



# Bistro du Vin

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TUNBRIDGE WELLS

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

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

<b>GRILLADES</b>	
All of our steaks are dry aged on the bone for a minimum of 28 days served with pommes frites	
<b>ONGLET STEAK 225G</b>	18.00
<b>RIBEYE STEAK 225G</b>	28.50
<b>FILLET STEAK 225G</b>	32.50
<b>STEAK SAUCES</b>	1.50
Jus rôti   Béarnaise Garlic butter Peppercorn	
<b>HDV BURGER AND POMMES FRITES</b>	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 MAKEPEACE THACKERAY

18 JULY 1811 - 24 DECEMBER 1863

Thackeray was a British novelist and author, best known now for 'Vanity Fair'. Thackeray's association with Tunbridge Wells began in 1823 when he spent his summer holidays there and in The Virginians Thackeray he uses Tunbridge Wells as the backdrop to part of the novel. He returned in 1860 to stay at Rock Villa, now known as 'Thackeray's House', where he wrote Tunbridge Toys.

<b>SHARING PLATTERS</b>	
<b>CHATEAUBRIAND 550G</b>	65.00
Best shared between two, served with a portion of pommes frites and a choice of side dish with two sauces	
<b>WHOLE GUINEA FOWL</b>	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

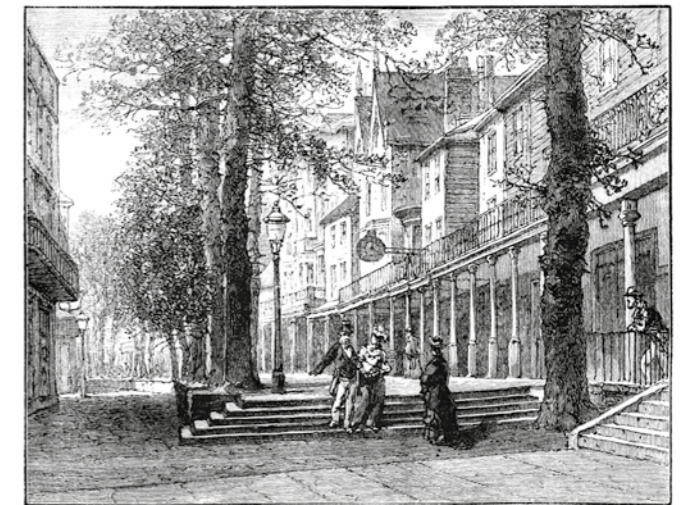
HEAD CHEF: JAMES SHERWIN

## PLATS PRINCIPAUX

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

## SALADS

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



## THE PANTILES

17TH CENTURY

Georgian colonnade in the town of Royal Tunbridge Wells. Formerly known as The Walks and the (Royal) Parade, which leads from the well that gave the town its name. The area was created following the discovery of a chalybeate spring in the early 17th century and is now a popular tourist attraction. The Pantiles now host a variety of specialist shops, art galleries, cafés, restaurants and bars as well as an outdoor farmers' market every other Saturday. Throughout the summer jazz bands play outside on the bandstand.

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



For further information on  
allergens please scan here.