



Bistro du Vin

EDINBURGH

ITALIAN OLIVES £4.50

A colourful variety and texture of three superb olives, Nocellara from Sicily, Cerignola from Puglia and Gaeta from Lazio

CHAR-GRILLED PITTA BREAD SELECTION £5.50

Freshly chargrilled different flavoured pitta breads, with a homemade spiced carrot houmous

SAUCISSON SEC £4.50

Slices of French style dry cured sausage with cornichons

GARLIC FOUGASSE £5.50

A Provençal style French focaccia, light and fluffy with a warm garlic flavour

ENTRÉES**SOUPE A L'OIGNON**

Classic French onion soup

£5.50

ASSIETTE DE SALADE

Spicy chickpea and carrot rappées, celeriac rémoulade and roasted beetroot

£7.95

ESCARGOTS À LA BOURGUIGNONNE

Snails in garlic and herb butter

Six £7.50
Twelve £11.95

SAUTÉED MUSHROOMS

On toasted sourdough with Madeira cream

£7.95

CHICKEN LIVER PARFAIT

Brioche toast, raisin chutney

£7.95

LAVERSTOKE BUFFALO MOZZARELLA AND BEETROOT SALAD

Blackberry and elderflower dressing

£7.95

PORK AND RABBIT PÂTE EN CROÛTE

Apple chutney, Winterdale Cheddar crisp

£7.95

WELSH HILL BEEF STEAK TARTARE

Burford Brown hen's egg and Altamura beef dripping crisps
Main course served with pommes frites

£8.50 £16.85

PAN FRIED SCALLOPS IN THE SHELL

Pan fried scallops with Cobble Lane saucisson, samphire, confit garlic and seaweed butter

£13.50

TIGER PRAWNS

In garlic and pastis butter with aioli dip

£11.95

SOUPE DE LÉGUMES

Summer vegetable soup

£7.50

**EDINBURGH CASTLE**

PRESENT CASTLE DATES 12TH TO 21ST CENTURIES

A world-famous historic castle which dominates the skyline of the city of Edinburgh from its position on the Castle Rock. It is thought that human occupation of the rock dates back to at least the Iron Age although the nature of the early settlement is unclear. The castle is in the care of Historic Scotland and is the country's most-visited paid tourist attraction, averaging over 2 million visitors a year which has helped it to become an iconic symbol for both Edinburgh and Scotland.

GRILLADES

All of our steaks are dry aged on the bone for a minimum of 28 days
Steaks and burgers are served with pommes frites

LOBSTER ½ kg

Grilled Altamura bread, pommes frites, garlic butter and homemade mayonnaise

£54.95

FILLET STEAK 225g

£32.50

RIBEYE STEAK 225g

£28.50

ONGLET STEAK 225g

£18.00

HDV BURGER 200g

Burger patty with relish, bacon and grilled cheese on a brioche bun

£15.95

STEAK SAUCES

Béarnaise, jus rôti, peppercorn, garlic butter

£1.50

SHARING PLATTERS**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

CHATEAUBRIAND 550g

Best shared between two, served with a portion of pommes frites and a choice of side dish with two sauces

£65.00

CHARCUTERIE TO SHARE 225g

Selection of cured meats, pâté maison and rillettes, served with pickles, chutney and grilled Altamura bread

£18.50

V = Vegetarian Vg = Vegan. 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.

HEAD CHEF: JAKUB MICHALIK

PLATS PRINCIPAUX

VIANDES

WARM TOULOUSE SAUSAGE SALAD Fricassee of char-grilled vegetables, mixed beans, baby kale, crispy shallots and basil pesto	£12.50
NORMANDY CORN-FED CHICKEN MILANESE Green beans, kale and cashew salad, gremolata	£15.95
ROAST RUMP OF LAMB Summer vegetable fricassee in a light tomato broth	£17.95
STEAK HACHE, SAUCE AU POIVRE Pommes frites and house salad	£14.50

POISSONS

SOLE MEUNIÈRE Lemon sole lightly pan-fried, caper and parsley beurre noisette	£24.95
CHAR-GRILLED TUNA PANZANELLA SALAD Tuscan chopped salad with Isle of White heritage tomatoes, cucumber, red onion, capers and basil	£18.95
SPAGHETTI ALLE VONGOLE Clam spaghetti with a shallot, garlic, chilli and herb cream sauce	£14.95
DRESSED DEVON CRAB AND CHIPS Cold dressed crab, served with fat cut chips and homemade mayonnaise	£24.95

VEGETARIAN

AUBERGINE AND HALLOUMI PARMIGIANA BAKE Thick sliced grilled aubergine and halloumi with a chunky tomato sauce	£12.50
GNOCCHI À LA NIÇOISE vg Sautéed gnocchi and summer vegetables with fresh herbs and vegan style Parmesan	£13.50

SALADS

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

SIDES £3.95

POMMES FRITES | POMMES PURÉE | HARICOTS VERTS
SAUTÉED POMMES LYONNAISE | SAUTÉED SPINACH
TOMATO AND ONION SALAD | SALADE VERTE



EDINBURGH FESTIVAL FRINGE

AUGUST

For three weeks in August the Edinburgh Festival Fringe opens the doors, streets and alleyways of an entire city to an explosion of creative energy from around the world.

The Fringe dates back to 1947 when eight theatre companies turned up to the Edinburgh International Festival uninvited. The performers staged their own shows on the fringe of the festival, and since then every year more and more performers followed their example and in 1958 the Edinburgh Festival Fringe Society was born.

DESSERTS

CRÈME BRÛLÉE Baked vanilla custard, glazed under sugar	£6.95
TARTE AU CITRON Raspberry sorbet	£6.50
GLACES ET SORBETS	£5.95
CHOCOLATE MOELLEUX Chocolate honeycomb, honey crème fraîche	£6.95
TROPICAL FRUIT PAVLOVA Rum cream and tropical fruit compote	£6.50
PEACH MELBA SUNDAE Fresh peaches, raspberries, crisp meringue bound in crème Chantilly with raspberry sorbet, peach and vanilla ice creams	£8.50
THE CHEESE TROLLEY A selection of British cheese served with biscuits and chutneys	£11.75



For further information on
allergens please scan here.