

APÉRITIFS

BODEGAS ALVEAR FINO C.B. NV

Dry light sherry
£4.95

AMERICANO

Campari, Noilly Prat Rouge and soda water
£6.50

KIR ROYALE

Hotel du Vin Champagne with Cassis de Dijon
£10.75

SLOE GIN SPRITZ

Sloe gin, Lillet Blanc, jus de citron,
sucre de canne, plum and orange bitters topped
with Hotel du Vin Champagne
£11.50

HOTEL DU VIN LOMBARD BRUT

Epernay, France
Glass £9.95 | Bottle £56.00

PERRIER-JOUËT GRAND BRUT

Epernay, France
Glass £12.50 | Bottle £72.00

PERRIER-JOUËT BLASON ROSÉ

Epernay, France
Glass £15.50 | Bottle £92.00

All apéritifs include an olive accompaniment

ENTRÉES

CHICKEN LIVER PARFAIT £7.95

Brioche toast, raisin chutney

SOUPE AU PISTOU £7.50

A fresh light minestrone soup, garnished
with home-made pistou

STEAK TARTARE £8.50

Finely chopped beef, capers,
gherkins and shallots

BAYONNE HAM AND CHARENTAIS MELON £7.50

Dandelion leaves, chervil and sherry dressing

ESCARGOTS À LA BOURGUIGNONNE

£6.95 | £11.95

Snails in garlic and herb butter

TOULOUSE SAUSAGE, TOMATO AND RED ONION SALAD £6.75

Served with a picante sherry vinaigrette

TIGER PRAWNS £11.95

In garlic and pastis butter with aioli dip

SEVERN AND WYE SMOKED SALMON CLASSIC £7.95

With chopped garnish soft boiled egg,
cornichons, parsley and red onion

CAPRESE SALAD £7.95

Isle of Wight tomatoes, buffalo mozzarella
and aged balsamic dressing

SAUTÉED MUSHROOMS ON BRIOCHE TOAST £7.50

With Madeira cream

STRAWBERRY VACHERIN SUNDAE £6.50

Scottish strawberries, vanilla ice cream,
strawberry sorbet garnished with
Chantilly cream with crisp meringue

CRÈME BRÛLÉE £6.95

Baked vanilla custard,
glazed under sugar

BISTRO DU VIN

SHARING PLATTERS

SALCOMBE COCK CRAB

Grilled Altamura bread, pommes frites,
spiced crab butter and lime mayonnaise

£55.00

½ KG LOBSTER POACHED OR GRILLED

Grilled Altamura bread, pommes frites,
garlic butter and home-made mayonnaise

£50.00

FRUITS DE MER

Oysters, lobster, Salcombe crab, prawns and squid
ceviche. Served with shallot vinegar, cocktail sauce,
home-made mayonnaise and bloody mary ketchup

£69.00

*Available Friday, Saturday and Sunday
Monday-Thursday: pre-book 24 hours before*

PLATS PRINCIPAUX

Viandes

STEAK TARTARE £14.95

Finely chopped beef, capers, gherkins and
shallots with pommes frites

CLASSIC CASSOULET £16.00

A hearty casserole of white beans confit duck,
Toulouse sausage and pancetta

POULET BASQUAISE £13.50

Chicken served with tomatoes,
peppers and olives, pilaf rice

CALVES LIVER PERSILLADE £15.50

Pommes parmentier

STEAK HACHÉ, SAUCE AU POIVRE £14.50

Pommes frites and house salad

Poisson

ROAST COD, LENTILS DU PUY £16.95

Braised Puy lentils, button onions and pancetta

SKATE WING BEURRE NOISETTE £19.95

Haricot vert and hazelnuts

MOULES MARINIÈRE £6.95/£14.95

Mussels steamed in white wine,
cream, shallots and garlic
with pommes frites

SEA BASS EN PAPILOTE £14.50

Fennel, olives, lemon and thyme

DESSERTS

MOUSSE AU CHOCOLAT £6.50

Classic chocolate mousse with crème Chantilly

GLACES ET SORBETS £5.95

THE CHEESE TROLLEY £11.75

A selection of French and British cheese
served with biscuits and chutneys

GRILLADES

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

ONGLET STEAK 225g £17.50

RIBEYE STEAK 225g £28.50

FILLET STEAK 225g £32.50

CHATEAUBRIAND 550g £65.00

Best shared between two, served with a
portion of pommes frites and a choice of
side dish with two sauces

Steak Sauces

£1.50

JUS RÔTI | BÉARNAISE

GARLIC BUTTER | SAUCE AU POIVRE

HDV BURGER & POMMES FRITES £15.95

200g burger patty with relish, pancetta
and grilled cheese on a brioche bun

VEGETARIAN & SALADS

AUBERGINE AND HALLOUMI PARMIGIANA BAKE £10.50

Thick sliced grilled aubergine and halloumi
with a chunky tomato sauce

RATATOUILLE PISSALADIÈRE £9.50

French style pizza with roasted Mediterranean
vegetables and vegetarian style parmesan

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
topped with one of the following Normandy chicken,
smoked mackerel or grilled halloumi

*Add: Chicken £2.50 | Smoked Mackerel £2.50
Halloumi £2.00*

SIDES

£3.95

POMMES FRITES

HARICOT VERTS

HONEY ROASTED CARROTS

PANCETTA AND GRUYÈRE DUCK FAT POMMES FRITES

SAUTÉED SPINACH

POMME PURÉE

BUTTERED JERSEY ROYALS

TOMATO AND ONION SALAD

SALADE VERTE

PINEAPPLE AND MANGO CARPACCIO £5.95

Coconut ice cream

CAFÉ GOURMAND £5.95

Chocolate macaroon, honey madeleine and canelé
Includes a hot beverage of your choice

TARTE AU CITRON £6.50

Raspberry sorbet

BISTRO DU VIN

CHAMPAGNE



CHAMPAGNE
LOMBARD

**HOTEL DU VIN
LOMBARD BRUT**
Epernay, France

Glass £9.95
Bottle £56.00

CHAMPAGNE
PERRIER-JOUËT

PERRIER-JOUËT
Grand Brut, Epernay, France

Glass £12.50
Bottle £72.00

CHAMPAGNE
PERRIER-JOUËT

PERRIER-JOUËT
Blason Rosé Epernay, France

Glass £15.50
Bottle £92.00

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

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