

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

BAYONNE HAM £6.95
Celeriac remoulade

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

PORC ET LAPIN PÂTÉ £6.50
Guindilla chillis

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

LEEEKS VINAIGRETTE £6.75
Fourme d'Ambert

SAUTÉED MUSHROOMS
ON BRIOCHE TOAST £6.95
With Madeira cream

PRIX FIXE MENU

Starters

WYE VALLEY ASPARAGUS £7.50
Hollandaise sauce

PORC ET LAPIN PÂTÉ £6.50
Guindilla chillis

AVOCAT SAUCE CREVETTES £6.50

Mains

CONFIT DUCK
POMMES SARLADAISE £12.95
Thyme jus

RED MULLET
CRUSHED SAFFRON POTATOES £13.50
Aioli

BAKED PROVENÇAL TOMATO £10.95
Warm tomato coulis and basil oil

Desserts

PARIS BREST £5.50
Almond choux bun filled with praline cream

CRÊPE AU CHOCOLAT £5.50
Crème Chantilly

KIRKHAM'S LANCASHIRE
ECCLES CAKE £4.95

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

SIDES £3.95

POMMES FRITES
DUCK FAT POMMES FRITES
Pancetta, Gruyère
POMMES PURÉE
HONEY ROAST CARROTS

HARICOTS VERTS
SAUTÉED SPINACH
TOMATO & ONION SALAD
SALADE VERTE

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

LAMB GIGOT £14.50
Minted Jersey Royals

CALVES LIVER PERSILLADE
POMMES PARMENTIER £15.50

STEAK HACHÉ, SAUCE AU POIVRE £14.50
Pommes frites and house salad

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

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

RED MULLET
CRUSHED SAFFRON POTATOES £13.50
Aioli

VEGETARIAN AND SALADS

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

BAKED PROVENÇAL TOMATO £10.95
Warm tomato coulis and basil oil

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

DESSERTS

GLACES ET SORBETS £5.95

APPLE TARTE TATIN £6.95
Crème Normande

CAFÉ GOURMAND £5.50
Chocolate macaron, honey madeleine
and canelé

TARTE AU CITRON £6.50
Raspberry sorbet

CRÈME BRÛLÉE £6.95
Baked vanilla custard, glazed under sugar

RHUM BABA £5.50
Crème Chantilly

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 ET 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



CHAMPAGNE
LOMBARD

HOTEL DU VIN
LOMBARD AND CO CUVEE
Epernay, France

Glass £9.95

CHAMPAGNE
PERRIER JOUËT

PERRIER-JOUËT
Blason Rosé Epernay, France

Glass £15.50

CHAMPAGNE
PERRIER JOUËT

PERRIER-JOUËT
Grand Brut, Epernay, France

Glass £12.50

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.

Hotel
du Vin
& Bistro

HOTELDUVIN.com