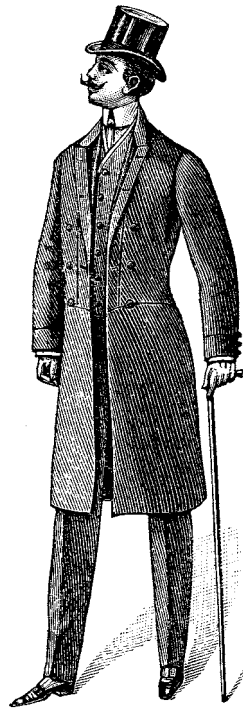


Bistro du Vin

..... FATHER'S DAY

SUNDAY LUNCH



SUNDAY LUNCH MENU

..... FATHER'S DAY

SUNDAY LUNCH

£26.95 FOR FOUR COURSES



ESPECIALLY FOR FATHERS

with our compliments

WHISKY COOLER

Highland Park, apricot liquor, sugar syrup,
Funkin Lemon, orange bitters topped
with our Local Heroes' beer

And a gift bag
in association with: Famous Grouse

SOUP OF THE DAY

Ask what our hearty seasonal soup is this Sunday

MARKET TABLE

The centrepiece of Sunday Lunch at Hotel du Vin, z
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 & 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

Thick sliced grilled aubergine and halloumi
with a chunky tomato sauce

GNOCCHI À LA NIÇOISE (VG)

Sautéed gnocchi and summer vegetables with
fresh herbs and vegan style Parmesan

DESSERTS

CRÈME BRÛLÉE

Baked vanilla custard, glazed under sugar

TROPICAL FRUIT PAVLOVA

Rum cream and tropical fruit compote

PEACH MELBA SUNDAE

Fresh peaches, Scottish raspberries, crisp meringue
bound in crème Chantilly with raspberry sorbet, peach
and vanilla ice creams

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.