



# **Bistro du Vin**

---

TASTE DU VIN

## £99 PER COUPLE FOR FOUR COURSES

4-course tasting menu with expertly paired wines bringing out the flavour of each course. Discover new favourites and enjoy a gourmet journey. Each course will feature a wine expertly chosen by our Group Sommelier. Wines will be served in 125ml measures unless otherwise stated. Requires the participation of the whole table.

### SEVERN AND WYE SMOKED SALMON CLASSIC

With chopped garnish of soft boiled egg, capers, cornichons, parsley and red onion

JEAN BIECHER

Pinot Blanc, Alsace, France

OR

### ROQUEFORT, PEAR AND WALNUT SALAD

Endive salad, crisp pear, roasted walnuts and Roquefort cheese

CHATEAU STE MICHELLE

Riesling, Columbia Valley, Washington, USA

### CHICKEN LIVER PARFAIT

Brioche toast, raisin chutney

DOMAINE DE GRANGE NEUVE

Monbazillac, Southwest France, 50ml glass

OR

### SAUTÉED MUSHROOMS ON BRIOCHE TOAST

OMERO CELLARS

Pinot Noir, Willamette Valley, Oregon, USA

### RIBEYE STEAK 225g

Served with pommes frites

CHÂTEAU BAUDUC

Bordeaux Rouge, France

OR

### SOLE MEUNIÈRE

Lemon sole lightly pan-fried, caper & parsley beurre noisette, served with new potatoes

BERNARD DEFAIX

Chablis, Burgundy, France

OR

### AUBERGINE AND HALLOUMI PARMIGIANA BAKE

Thick sliced grilled aubergine and halloumi with a chunky tomato sauce

TERRA FIRMA

Nero d'Avola, Sicily, Italy

### CRÈME BRÛLÉE

Baked vanilla custard, glazed under sugar

ROYAL TOKAJI CO

Tokaji, 5 Puttonyos Aszú, Hungary  
50ml glass

### CHEESE

A selection of 2 cheeses

GRAHAM'S TAWNY

10yo, 50ml glass

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.