



For further information on
allergens please scan here.

HOTELDUVIN.com

**Bistro
du Vin**

ITALIAN OLIVES A colourful variety and texture of three superb olives, Nocellara from Sicily, Cerignola from Puglia and Gaeta from Lazio	£4.50
GARLIC FOUGASSE A Provençal style French focaccia, light and fluffy with a warm garlic flavour	£5.50

ENTRÉES		
SOUPE A L'OIGNON Classic French onion soup		£5.50
TARTIFLETTE Potatoes, pancetta and onions all baked in a cream sauce with melted Reblochon cheese		£9.50
ESCARGOTS À LA BOURGUIGNONNE Snails in garlic and herb butter	Six £7.50	Twelve £11.95
CHICKEN LIVER PARFAIT Brioche toast, raisin chutney		£7.95
CHÈVRE CHAUD, BEETROOT TIAN Warm goats cheese with petite salad		£7.95
GREAT BRITISH CHARCUTERIE PLATE A selection of Britain's finest cured meats and rillettes from Cobble Lane, Capreolus, Cornish Charcuterie, Suffolk Salami, Bermondsey Sobrasada, served with pickles and crusty bread		£9.95
PAN ROASTED SCALLOPS Scottish chanterelle mushrooms, pancetta, sorrel purée		£13.50
TIGER PRAWNS In garlic and pastis butter with aioli dip		£11.95

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		
FILLET STEAK 225g		£32.50
RIBEYE STEAK 225g		£29.00
ONGLET STEAK 225g		£18.50
HOTEL DU VIN BURGER 200g Burger patty with relish, bacon and grilled cheese on a sesame seeded brioche burger bun		£15.95
PLANT BASED BURGER 200g [VG] Plant burger patty with mushroom ketchup and grilled vegan style feta on a plant based brioche burger bun		£14.95
TEMPEH STEAK 200g [VG] Vegan steak made from soya beans		£12.95
STEAK SAUCES Béarnaise, jus rôti, peppercorn, garlic butter, chimichurri		£1.50



AUTUMN

HEAD CHEF: PHILIP EDWARD HASE

Autumn brings with it a whole new feast of produce to enjoy, as we celebrate the food grown for the Harvest Festival. Tomatoes are everywhere and root vegetables are coming into season. Pumpkins, squash and sweet potatoes are ready in time for Halloween. The rains trigger wild mushrooms to sprout and are a quintessential autumn treat. Autumn's fruit basket is also varied and delicious. Apples, pears and quinces are at their best and come in a range of wonderful flavours and textures; an essential part of French cooking.

SHARING PLATTERS		
CHATEAUBRIAND 550g Best shared between two, served with a portion of pommes frites, a choice of side dish and two sauces		£65.00
SEA BASS EN CROUTE Sea bass stuffed with spinach and mushroom duxelle, baked in buttery puff pastry, with a butter sauce, haricot verts and petite salad		£39.00

PLATS PRINCIPAUX		
VIANDES		
CLASSIC CASSOULET A hearty casserole of white beans, confit duck, Toulouse sausage, pork belly		£17.50
ROAST NORMANDY CHICKEN Braised baby gem, trompette de la mort mushrooms, peas and pancetta		£15.95
DAUBE OF VENISON, CHESTNUTS AND QUINCE Buttered cavolo nero		£17.95
STEAK HACHÉ, 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
OLIVE CRUSTED COD Basil pommes purée, ratatouille		£17.95
FRUITS DE MER RISOTTO Scallops, crevettes, mussels, clams and carnaroli risotto, slowly cooked in a langoustine stock		£16.95
BREADED LANGOUSTINE SCAMPI Pommes frites, tartare sauce		£19.95
MOULES MARINIÈRES Mussels steamed with white wine, cream, shallots and garlic. Main course served with pommes frites	£6.95	£14.95
VEGETARIAN		
MUSHROOM FORESTIÈRE, BUCKWHEAT PANCAKES [VG] Mixed wild mushrooms glazed under a vegan style feta		£14.50
SPAGHETTI ALLA PUTTANESCA Rich tomato sauce, olives, capers and basil		£12.50

SIDES		
POMMES FRITES		£3.95
POMMES PURÉE		£3.95
SAUTÉED POMMES LYONNAISE		£3.95
HARICOT VERTS		£3.95
SAUTÉED SPINACH		£3.95
BROCCOLI HOLLANDAISE		£3.95
TOMATO AND ONION SALAD		£3.95

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. [VG] = Vegan.



SHAKESPEARE'S BIRTHPLACE

16TH CENTURY

It is believed that Shakespeare was born in 1564 and spent his childhood years in a 16th-century half-timbered house situated in Henley Street.

The house is now a museum where you can walk in Shakespeare's footsteps, explore the house and hear tales of his family.

DESSERTS		
CRÈME BRÛLÉE Baked vanilla custard, glazed under sugar		£6.95
PEAR, APPLE AND BLACKBERRY COBLER With Nan's custard		£6.50
CHOCOLATE CRÉMEUX Banana and XO rum ice cream, salted caramel sauce		£6.95
CHERRIES JUBILEE Vanilla ice cream		£6.50
GLACES ET SORBETS		£5.95
THE CHEESE TROLLEY A selection of French and British cheeses served with biscuits and chutneys		£11.75