



Bistro du Vin

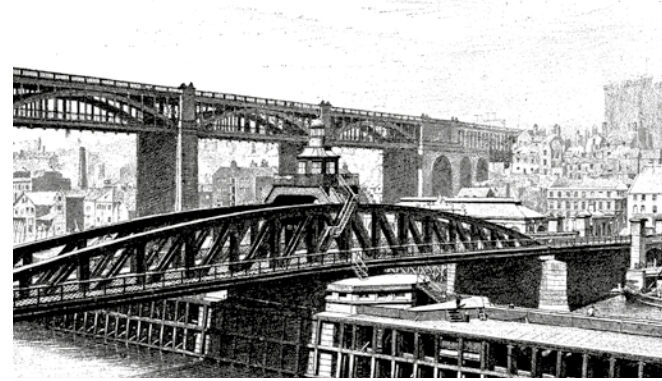
NEWCASTLE

ITALIAN OLIVES	4.00
A colourful variety and texture of three superb olives, Nocellara from Sicily, Cerignola from Puglia and Gaeta from Lazio	
SAUCISSON SEC	4.50
Slices of French style dry cured sausage with cornichons	

ENTRÉES	
ROASTED SCALLOPS, RISOTTO NERO	13.50
Scallops seared in the pan served on a black squid ink risotto	
DEVILLED CHICKEN LIVERS ON TOAST	8.50
Pan-fried chicken livers finished with a piquant sauce, served on toasted sourdough	
SOUPE A L'OIGNON	5.50
Classic French onion soup	
STEAK TARTARE	14.95
8.50	Finely chopped beef, capers, gherkins and shallots, main course served with pommes frites
TARTIFLETTE	8.95
Potatoes, bacon and onions all baked in a cream sauce with melted Reblochon cheese	
ESCARGOTS À LA BOURGUIGNONNE	11.95
Six 7.50	Twelve
Snails in garlic and herb butter	
TIGER PRAWNS	11.95
In garlic and pastis butter with aioli dip	
SAUTÉED MUSHROOMS ON BRIOCHE TOAST	7.95
With Madeira cream	
SOUPE DE POISSON	7.95
a classic fish soup served with rouille, Gruyère and croutons	

GRILLADES	
All of our steaks are dry aged on the bone for a minimum of 28 days served with pommes frites	
ONGLET STEAK 225G	18.00
RIBEYE STEAK 225G	28.50
FILLET STEAK 225G	32.50
STEAK SAUCES	1.50
Jus rôti Béarnaise Garlic butter Peppercorn	
HDV BURGER AND POMMES FRITES	15.95
200g burger patty with relish, bacon and grilled cheese on a brioche bun	

For special dietary requirements or allergy information, please speak with our staff before ordering. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free due to possible cross contamination in kitchen environments. All of our prices include VAT. A discretionary service charge of 10% will be added to your bill.



WILLIAM GEORGE ARMSTRONG

1810-1900

William Armstrong was born in Newcastle upon Tyne, and a visionary inventor, engineer, scientist and businessman. He was an environmentalist 150 years in advance of his time, advocating water and solar power as substitutes for fossil fuels. Armstrong created the mechanisms that operate London's Tower Bridge and Newcastle's Swing Bridge, but is best known for the hydraulic crane. He also built Craggside in Northumberland, the first house in the world to be lit by hydroelectricity.

SHARING PLATTERS	
CHATEAUBRIAND 550G	65.00
Best shared between two, served with a portion of pommes frites and a choice of side dish with two sauces	
WHOLE GUINEA FOWL	39.95
Roasted on the bone, served with stuffing, bread sauce, roasties, honey glazed carrots and parsnips	

SIDES ALL 3.95

POMMES FRITES | POMMES PURÉE | HARICOT VERTS | SAUTÉED POMMES LYONNAISE | SAUTÉED SPINACH | CAULIFLOWER CHEESE | SALADE VERTE

HEAD CHEF: KEVIN BLAND

PLATS PRINCIPAUX

VIANDES	
DUCK SHEPHERD'S PIE	14.50
Braised duck legs in their own rich gravy topped with a velvety pommes purée	
CLASSIC CASSOULET	16.00
A hearty casserole of white beans, confit duck, smoked Toulouse sausage and pancetta	
BRAISED OXTAIL, PARSNIP PURÉE	16.95
Chunky Limousin oxtail braised in veal jus, served with a creamy parsnip purée	
STEAK HACHÉ, SAUCE AU POIVRE	14.50
Pommes frites and house salad	
POISSON	
CHAR GRILLED TUNA PIPERADE	17.50
Tuna steak grilled over charcoal, served with Gascony sauce made of tomatoes and peppers	
SOLE MEUNIÈRE	24.95
Lemon sole lightly pan-fried, caper and parsley beurre noisette	
NORMANDY FISH STEW	14.95
Hake, gurnard, prawns and cockles all cooked in a rich broth	
MOULES MARINIÈRES	14.95
6.95	Mussels steamed with white wine, cream, shallots and garlic. Main course served with pommes frites
VEGETARIAN	
AUBERGINE AND HALLOUMI PARMIGIANA BAKE (V)	12.50
Thick sliced grilled aubergine and halloumi with a chunky tomato sauce	
GNOCCHI À LA PARISIENNE (V)	14.50
Potato gnocchi baked with wild mushrooms and served under a mornay and black truffle sauce	

SALADS

SALADE FRISÉE AUX LARDONS	9.95
Pancetta, croutons, poached egg with frisée and dandelion leaves	
ROQUEFORT, PEAR AND WALNUT SALAD	9.95
Endive salad, crisp pear, roasted walnuts and tangy sharp Roquefort cheese	
SUPERFOOD SALAD	9.95
Baby kale, edamame beans, quinoa and alfalfa sprouts	
ADD	
Chicken	3.00
Smoked Mackerel	3.00
Halloumi	2.50



NEWCASTLE CASTLE

CONSTRUCTION STARTED 1172 - COMPLETED 1177

The Castle, is situated in the centre of Newcastle upon Tyne and has the most commanding views over the city and the River Tyne. It was built on the site of the fortress that gave the city of Newcastle its name. The most prominent remaining structures on the site are the castle's keep, the main fortified stone tower, its fortified gatehouse and the Black Gate.

DESSERTS	
BAKED RICE PUDDING, STEWED WINTER FRUIT	6.95
Creamy rice pudding served with apples, pears and sultanas slowly cooked with spices to a rich compote	
GÂTEAU BASQUE, VANILLA ICE CREAM	6.95
A warm almond tart with layers of cherry jam	
CRÈME BRÛLÉE	6.95
Baked vanilla custard, glazed under sugar	
MOUSSE AU CHOCOLAT	6.50
Classic chocolate mousse with crème Chantilly	
CAFÉ GOURMAND	5.95
Chocolate macaron, honey madeleine and canelé	
TARTE AU CITRON	6.50
Raspberry sorbet	
GLACES ET SORBETS	5.95
THE CHEESE TROLLEY	11.75
A selection of French and British cheese served with biscuits and chutneys	



For further information on
allergens please scan here.