

BISTRO DU VIN

ENTRÉES

CHICKEN LIVER PARFAIT £6.95
Brioche toast, raisin chutney

SOUPE A L'OIGNON £6.50
Classic French onion soup

STEAK TARTARE £6.95 | £14.95
Starter or main (main served with pommes frites)
Finely chopped beef, capers, gherkins and shallots

SEVERN & WYE SMOKED SALMON CLASSIC £7.95
Chopped garnish of soft boiled egg, cornichons,
parsley and red onion

MOULES MARINIÈRES £6.95 | £14.95
Starter or main (main served with pommes frites)
Mussels steamed with white wine, cream, shallots and garlic

ESCARGOTS À LA BOURGUIGNONNE
Six £5.95 | Twelve £11.50
Snails in garlic and parsley butter

ASSIETTE DE CHARCUTERIE For two to share £12.95
Selection of homemade terrine and cured meats,
pickles and Dijon mustard

SAINT-MAURE GOATS CHEESE QUICHE £8.50
Caramelised baby onions

SAUTÉED MUSHROOMS ON BRIOCHE TOAST £6.95
With Madeira cream

PRIX FIXE MENU

Starters

CHICKEN LIVER PARFAIT £6.95
Brioche toast, raisin chutney

SEVERN & WYE
SMOKED SALMON CLASSIC £7.95
With chopped garnish of soft boiled egg,
cornichons, parsley and red onion

SAUTÉED MUSHROOMS
ON BRIOCHE TOAST £6.95
With Madeira cream

Mains

GRILLED TOULOUSE SAUSAGE £12.50
Pommes purée and onion jus

MOULES MARINIÈRES POMMES FRITES £14.95
Mussels steamed with white wine,
cream, shallots and garlic

AUBERGINE AND HALLOUMI
PARMIGIANA BAKE £10.50
Thick sliced grilled aubergine and halloumi
with a chunky tomato sauce

Desserts

CRÈME BRULÉE £6.95
Baked vanilla custard, glazed under sugar

GLACES ET SORBETS £5.95

CHEESE SELECTION £9.50
A selection of three French and British cheeses
with biscuits and chutney

Lunch 2 courses £17.95 | 3 courses £20.95
Dinner 2 course £18.95 | 3 course £21.95
(Saturday dinner pre 7pm only)

SIDES £3.95

POMMES FRITES SAUTÉED SPINACH
POMMES PURÉE TOMATO & ONION SALAD
HONEY ROAST CARROTS SALADE VERTE
HARICOTS VERTS

DESSERTS

GLACES ET SORBETS £5.95

APPLE TARTE TATIN £6.95
Crème Normande

PROFITEROLES DU VIN £6.95
Choux pastry filled with vanilla ice cream
topped with chocolate sauce

APÉRITIFS

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 TO ACCOMPANY

PLATS PRINCIPAUX

Viandes

CASSOULET CLASSIQUE £16.00
A hearty casserole of white beans, confit duck,
smoked Toulouse sausage and pancetta

ROSE VEAL HOLSTEIN £19.95
Escalope of breaded veal, fried egg, anchovies,
capers and beurre noisette

GLOUCESTER OLD SPOT PORK BELLY £17.50
Pomme mousseline, jus de veau

STEAK HACHÉ, SAUCE AU POIVRE £13.50
Pommes frites and a house salad

HALF ROAST NORMANDY CHICKEN £14.95
Pommes frites, garlic butter
and a house salad

Poissons

ROAST COD, LENTILLES DU PUY £16.95
Braised Puy lentils, button onions and pancetta

SOLE MEUNIÈRE £27.95
Lemon sole lightly pan-fried, caper and
parsley beurre noisette

BOUILLABAISSE £17.95
A traditional Provençal fish stew including
red mullet, monkfish, seabass and prawns

VEGETARIAN AND SALADS

AUBERGINE AND HALLOUMI
PARMIGIANA BAKE £10.50
Thick sliced grilled aubergine and halloumi
with a chunky tomato sauce

PUMPKIN AND ROASTED
CHESTNUT RISOTTO £12.50

SALADE FRISÉE AUX LARDONS £8.50
Pancetta, croutons, poached egg with frisée
and dandelion leaves

ROQUEFORT, PEAR AND WALNUT SALAD £9.50
Endive salad, crisp pear, roasted walnuts and
tangy Roquefort cheese

SUPERFOOD SALAD £9.50
Baby kale, edamame beans, quinoa and sprouts
Add one of the following:
Normandy chicken | Poached salmon | Grilled halloumi
£2.50 £3.00 £1.50

OEUFS ET OMELETTES

Noon – 5pm

EGGS BENEDICT £6.95
Toasted muffin topped with poached eggs,
British sweet cured bacon and hollandaise sauce

EGGS FLORENTINE £6.95
Toasted muffin topped with poached eggs,
wilted spinach and hollandaise sauce

EGGS ROYALE £6.95
Toasted muffin topped with poached eggs,
Severn & Wye smoked salmon and hollandaise sauce

SEVERN & WYE SMOKED SALMON
AND SCRAMBLED EGG £8.50

OMELETTE AUX FINES HERBES £6.50

OMELETTE JAMBON ET GRUYÈRE £6.95

OMELETTE ARNOLD BENNETT £8.50
Open face omelette with Severn & Wye
smoked haddock and Parmesan

CROQUES, SANDWICHES ET TARTINES

Noon – 5pm

SAUCISSON CORNICHON BAGUETTE £8.95

CLUB BAGUETTE £9.50
Streaky bacon, grilled Normandy chicken,
lettuce and tomato

STEAK AND BLUE CHEESE BAGUETTE £11.50
Rump steak, sautéed onions,
Roquefort cheese and watercress

CROQUE MONSIEUR OR MADAME £8.95 / £9.50

SEVERN & WYE SMOKED SALMON
AND PICKLED CUCUMBER TARTINE £10.50
Open sandwich of hot and cold smoked salmon on
dark rye with cream cheese and dill pickle

GRILLADES

All of our steaks are dry aged on the bone for a
minimum of 28 days and served with pommes frites
and your choice of sauce

ONGLET STEAK FRITES 225G £16.95

RIBEYE STEAK 225G £27.50

FILLET STEAK 225G £31.95

CHATEAUBRIAND £68.00
Best shared between two

HDV BURGER AND POMMES FRITES £15.95
200g burger patty with relish, bacon and
grilled cheese on a brioche bun

Steak Sauces

JUS RÔTI | BÉARNAISE | GARLIC BUTTER | AU POIVRE

PLATS RAPIDES

STEAK FRITES SAUCE AU POIVRE £14.25
Rump steak grilled to your liking,
pommes frites and peppercorn sauce

GRILLED NORMANDY
CHICKEN ESCALOPE £12.50
Served with pommes frites, garlic butter
and a house salad

MOULES FRITES £14.95
Mussels steamed with white wine, cream,
shallots and garlic

THE CHEESE TROLLEY

A choice of five French and British cheeses
served with biscuits and chutneys
£11.95

BISTRO DU VIN

CHAMPAGNE



**HOTEL DU VIN
LOMBARD AND CO CUVÉE**
Epernay, France

Glass £9.95



PERRIER-JOUËT
Grand Brut, Epernay, France

Glass £12.50



PERRIER-JOUËT
Blason Rosé Epernay, France

Glass £15.50



LALLIER ROSÉ
Grand Cru Ay, France

Glass £11.50

CHEESE TROLLEY

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.

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.

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.

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.

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.

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.

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.

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.

AFTERNOON TEA

Served daily from 12pm until 6pm

Join us in this ritual celebration of tea and its theatre, accompanied by delicate, charming treats of sandwiches, savouries, cakes and scones.

SUNDAY LUNCH

Every Sunday from 12pm until 4pm

Join us for a four course sumptuous Sunday lunch. Dive in to our lavish market table followed by classic roasts and a few delectable delights to finish.