



# 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	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
BROCOLI RÔTI & POIS CHICHES [VGI]	LE CAMEMBURGER & POMMES FRITES	MOULES MARINIÈRE & POMMES FRITES	STEAK HACHÉ & PETITE SALADE	FISH & CHIPS À LA LEFFE* *£5 Supp	POULET NOIR RÔTI* *£12.50 Supp	CONTRE-FILET DE BOEUF RÔTI

## Bistro du Vin

### TASTE DU VIN

#### FOR A TRUE TASTE OF HOTEL DU VIN

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)

### CHATEAUBRIAND & 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  
BY HOTEL DU VIN**

Mendoza, Argentina

### FORMULE

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

### PRIX FIXE

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 PASTÈQUE, FETA AFFINÉE EN FÛT**

Watermelon carpaccio, barrel aged feta, seeds, shallots and rocket

**SCHNITZEL** Chicken or halloumi [V]

**MERLU AU 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**

**POT AU CHOCOLAT**

**DÉLICE MYRTILLES, CRÈME AU CITRON**

**GLACES ET SORBETS**

**ASSIETTE DE FROMAGES\***

\*£2.95 Supp

\*EXCLUDES SUNDAY LUNCH

### SUNDAY LUNCH

A BRITISH INSTITUTION

Dating back to King Henry VII, meats were  
traditionally roasted in front of a fire on a Sunday.  
Since the 18th 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



Prices from £29.95 per person

£40.95 with a glass of Champagne

### AFTERNOON TEA

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** £13.95  
Cuvée Hotel du Vin Champagne, Hennessy  
Cognac, bitters, sugar

**BELLINI ROYALE** £12.95  
Cuvée Hotel du Vin Champagne, Briottet Crème  
De Pêche, peach

**FRENCH 75** £12.95  
Cuvée Hotel du Vin Champagne, Tanqueray Gin,  
lemon, sugar, soda

**FRENCH FIZZ** £12.95  
Cuvée Hotel du Vin Champagne, Absolut Vodka,  
Briottet Crème de Framboise, pineapple

**KIR ROYALE** £12.95  
Cuvée Hotel du Vin Champagne, Briottet Crème  
de Cassis, blackberry

**MIMOSA** £10.95  
Cuvée Hotel du Vin Champagne, orange

**COCKTAILS AU CLASSIQUE** £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 DAIQUIRI**  
Bacardi Carta Blanca Rum, Briottet Crème de Framboise,  
bitters, lime, sugar, raspberry

### MARTINIS

**ESPRESSO MARTINI**  
Absolut Vodka, Tosolini Expre 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  
Rubino Vermouth

**NEGRONI FLIGHT** £15.00  
3 Negronis, Classic, White and Boulevardier

**COCKTAILS AU VIN** £11.95

**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 Pêche, agave, lime

**PROVENCE ROSÉ CRUSH**  
Puerto de Indias Strawberry Gin, Briottet Crème de Framboise,  
Château Gairoid 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

**NOJITO**  
Marine Everleaf, lime, sugar, soda, mint

**ORANGE & GINGER HIGHBALL**  
Forest Everleaf, Fever-Tree Ginger ale, orange



## AMUSE-BOUCHES

<b>PETITES OLIVES LUCQUES</b> [VGI] (94kcal) £5.95	<b>PAIN D'ÉPI</b> [V] £8.50 Maison Bordier butter (188kcal)
<b>AMANDES FUMÉES</b> [V] £3.95 Smoked almonds (307kcal)	<b>SAUCISSON SEC</b> £6.95 Cornichons (88kcal)

## HORS D'OEUVRES

<b>SOUPE A L'OIGNON</b> £10.95 French onion soup (349kcal)	<b>CARPACCIO DE PASTÈQUE, FETA AFFINÉE EN FÛT</b> [VGIA] £9.95 Watermelon carpaccio, barrel aged feta, roasted pumpkin seeds, shallots and rocket (396kcal)
<b>CHAMPIGNONS SAUTÉS</b> [VGI] £9.95 Sautéed wild mushrooms, Madeira sauce, toasted sourdough (222kcal)	<b>SAUMON FUMÉ</b> £11.50 Severn & Wye smoked salmon, treacle soda bread and fromage Blanc (297kcal)
<b>PÂTÉ DE FOIES DE VOLAILLE</b> £9.50 Chicken liver parfait, raisin chutney, toasted brioche (361kcal)	<b>CREVETTES TIGRE GRILLÉES</b> £13.95 Grilled tiger prawns, chilli, garlic and pastis butter (628kcal) <small>£1.50 supplement</small> ◆



◆ *Supplement Applies* Hotel residents on a dinner inclusive package can choose 2 or 3 courses (dependent on package) from Hors D'oeuvres and/or Pâtisseries 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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## PLATS PRINCIPAUX

<b>ENTRECÔTE AU POIVRE 250G</b> £34.95 Donald Russell rib-eye steak, peppercorn sauce (801kcal) <small>£10 supplement</small> ◆	<b>MERLU AU BEURRE NOISETTE</b> £24.95 Brown butter baked hake, samphire, cucumber and mace croutons (419kcal)
<i>Pair with a glass of red</i> 175ml <b>RIOJA RESERVA</b> £12.50 Lealtanza, Altanza, Spain	<i>Pair with a glass of white</i> 175ml <b>VIOGNIER</b> £9.50 Les Iles Blanches, Cellier des Chartreux, IGP Gard, France
<b>BOURGUIGNON D'AGNEAU</b> £22.95 Lamb neck, pancetta, Paris brown mushrooms and pearl onions braised in a rich red wine sauce (694kcal)	<b>LE CAMEMBERGER</b> £19.95 200g burger patty, Camembert, pancetta jam, brioche bun, pommes frites (1,365kcal)
<i>Pair with a glass of red</i> 175ml <b>BORDEAUX SUPÉRIEUR</b> £11.50 'Tradition' Château Penin, France	<b>BROCOLI RÔTI &amp; POIS CHICHES</b> [VGI] £18.95 Roasted broccoli, chickpeas, whipped feta, charred red peppers (743kcal)
<b>SCHNITZEL DE POULET</b> £19.95 Breaded chicken schnitzel, pickled red cabbage, charred red peppers, capers and rocket salad (895kcal)	<b>SALADE MAISON</b> [VGI] (113kcal   227kcal) £9.95   £13.95 Baby kale, edamame beans, quinoa and alfalfa sprouts Additions £6.00: <small>Choice of topping included</small> ◆ Chicken (541kcal) / Tiger Prawns (70kcal) / Halloumi [VGI] (260kcal)
<b>SCHNITZEL HALLOUMI</b> [V] £19.95 Breaded halloumi schnitzel, pickled red cabbage, charred red peppers, capers and rocket salad (925kcal)	



## LEGUMES

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



## PÂTISSERIES ET DESSERTS

**CRÈME BRÛLÉE** [V] (717kcal) £9.95

*Pair with a glass of dessert wine* 100ml

**POT AU CHOCOLAT** [V] £8.95

Valrhona 'Nyangbo' chocolate, condensed milk and vanilla madeleine (671kcal)

**LICOR DE TANNAT** Familia Deicas, Uruguay £11.95

**DÉLICE MYRTILLES, CRÈME AU CITRON** [VGI] £9.95

Blueberry and lemon curd fool (222kcal)

**TOKAJI** Late Harvest by Royal Tokaji, Hungary £9.95

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

## ASSIETTE DE FROMAGES

French artisan cheese, biscuits and chutney (487kcal) £12.95

*Selection of cheeses include:* £2.95 supplement per person

### ST-MAURE-DE-TOURAINES 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

Vegan alternative available

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