

# 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.*

# SPECIAL DU JOUR

<i>We are making everyday special</i>		<b>MAIN COURSE &amp; DRINK   £19.95</b> <i>175ml glass of house wine, a beer or soft drink</i>		<i>Please ask your server for details</i>	
<b>MONDAY</b> <i>BROCOLI RÔTI &amp; POIS CHICHES [VGI]</i>		<b>TUESDAY</b> <i>LE CAMEMBURGER &amp; POMMES FRITES</i>		<b>WEDNESDAY</b> <i>MOULES MARINIÈRE &amp; POMMES FRITES</i>	
<b>FRIDAY*</b> <i>DEMI-HOMARD ET FRITES*</i> <i>*£15 Supp</i>		<b>SATURDAY</b> <i>POULET NOIR RÔTI*</i> <i>*£12.50 Supp</i>		<b>SUNDAY</b> <i>CONTRE-FILET DE BOEUF RÔTI</i>	

### HALF LOBSTER & FRIES FRIDAYS

BUY ONE SET ONE FREE

*£1 from the sale of this dish will be donated to The National Lobster Hatchery to support its continued work to conserve and protect long term native lobster stocks in UK waters.*

*Add a glass of Champagne for £10*

## Bistro du Vin

### 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**

**POULET JAUNE ÉLEVÉ AU MAÏS**  
**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 £24.95, 3 COURSES £29.95

**CHAMPIGNONS SAUTÉS**  
Sautéed wild mushrooms, Madeira sauce, toasted sourdough

**CUISSES DE GRENOUILLE À L'AIL RÔTIES AU FOUR**  
Oven roasted garlic frogs legs, black chickpea houmous, pea shoots

**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

**POULET JAUNE ÉLEVÉ AU MAÏS**  
Corn fed chicken breast, Ratte potato, Lyonnaise salad

**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 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



## TASTE DU VIN


FOR A TRUE TASTE OF HOTEL DU VIN

A wonderful way to explore 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

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			
<b>CLASSIC CHAMPAGNE COCKTAIL</b> Cuvée Hotel du Vin Champagne, Hennessy Cognac, bitters, sugar	£13.95	<b>FRENCH FIZZ</b> Cuvée Hotel du Vin Champagne, Absolut Vodka, Briottet Crème de Framboise, pineapple	£12.95
<b>BELLINI ROYALE</b> Cuvée Hotel du Vin Champagne, Briottet Crème De Pêche, peach	£12.95	<b>KIR ROYALE</b> Cuvée Hotel du Vin Champagne, Briottet Crème de Cassis, blackberry	£12.95
<b>FRENCH 75</b> Cuvée Hotel du Vin Champagne, Tanqueray Gin, lemon, sugar, soda	£12.95	<b>MIMOSA</b> Cuvée Hotel du Vin Champagne, orange	£10.95
COCKTAILS AU CLASSIQUE		COCKTAILS AU VIN	
<b>BLOODY MARY</b> Absolut Vodka, tomato, spices		<b>MALBEC SOUR</b> Slingsby Marmalade Gin, Hotel du Vin Malbec, lemon, grape, sugar	
<b>COSMOPOLITAN</b> Absolut Citron Vodka, Cointreau, cranberry, lime		<b>GRAHAMS PORT OLD FASHIONED</b> Woodford Reserve Bourbon, Reserve Blended Port ‘Six Grapes by Graham’s’, sugar, orange	
<b>GARDEN MOJITO</b> Hendricks Gin, St Germain Elderflower Liqueur, Elderflower Cordial, cucumber, mint, soda		<b>MALVASIA SOARES</b> Grahams Blend No.5 White Port, El Jimador Reposado Tequila, Crème de Pêche, agave, lime	
<b>MARGARITA</b> El Jimador Reposado Tequilla, Cointreau, lime, agave, salt		<b>PROVENCE ROSÉ CRUSH</b> Puerto De Indias Strawberry Gin, Briottet Crème de Framboise, Côtes de Provence Rosé, apple, strawberry, raspberry	
<b>OLD FASHIONED</b> Woodford Reserve Bourbon, demerara, bitters		<b>GRAHAM’S BLEND NO.5 WHITE PORT &amp; TONIC</b> Graham’s Blend No.5 White Port, Fever-Tree Mediterranean Tonic, lemon, mint	
<b>PINA COLADA</b> Bacardi Coconut Rum, pineapple, cream, coconut, lime			
<b>RASPBERRY DAIQUIRI</b> Bacardi Carta Blanca Rum, Briottet Crème de Framboise, bitters, lime, sugar, raspberry			
MARTINIS		GIN & TONICS	
<b>ESPRESSO MARTINI</b> Absolut Vodka, Tosolini Exprè Liqueur, espresso, sugar		<b>BROCKMANS</b> Fever-Tree Elderflower Tonic, blueberry, grapefruit	£10.95
<b>PASSION FRUIT MARTINI</b> Absolut Vanilia Vodka, Passoã Passion Fruit Liqueur, pineapple, passion fruit, Prosecco		<b>GIN MARE</b> Fever-Tree Indian Tonic, orange, rosemary	
<b>SOURS</b>		<b>PUERTO DE INDIAS</b> Fever-Tree Slimline Tonic, strawberry, mint	
<b>RHUBARB SOUR</b> Slingsby Rhubarb Gin, bitters, raspberry, lemon, sugar		<b>SAPLING</b> Fever-Tree Slimline Tonic, lemon	
<b>WHISKEY SOUR</b> Woodford Reserve Bourbon, bitters, lemon, sugar, foam		<b>SLINGSBY RHUBARB</b> Fever-Tree Elderflower Tonic, orange, raspberry	
<b>AMARETTO SOUR</b> Saliza Tosolini Amaretto, bitters, lemon, sugar, foam			
NEGRONIS		NON-ALCOHOLIC COCKTAILS	
<b>BOULEVARDIER</b> Woodford Reserve Bourbon, Campari bitters, Martini Reserva Rubino Vermouth		<b>COSNOPOLITAN</b> Mountain Everleaf, cranberry, lime, sugar	£9.95
<b>WHITE NEGRONI</b> Tanqueray Gin, Italicus Liqueur, Martini Reserva Ambrato Vermouth		<b>FOREST DAIQUIRI</b> Forest Everleaf, lime, honey	
<b>CLASSIC NEGRONI</b> Bombay Sapphire Gin, Campari bitters, Martini Reserva Rubino Vermouth		<b>MARINE SPRITZ</b> Marine Everleaf, light Fever-Tree tonic, cucumber, lime	
<b>NEGRONI FLIGHT</b> 3 Negronis, Classic, White and Boulevardier	£15.00	<b>NOJITO</b> Marine Everleaf, lime, sugar, soda, mint	
		<b>ORANGE &amp; GINGER HIGHBALL</b> Forest Everleaf, Fever-Tree Ginger ale, orange	



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

HORS D'OEUVRES			
<i>SOUPE A L'OIGNON</i>	£10.95	<i>CARPACCIO DE PASTÈQUE, FETA AFFINÉE EN FÛT</i> [VGIA]	£9.95
French onion soup <small>(349kcal)</small>		Watermelon carpaccio, barrel aged feta, roasted pumpkin seeds, shallots and rocket <small>(396kcal)</small>	
<i>CHAMPIGNONS SAUTÉS</i> [VGI]	£11.50	<i>SAUMON FUMÉ</i>	£12.50
Sautéed wild mushrooms, Madeira sauce, toasted sourdough <small>(222kcal)</small>		Severn & Wye smoked salmon, treacle soda bread and fromage Blanc <small>(297kcal)</small>	
<i>CUISSES DE GRENOUILLE À L'AIL RÔTIES AU FOUR</i>	£10.50	<i>CREVETTES TIGRÉES GRILLÉES</i>	£13.95
Oven roasted garlic frogs legs, black chickpea houmous, pea shoots <small>(236kcal)</small>		Grilled tiger prawns, chilli, garlic and pastis butter <small>(628kcal)</small>	£2 supplement ◇
<i>TARTARE DE BOEUF</i>	£14.50		
Chopped raw Donald Russell beef, piment d'Espelette Béarnaise <small>(787kcal)</small>	£2.50 supplement ◇		

<i>Pair with a glass of red</i>	175ml
<i>BEAUJOLAIS</i>	£9.50
<i>Brouilly, Louis Tete, France</i>	



◇ *Supplement Applies* Hotel residents on a dinner inclusive package can choose 2 or 3 courses, including a side (dependent on package) from Hors D'oeuvres and/or Patisseries et Desserts and Plats Principaux and Legumes. 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.

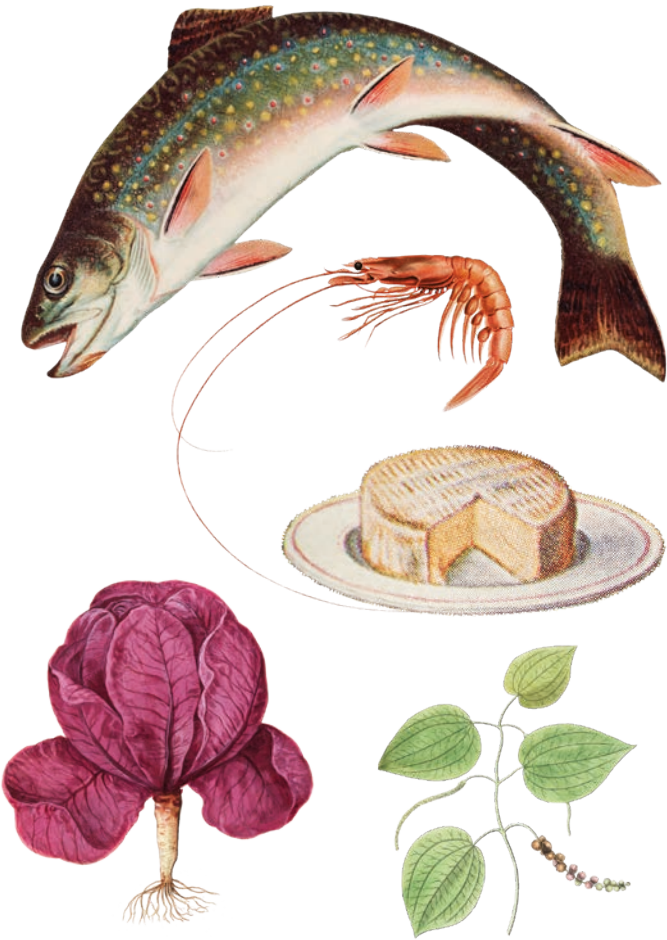


For further information on allergens please scan here.

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PLATS PRINCIPAUX			
<i>ENTRECÔTE AU POIVRE 250G</i>	£34.95	<i>MERLU AU BEURRE NOISETTE</i>	£24.95
Donald Russell rib-eye steak, peppercorn sauce <small>(801kcal)</small>	£10 supplement ◇	Brown butter baked hake, samphire, cucumber and mace croutons <small>(419kcal)</small>	
<i>Pair with a glass of red</i>	175ml	<i>Pair with a glass of white</i>	175ml
<i>RIOJA RESERVA</i>	£12.50	<i>VIOGNIER</i>	£9.50
<i>Lealtanza, Altanza, Spain</i>		<i>Les Iles Blanches, Cellier des Chartreux, IGP Gard, France</i>	

<i>BOURGUIGNON D'AGNEAU</i>	£22.95	<i>SCHNITZEL HALLOUMI</i> [V]	£19.95
Lamb neck, pancetta, Paris brown mushrooms and pearl onions braised in a rich red wine sauce <small>(694kcal)</small>		Breaded halloumi schnitzel, pickled red cabbage, charred red peppers, capers and rocket salad <small>(925kcal)</small>	
<i>Pair with a glass of red</i>	175ml	<i>BROCOLI RÔTI &amp; POIS CHICHES</i> [VGI]	£19.95
<i>BORDEAUX SUPÉRIEUR</i>	£11.50	Roasted broccoli, chickpeas, whipped feta, charred red peppers <small>(743kcal)</small>	
<i>'Tradition' Château Penin, France</i>		<i>SALADE MAISON</i> [VGI] <small>(113kcal   227kcal)</small>	£9.95   £13.95
<i>POULET JAUNE ÉLEVÉ AU MAÏS</i>	£21.95	Baby kale, edamame beans, quinoa and alfalfa sprouts	
Corn fed chicken breast, Ratte potato, Lyonnaise salad <small>(706kcal)</small>		Additions £6.00:	Choice of topping included ◇
		Chicken <small>(541kcal)</small> / Tiger Prawns <small>(70kcal)</small> / Halloumi [VGI] <small>(260kcal)</small>	



## LEGUMES


<i>POMMES FRITES</i> [V] <small>(450kcal)</small>	£5.95
<i>POMMES DE TERRE RATTE AU BEURRE</i> [V]	£5.95
Buttered Ratte potatoes <small>(201kcal)</small>	
<i>ÉPINARDS CUIITS À LA POÊLE</i> [VGI]	£5.95
Sautéed spinach, lemon and garlic <small>(142kcal)</small>	
<i>HARICOT VERTS</i> [V] <small>(113kcal)</small>	£5.95
<i>SALADE VERTE</i> [VGI] <small>(32kcal)</small>	£5.95
<i>SALADE DE TOMATES &amp; OIGNONS</i> [VGI] <small>(129kcal)</small>	£5.95



PÂTISSERIES ET DESSERTS

CRÈME BRÛLÉE [V] (717kcal)	£9.95	Pair with a glass of dessert wine	100ml
POT AU CHOCOLAT [V]	£8.95	LICOR DE TANNAT Familia Deicas, Uruguay	£11.95
Valrhona ‘Nyangbo’ chocolate, condensed milk and vanilla madeleine (671kcal)		TOKAJI Late Harvest by Royal Tokaji, Hungary	£9.95
DÉLICE MYRTILLES, CRÈME AU CITRON [VGI]	£9.95		
Blueberry and lemon curd fool (222kcal)			
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 MOIS		
Beillevaire, Jura, France		
Combining toffee sweetness, almonds and complex notes of apricot and pineapple		
FOURME D'AMBERT		
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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