

# Bistro du Vin

## À LA CARTE MENU

PRIX FIXE AVAILABLE MONDAY-THURSDAY, FRIDAY-SATURDAY UNTIL 7PM AND SUNDAY AFTER 6PM  
2 COURSES £19.95 | 3 COURSES £24.95

### ENTRÉES

<b>SOUPE A L'OIGNON</b> £5.50 Classic French onion soup	<b>EGGS BENEDICT</b> £8.50 Toasted muffin topped with prosciutto ham, poached eggs and hollandaise sauce
<b>CHICKEN LIVER PARFAIT</b> £7.95 Brioche toast, raisin chutney	<b>TIGER PRAWNS</b> £11.95 Garlic and pastis butter with aioli dip (£4 supplement on Prix Fixe) [GF]
<b>OAK SMOKED SALMON, DARK RYE BREAD</b> £8.50 Horseradish crème fraîche [GF]	

### PLATS PRINCIPAUX

<b>RIBEYE STEAK 250G</b> £29.00 Dry aged on the bone, served with pommes frites and bearnaise sauce (£14 supplement on Prix Fixe)	<b>LAMB BROCHETTE &amp; MERGUEZ SAUSAGE, MOROCCAN COUSCOUS</b> £17.50 Grilled lamb rump and merguez sausage served with aromatic couscous and chermoula sauce
<b>STEAK FRITES 250G</b> £22.95 Rump steak, served with pommes frites and peppercorn sauce Best served pink for full flavour (£8 supplement on Prix Fixe)	<b>SPAGHETTI ALLA PUTTANESCA</b> £12.50 Rich tomato sauce, olives, capers and basil [V]
<b>FRICASEE OF NORMANDY CHICKEN</b> £15.95 Grilled baby gem lettuce, peas, pancetta and girolles [GF]	<b>HDV CLASSIC BURGER</b> £15.95 200g burger patty with relish, bacon and grilled cheese on a brioche bun, served with pommes frites
<b>MOULES FRITES</b> £6.95   £16.95 Moules marinière, mussels steamed with white wine, cream, shallots and garlic (main course served with pommes frites)	<b>PLANT BASED BURGER</b> £14.95 200g plant burger patty with mushroom ketchup and grilled vegan feta cheese, on a plant based brioche bun, served with pommes frites [VG]
<b>ROAST COD, LENTILS DU PUY</b> £16.95 Braised Puy lentils, button onions and pancetta	

### SALADS

<b>SALADE MAISON</b> £10.95 Baby kale, edamame beans, quinoa and alfalfa sprouts [VG GF] Add: chicken £3.00, smoked mackerel £3.00, halloumi £2.50 [V] (Your choice of add-on included on Prix Fixe)	<b>ENDIVE &amp; ROQUEFORT SALAD</b> £7.95   £9.95 Salad of chicory, toasted walnuts, creamy Roquefort and sweet mustard dressing [GF]
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### SIDES [All V/GF]

<b>POMMES FRITES   POMME PURÉE   SAUTÉED SPINACH   GLAZED CARROTS</b> £3.95 each
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### DESSERTS

<b>CRÈME BRÛLÉE</b> £6.95 Baked vanilla custard, glazed under sugar [GF]	<b>ANNABEL'S DELICIOUSLY BRITISH STRAWBERRIES</b> £5.95 Crème Chantilly [V/GF]
<b>POT AU CHOCOLAT</b> £6.95 Classic chocolate mousse with crème Chantilly [V/GF]	<b>THE CHEESE PLATE</b> £8.95 A selection of four French and British cheeses, served with biscuits and chutneys
<b>GLACES ET SORBETS</b> [V/GF] per scoop £2.25	

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, [GF] = Gluten Free, [V] = Vegetarian.



For further information on allergens please scan here.

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