



Bistro du Vin

RAPIDE

OEUFs ET OMELETTES	
EGGS BENEDICT Toasted muffins topped with poached eggs, British roast ham and hollandaise sauce	8.95
EGGS FLORENTINE Toasted muffins topped with poached eggs, wilted spinach and hollandaise sauce	8.95
EGGS ROYALE Toasted muffins topped with poached eggs, Severn & Wye smoked salmon and hollandaise sauce	8.95
SEVERN & WYE SMOKED SALMON AND SCRAMBLED EGG	8.95
OMELETTE AUX FIN HERBS	7.95
OMELETTE JAMBON ET GRUYÈRE	8.50
OMELETTE ARNOLD BENNETT Open face omelette with Severn & Wye smoked haddock and Parmesan	9.95

CROQUES, SANDWICHES ET TARTINES	
SAUCISSON CORNICHON BAGUETTE	8.95
CLUB BAGUETTE Streaky bacon, grilled Normandy chicken, lettuce and tomato	9.50
STEAK AND BLUE CHEESE BAGUETTE Rump steak, sautéed onions, Roquefort cheese and watercress	11.50
CROQUE MONSIEUR Classic French toasted ham and cheese sandwich	8.95
CROQUE MADAME Classic French toasted ham and cheese sandwich with a fried hens egg	9.50
SEVERN & WYE SMOKED SALMON AND PICKLED CUCUMBER TARTINE Open sandwich of hot and cold salmon on dark rye with cream cheese and dill pickle	10.50
ADD Pommes Frites	3.95

PLATS RAPIDES	
STEAK FRITES, SAUCE AU POIVRE 170gm Rump steak grilled to your liking, pommes frites and peppercorn sauce	16.00
GRILLED NORMANDY CHICKEN, POMME FRITES AND GARLIC BUTTER Escalope of Normandy chicken served with petite salade, Pommes frites and garlic butter	14.50
MOULES MARINIÈRES SERVED WITH POMMES FRITES Mussels steamed in white wine, cream, shallots and garlic	14.95

SIDES ALL 3.95

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

PRIX FIXE MENU	
2 COURSES 18.95 3 COURSES 21.95 Saturday pre 7pm only	
STARTERS	
CHARRED BRIXHAM MACKEREL Salt baked beetroots and basil	
WINTERDALE CHEESE FONDUE Ratte potatoes and Altamura sourdough	
WILTSHIRE HAM HOCK TERRINE Pease pudding and Pain de Campagne	
MAINS	
PIGS CHEEKS BRAISED IN CURIOUS APPLE CIDER Braised pork cheeks, potato, celeriac and grain mustard mash with roasted shallots	
DEVON CRAB CAKE WITH OLD WINCHESTER CHEESE Wilted spinach and fish velouté	
HIGHLAND GAME VENISON AND BEETROOT PIE Haunch of venison slowly cooked with Wild Bible pale ale, topped with slices of Heritage Beetroot, served with fat cut chips	
MILFORD LEAFY CELERIAC AND WILTED RED KALE, PAPPARDELLE PASTA Kale pesto, vegetarian style Parmesan	
DESSERTS	
TUNWORTH CHEESE Peter's yard crispbread and chutney	
VALHRONA CHOCOLATE TART The Wooden Spoon honey and crème fraîche	
HUDSONS FARM BRAMLEY APPLE CRUMBLE Vanilla ice cream	

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

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.



CHAMPAGNE
PERRIER-JOUËT

CHAMPAGNE	125ml glass
CHAMPAGNE Lombard Brut	9.95
PERRIER-JOUËT GRAND BRUT	12.50
PERRIER-JOUËT BLASON ROSÉ	15.50

PRIVATE DINING

GET TOGETHER IN STYLE

Enjoy great food, great wine and great company in the privacy of your own dining room. Perfect for a family gathering, special celebration, dinner or party.

AFTERNOON TEA

Join us in this ritual celebration of tea and its theatre, accompanied by delicate, charming treats of sandwiches, savouries, cakes and scones.

SUNDAY LUNCH

Every Sunday from 12.30pm until 4pm

Join us for a four course sumptuous Sunday lunch. Dive into our lavish market table followed by classic roasts and a few delectable delights to finish.



For further information on allergens please scan here.