



Bistro du Vin

SUNDAY LUNCH MENU

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26.95 FOR FOUR COURSES

SOUP OF THE DAY

Ask what our hearty seasonal soup is this Sunday

MARKET TABLE

The centrepiece of Sunday Lunch at Hotel du Vin, our lavish French Market Table

A buffet of Severn & Wye hot and cold smoked salmon, shell on prawns, smoked mackerel pâté, Cumberland Scotch eggs, parfait, Serrano ham on the bone, selection of charcuterie, grilled vegetables and pickles, freshly baked artisan breads and a selection of vibrant salads.

MAIN COURSE

VIANDES

ROAST DU VIN

Rib of beef from Aberdeenshire or our Normandy chicken with all the trimmings and proper Yorkshires

PIE DU JOUR

Ask what our pie of the day is this Sunday

STEAK FRITES

250g rump steak with a béarnaise or peppercorn sauce

HDV BURGER, POMMES FRITES

200g burger patty with relish, salad, bacon and grilled cheese in a brioche bun

POISSON

OMELETTE ARNOLD BENNETT

Open face omelette with Severn and Wye smoked haddock and Parmesan

FISH AND CHIPS

Beer battered haddock, chunky chips, mushy peas and tartare sauce

CATCH DU JOUR

Ask what our fish of the day is this Sunday

VEGETARIAN

AUBERGINE AND HALLOUMI

PARMIGIANA BAKE (V)

Thick sliced grilled aubergine and halloumi with a chunky tomato sauce

GNOCCHI À LA PARISIENNE (V)

Potato gnocchi baked with wild mushrooms and served under a mornay and black truffle sauce

DESSERTS

CRÈME BRÛLÉE

Baked vanilla custard, glazed under sugar

BAKED RICE PUDDING, STEWED WINTER FRUIT

Creamy rice pudding served with apples, pears and sultanas slowly cooked with spices to a rich compote

GÂTEAU BASQUE, VANILLA ICE CREAM

A warm almond tart with layers of cherry jam

TARTE AU CITRON

Raspberry sorbet

MOUSSE AU CHOCOLAT

Classic chocolate mousse with crème Chantilly

GLACES ET SORBETS

THE CHEESE TROLLEY

A selection of French and British cheese served with biscuits and chutneys

COCKTAILS

BLOODY MARY

Grey Goose Vodka with tomato juice, Tabasco, Worcester sauce, celery salt, pepper and celery

6.95

BLOODY MARGARET

Bloom Gin, tomato juice, Tabasco, Worcester sauce, celery salt, pepper and celery

6.95

VIRGIN MARY

Tomato juice, Worcester sauce, Tabasco, celery salt, pepper and celery

5.95

BUCK'S FIZZ

Hotel du Vin Champagne and fresh orange juice

8.50

BELLINI

Hotel du Vin Champagne with peach purée

8.50

PROSOLIO

Prosecco and Italicus bergamot liqueur

7.50

SCREWDRIVER

Orange juice and Grey Goose Vodka

6.95



For further information on allergens please scan here.

HOTELDUVIN.com

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.