



Bistro du Vin

AL FRESCO

SUMMER COCKTAILS

MILLIONAIRE Brugel Anejo Rum, Plymouth Sloe Gin, Crème de Peche liqueur, lime juice, raspberry syrup, Angostura bitters	£8.00	GRAPEFRUIT & ROSEMARY GIN JULEP Chase GB Gin, Pierre Ferrand Dry Curacao, grapefruit juice, sugar syrup, grapefruit bitters, fresh mint, rosemary	£7.50
RASPBERRY SPRITZ Tanqueray Gin, Aperol, Raspberry Shrub, Prosecco, soda, fresh mint, rosemary	£8.50	BLOOD ORANGE NEGRONI Aperol, Nolly Pratt Vermouth, Punt e Mes Vermouth, Solerno Liqueur, orange bitters	£7.50

SEASONAL DRINKS

	Glass	Bottle
LA FOLIE, MIRABEAU SPARKLING ROSÉ Southern France	£6.95	£39.00
HDV LOMBARD CUVÉE BRUT NV Epernay, France	£9.95	£58.00
PERRIER-JOUËT GRAND BRUT NV Epernay, France	£12.50	£72.00
PERRIER-JOUËT BLASSON ROSÉ NV Epernay, France	£15.50	£92.00
SARTORI, PINOT GRIGIO BLUSH Veneto, Italy	£6.25	£26.00
DUC DE CHAPELLE HDV Selection Colombard Chardonnay, VdP d'Oc, Languedoc, France	£5.95	£21.95
DUC DE CHAPELLE HDV Selection Cabernet Sauvignon Merlot, VdP d'Oc, Languedoc, France	£5.95	£21.95

SHARING CLASSICS

	Glass	Jug
PIMM'S COCKTAIL Pimm's No 1 Cup, lemonade, orange, strawberry, cucumber, mint	£5.00	£19.95
APEROL SPRITZ Aperol, Prosecco, sparkling water, oranges	£5.75	£21.95
CARIBBEAN RUM PUNCH Brugal Anejo Rum, Red Leg Spiced Rum, Cointreau, pineapple and coconut syrup, orange juice, Angostura bitters, grenadine	£6.75	£24.95



BREAD AND NIBBLES

GARLIC FOUGASSE A Provençal style French focaccia, light and fluffy with a warm garlic flavour	£5.50
CHAR-GRILLED PITTA BREAD SELECTION Freshly char-grilled flavoured pitta breads, with a homemade spiced carrot houmous	£5.50
ITALIAN OLIVES A colourful variety and texture of three superb olives: Nocellara from Sicily, Cerignola from Puglia and Gaeta from Lazio	£4.50
SAUCISSON SEC Slices of French style dry cured sausage with cornichons	£4.50
FETA STUFFED HOT CHERRY PEPPERS Dell'ami olive oil	£5.95
HALF PINT OF PRAWNS Homemade mayonnaise	£8.50
SALT AND SHAKE CHIPERONES Salt and malt vinegar	£9.50
MUSSEL POPCORN Tartare sauce	£8.95

SHARING PLATTERS

CHARCUTERIE TO SHARE 225g Selection of cured meats, pâté maison and rillettes, served with pickles, chutney and grilled Altamura bread	£18.50
LES FRUITS DE MER Oysters, lobster, cock crab, prawns and squid ceviche. All served with shallot vinegar, cocktail sauce, homemade mayonnaise and Bloody Mary ketchup	£75.00

SKEWERS

KING PRAWN AND SAUCISSON Garlic aioli	£9.50
STEAK AND CHESTNUT MUSHROOM Tomato chutney	£8.95
BREADED LEMON CHICKEN Green olive tapenade	£8.50
AUBERGINE AND HALLOUMI PARMIGIANA Chunky tomato sauce	£7.95

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All our prices include VAT at the prevailing rate. A discretionary service charge of 10% will be added to your bill. 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 our kitchen environments.