creamy breakdown beneath the rind.

TOMMETTE DE BREBIS PETIT

Les Fromagerie Occitanes, Pyrénées, France | Pasteurised

A traditional Pyrenees sheeps' cheese, it has a sweet, fruity flavour without any bitterness. The texture is firm with a slightly sticky paste.

WINTERDALE SHAW

Winterdale Cheesemakers, Kent, England | Unpasteurised

London's local cheddar, Winterdale Shaw is made by dynamic husband and wife team Robin and Carla Betts on the North Downs in Kent just over 20 miles from the centre of the capital. The couple started making cheese in

2006 after building their own oak-framed barn on the edge of the family dairy farm, which is fitted with the latest ecotechnologies from solar panels to ground source heat pumps. They even dug out their own maturing cave from the chalk downs where the raw milk, clothbound cheddar is matured for 10 months. It means the cheese is completely carbon neutral, but just as importantly tastes delicious. Buttery, fruity and with a pleasing earthy flavour, it matches beautifully with a brown ale.

COLSTON BASSETT SHROPSHIRE BLUE

Colston Bassett Dairy, Nottinghamshire, England | Pasteurised

Made in the Nottinghamshire Village after which it is named, Colston Bassett make the World's best Stilton. Head cheesemaker Billy Kavan now makes this Shropshire blue which won Supreme Champion at the British cheese awards in 2017. A blue veined cheese with a distinctive orange interior and evenly spread blue veins. Smooth and creamy with a tang. It is special due to the perfect balance of blue tang and creaminess from the local milk.

BLUE MONDAY

Alex James Presents/Shepherds Purse, Yorkshire, England | Pasteurised

Named after the New Order anthem, this punchy blue from Blur bassist and cheese guru Alex James is a hit in its own right. Made for James by Yorkshire-based Shepherds Purse, the cheese is smooth and salty, much like a Continental blue, but previous owner and cheesemaker Judy Bell selected a unique blue culture, which gives it a more powerful tang.