## Bistro du Vin

## AT THE HEART OF OUR HOTELS

Serving classical French dishes with a modern twist, designed by Chef Director Matt Powell. With contemporary yet traditional finishes, our Bistros have a sense of sophistication and pay a perfect complement to our ethos, which is all about serving heart-warming food and quality artisan ingredients. From long-standing classics to seasonal dishes and specials, our food is designed to suit all occasions. We encourage you to relax, dine, and soak up the atmosphere.

# SPÉCIAL DU JOUR

Making everyday at Bistro du Vin special



## MAIN COURSE & DRINK | £19.95

175ml glass of house wine, a beer or soft drink



Please ask your server & brighten up your day

MONDAY

BROCOLIRÔTI 당 POIS CHICHES

TUESDAY

LE CAMEMBURGER POMMES FRITES

**MOULES** MARINIÈRE & POMMES FRITES

|WEDNESDAY| THURSDAY

STEAK HACHÉ & PETITE SALADE

FRIDAY SATURDAY

FISH & CHIPS

ÀLA LEFFE\*

\*£5 Subb

POULETNOIR RÔTI\* \*£12.50 Supp

SUNDAY

CONTRE-FILET DE BOEUF RÔTI

## BistroduVin



## FOR A TRUE TASTE OF HOTEL DUVIN

A wonderful way to explore a range of our classic dishes and wines is with our Taste du Vin package, featuring five courses with wine pairings.

£59.95 PER PERSON (based on minimum of two sharing)

# & MALBEC

Chateaubriand perfectly paired with a bottle of Argentinian Malbec, served with classic trimmings for two or more to share

£39.50 per person... saving over 24%! Available Sunday-Thursday for dinner

## CHATEAUBRIAND 500G

Pommes frites, salad and peppercorn sauce

A BOTTLE OF MALBEC BYHOTEL DUVIN

Mendoza, Argentina

3 COURSES SERVED WITHIN 30 MINUTES

Monday-Sunday Lunch (\*EXCLUDING SUNDAY LUNCH) Early Dinner (5:00pm-7:00pm)

CÉLERI RÉMOULADE

SCHNITZEL

Chicken or halloumi

BROCOLI RÔTI & POIS CHICHES

CRÈME BRÛLÉE £19.95

Includes 175ml glass of house wine, a beer or soft drink

E. DEBRAY

A HAUBETTE-TINQUEUX-LEZ-REIMS

## MONDAY-SUNDAY

LUNCH\* | EARLY DINNER (5:00PM-7:00PM) 2 COURSES £19.95, 3 COURSES £24.95

## CHAMPIGNONS SAUTÉS

Sautéed wild mushrooms, Madeira sauce, toasted sourdough

PÂTÉ DE FOIES DE VOLAILLE Chicken liver parfait, raisin chutney, toasted brioche

SAUMON FUMÉ

Smoked salmon, treacle soda bread and fromage Blanc CARPACCIO DE PASTÈOUE, FETA AFFINÉE EN FÛT Watermelon carpaccio, barrel aged feta, seeds, shallots and rocket 

> SCHNITZEL Chicken or halloumi [V] MERLUAU BEURRE NOISETTE

Brown butter baked hake, samphire, cucumber and mace croutons

## BROCOLI RÔTI & POIS CHICHES

Roasted broccoli, chickpeas, whipped feta, charred red peppers

SALADE MAISON Chicken, tiger prawns or halloumi

CRÈME BRÛLÉE POTAU CHOCOLAT

DÉLICE MYRTILLES, CRÈME AU CITRON GLACES ET SORBETS

ASSIETTE DE FROMAGES\*

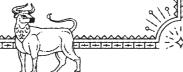
\*EXCLUDES SUNDAY LUNCH



traditionally roasted in front of a fire on a Sunday. Since the 15th century, the royal bodyguards have been known as 'Beefeaters' because of their love of roast beef. In the 18th century the French started calling Englishmen 'rosbifs'.

Our Sunday 'rosbif' starts with a choice of appetisers from our French Market Table, followed by a traditional Roast du Vin or choice of Plat Principaux and finally a delicious Dessert. 2 COURSES £29.95 | 3 COURSES £34.95







Join us and all of fashionable society to sip tea and nibble on sandwiches in the middle of the afternoon.

With a fine selection of finger sandwiches, cakes and scones with jam and clotted cream.

## COCKTAILS

## CHAMPAGNE COCKTAILS

CLASSIC CHAMPAGNE COCKTAIL Cuvèe Hotel du Vin Champagne, Hennessy Cognac, bitters, sugar	£13.95	FRENCH FIZZ Cuvèe Hotel du Vin Champagne, Absolut Vodka, Briottet Crème de Framboise, pineapple	£12.95
BELLINI ROYALE Cuvèe Hotel du Vin Champagne, Briottet Crème De Pèche, peach	£12.95	KIR ROYALE Cuvèe Hotel du Vin Champagne, Briottet Crème de Cassis, blackberry	£12.95
FRENCH 75 Cuvèe Hotel du Vin Champagne, Tanqueray Gin, lemon, sugar, soda	£12.95	MIMOSA Cuvèe Hotel du Vin Champagne, orange	£10.95

## COCKTAILS AU CLASSIQUE

£11.95

## COCKTAILS AU VIN

£11.95

## **BLOODY MARY**

Absolut Vodka, tomato, spices

## **COSMOPOLITAN**

Absolut Citron Vodka, Cointreau, cranberry, lime

#### **GARDEN MOJITO**

Hendricks Gin, St Germain Elderflower Liqueur, Elderflower Cordial, cucumber, mint, soda

### **MARGARITA**

El Jimador Reposado Tequilla, Cointreau, lime, agave, salt

#### **OLD FASHIONED**

Woodford Reserve Bourbon, demerara, bitters

#### PINA COLADA

Bacardi Coconut Rum, pineapple, cream, coconut, lime

## RASPBERRY DAIOUIRI

Bacardi Carta Blanca Rum, Briottet Crème de Framboise, bitters, lime, sugar, raspberry

## **MARTINIS**

## ESPRESSO MARTINI

Absolut Vodka, Tosolini Exprè Liqueur, espresso, sugar

### PASSION FRUIT MARTINI

Absolut Vanilia Vodka, Passoã Passion Fruit Liqueur, pineapple, passion fruit, Prosecco

## **SOURS**

## RHUBARB SOUR

Slingsby Rhubarb Gin, bitters, raspberry, lemon, sugar

#### WHISKEY SOUR

Woodford Reserve Bourbon, bitters, lemon, sugar, foam

## AMARETTO SOUR

Saliza Tosolini Amaretto, bitters, lemon, sugar, foam

## **NEGRONIS**

## BOULEVARDIER

Woodford Reserve Bourbon, Campari bitters, Martini Reserva Rubino Vermouth

#### WHITE NEGRONI

Tanqueray Gin, Italicus Liqueur, Martini Reserva Ambrato Vermouth

## CLASSIC NEGRONI

Bombay Sapphire Gin, Campari bitters, Martini Reserva

## NEGRONI FLIGHT

3 Negronis, Classic, White and Boulevardier

## CABERNET SOUR

Slingsby Marmalade Gin, Showdown Cabernet Sauvignon, lemon, grape, sugar

## GRAHAMS PORT OLD FASHIONED

Woodford Reserve Bourbon, Reserve Blended Port 'Six Grapes by Graham's', sugar, orange

## MALVASIA SOARES

Grahams Blend No.5 White Port, El Jimador Reposado Tequila, Crème de Pèche, agave, lime

## PROVENCE ROSÉ CRUSH

Puerto de Indias Strawberry Gin, Briottet Crème de Framboise, Château Gairoird Provence Rosé, apple, strawberry, raspberry

## GRAHAM'S BLEND NO.5 WHITE PORT & TONIC

Graham's Blend No.5 White Port, Fever-Tree Mediterranean Tonic, lemon, mint

## GIN & TONICS

£10.95

## **BROCKMANS**

Fever-Tree Elderflower Tonic, blueberry, grapefruit

### GIN MARE

Fever-Tree Indian Tonic, orange, rosemary

## PUERTO DE INDIAS

Fever-Tree Slimline Tonic, strawberry, mint

## *SAPLING*

Fever-Tree Slimline Tonic, lemon

## SLINGSBY RHUBARB

Fever-Tree Elderflower Tonic, orange, raspberry

## NON-ALCOHOLIC COCKTAILS £9.95

#### COSNOPOLITAN

Mountain Everleaf, cranberry, lime, sugar

## FOREST DAIQUIRI

Forest Everleaf, lime, honey

## MARINE SPRITZ

Marine Everleaf, light Fever-Tree tonic, cucumber, lime

## *NOIITO*

£15.00

Marine Everleaf, lime, sugar, soda, mint

## ORANGE & GINGER HIGHBALL

Forest Everleaf, Fever-Tree Ginger ale, orange

## AMUSE-BOUCHES

PETITES OLIVES LUCQUES [VGI] (94kcal)		<i>PAIN D'ÉPI</i> [V] Maison Bordier butter (188kcal)	£8.50
AMANDES FUMÉES [V] Smoked almonds (307keal)	£3.95	SAUCISSON SEC Cornichons (88keal)	£6.95

## HORS D'OEUVRES

SOUPE A L'OIGNON French onion soup (349kcal)	£10.95	CARPACCIO DE PASTÈQUE, FETA AFFINÉE EN FÛT [VGIA]	£9.95
CHAMPIGNONS SAUTÉS [VGI]	£9.95	Watermelon carpaccio, barrel aged feta, roasted pumpkin seeds, shallots and rocket (396kcal)	
Sautéed wild mushrooms, Madeira sauce, toasted sourdough (222kcal)		SAUMON FUMÉ	£11.50
PÂTÉ DE FOIES DE VOLAILLE Chicken liver parfait, raisin chutney, toasted brioc	£9.50	Severn & Wye smoked salmon, treacle soda bre and fromage Blanc (297kcal)	ad
emenon inver purious, ruismi emantoj, teauced eme	iie (ooinuu)	CREVETTES TIGRE GRILLÉES	£13.95
		Grilled tiger prawns, chilli, garlic and	£1.50 supplement 🛇



♦ Supplement Applies Hotel residents on a dinner inclusive package can choose 2 or 3 courses (dependent on package) from Hors D'oeuvres and/or Patisseries et Desserts and Plats Principaux. Supplements apply to some dishes, as indicated.

For special dietary requirements or allergy information, please speak with a member of our team before ordering. To prioritise your safety, we're unable to modify dishes for allergens. However, a full allergen matrix is available. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free or fulfil dietary requirements due to possible cross contamination during production. [VGI] = Does not include any ingredients derived from animals. [VGIA] = Alternative available that does not include any ingredients derived from animals. [V] = Vegetarian. Cheese boards may contain unpasteurised cheese. Calorie content. Calculations as accurate as possible however slight variations may occur. To maintain a healthy weight, the daily recommended intake of calories for adults is around 2,000 calories a day. All of our prices include VAT. A discretionary service charge of 12.5% will be added to your bill.



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For further

on allergens

please scan

## PLATS PRINCIPAUX

ENTRECÔTE AU POIVRE 250G  Donald Russell rib-eye steak, peppercorn sauce (801keal)	£34.95 £10 supplement $\otimes$
Pair with a glass of red RIOJA RESERVA Lealtanza, Altanza, Spain	175ml £12.50
BOURGUIGNON D'AGNEAU  Lamb neck, pancetta, Paris brown mushrooms and pearl onions braised in a rich red wine sauce	£22.95
Pair with a glass of red BORDEAUX SUPÉRIEUR 'Tradition' Château Penin, France	175ml £11.50
SCHNITZEL DE POULET Breaded chicken schnitzel, pickled red cabbage, charred red peppers, capers and rocket salad (895)	£19.95
SCHNITZEL HALLOUMI [V] Breaded halloumi schnitzel, pickled red cabbage	£19.95

Brown butter baked hake, samphire, cucumber and mace croutons (419kcal)	
Pair with a glass of white VIOGNIER Les Iles Blanches, Cellier des Chartreux, IGP Gard, France	175ml £9.50
LE CAMEMBURGER  200g burger patty, Camembert, pancetta jam, brioche bun, pommes frites (1,365kcal)	£19.95

£24.95

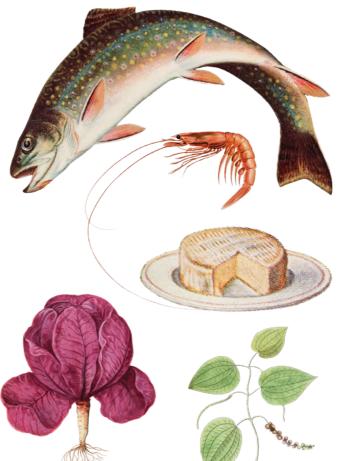
MERLUAU BEURRE NOISETTE

Roasted broccoli, chickpeas, whipped feta, charred red peppers (743kcal)

BROCOLIRÔTI & POIS CHICHES [VGI] £18.95

SALADE MAISON [VGI](113kcal | 227kcal) £9.95 | £13.95 Baby kale, edamame beans, quinoa and alfalfa sprouts Additions £6.00:

Choice of topping included � Chicken (541kcal) / Tiger Prawns (70kcal) / Halloumi [VGI] (260kcal)



charred red peppers, capers and rocket salad (925kcal)





## LEGUMES

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POMMES FRITES [V] (450kcal)	£4.95
POMMES DE TERRE RATTE AU BEURRE [V] Buttered ratte potatoes (201kcal)	£5.50
ÉPINARDS CUITS À LA POÊLE [VGI] Sautéed spinach, lemon and garlic (142keal)	£4.95
HARICOT VERTS [V] (113kcal)	£5.50
SALADE VERTE [VGI] (32kcal)	£4.95
SALADE DE TOMATES & OIGNONS [VGI] (129kcal)	£4.95

## PATISSERIES ET DESSERTS

CRÈME BRÛLÉE [V] (717kcal)	£9.95
POT AU CHOCOLAT [V] Valrhona 'Nyangbo' chocolate, condensed milk and vanilla madeleine (671kcal)	£8.95
DÉLICE MYRTILLES, CRÈME AU CITRON [VGI] Blueberry and lemon curd fool (222kcal)	£9.95

GLACES ET SORBETS [VGIA] (34kcal) per scoop £2.95

Pair with a glass of dessert wine	100ml
LICOR DE TANNAT Familia Deicas, Uruguay	£11.95
TOKAJI Late Harvest by Royal Tokaji, Hungary	£9.95

## ASSIETTE DE FROMAGES

French artisan cheese, biscuits and chutney (487kcal) \$\mathcal{L} 12.95\$ Selection of cheeses include: \$\mathcal{L} 2.95\$ supplement per person  $\diamondsuit$ 

## ST-MAURE-DE-TOURAINE ASH AOP

Jacquin, Poitou-Charentes, France Zesty, nutty and herbaceous goats cheese with a mould and ash rind

## CAMEMBERT DE NORMANDIE AOP

Gillot, Normandie, France
Creamy, soft, rich and buttery with hints of
grass and wild mushrooms

## COMTÉ ARTISAN 24 MONTH

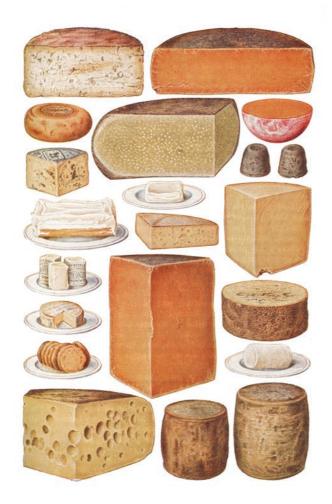
Beillevaire, Jura, France
Combining toffee sweetness, almonds
and complex notes of apricot and pineapple

## FOURME D'AMBERT LAQUE

Beillevaire, Auvergne, France

One of France's oldest cheeses. Creamy interior accented by pockets of blue-green mould. Supple texture and fruity flavour with a delicate salty finish

Pair with a glass of port	100ml
10 YEAR OLD TAWNY Graham's, Portugal	£7.95



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## EACH COURSE HAS BEEN EXPERTLY PAIRED BY OUR GROUP SOMMELIER WITH A GLASS OF WINE TO COMPLEMENT THE DISH

## CROQUETTES DE SAUMON MARINÉ AU CIDRE DE NORMANDIE

Normandy cider cured salmon fishcakes, curried mayonnaise [V] (647kcal) Wine Pairing: Rosé Sauvage By Hotel Du Vin, Clare Valley, South Australia, Australia [125ml glass]

## TARTARE DE BOEUF

Chopped raw Donald Russell beef, piment d'Espelette Béarnaise (787kcal)

Wine Pairing: Louis Tete, Brouilly, Beaujolais, France [125ml glass]

## MERLU AU BEURRE NOISETTE

Brown butter baked hake, samphire, cucumber and mace croutons (215kcal)

Wine Pairing Options:

White: Verdejo, Elias Mora, Rueda, Spain [175ml glass]

Red: Nero D'avola, La Segreta, Planeta, Sicily, Italy [175ml glass]

## CRÈME BRÛLÉE [V] (222kcal)

Wine Pairing: Late Harvest Tokaji, Royal Tokaji, Hungary [50ml glass]

## ASSIETTE DE FROMAGES

French artisan cheese, biscuits and chutney (570kcal)

Wine Pairing: Licor De Tannat, Familia Deicas, Canelones, Uruguay [50ml glass]

## £59.95 PER PERSON

(based on minimum of two sharing)

Sample menu, dishes and wines are subject to seasonal variations  $\label{eq:Vegan} \mbox{ Vegan alternative available}$ 

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