

# Bistro du Vin

## À LA CARTE MENU

### ENTRÉES

<b>SOUPE A L'OIGNON</b> Classic French onion soup	£5.50
<b>OAK SMOKED SALMON</b> & <b>DARK RYE BREAD</b> Horseradish crème fraîche [GF]	£8.50
<b>ENDIVE &amp; ROQUEFORT SALAD</b> Salad of chicory, toasted walnuts, creamy Roquefort and sweet mustard dressing [GF]	£7.95   £9.95
<b>CHICKEN LIVER PARFAIT</b> Brioche toast and raisin chutney	£7.95

<b>SAUTÉED MUSHROOMS</b> <b>ON TOASTED SOURDOUGH</b> Madeira sauce [VG]	£7.50
<b>TIGER PRAWNS</b> Garlic and pastis butter with aioli dip [GF]	£11.95
<b>BAKED ST MARCELLIN</b> <b>CHEESE FONDUE</b> New potatoes, cornichons and sourdough croutons	£8.95

### PLATS PRINCIPAUX

<b>RIBEYE STEAK 250G</b> 28 day aged on the bone, served with pommes frites and bearnaise sauce	£29.00
<b>STEAK FRITES 250G</b> Rump steak, served with pommes frites and peppercorn sauce Best served pink for full flavour	£22.95
<b>NORMANDY CHICKEN KIEV</b> Petit salad	£14.95
<b>VEAL CHEEK BOURGUIGNON</b> Slow cooked, rich stew	£16.50
<b>MOULES FRITES</b> Moules marinière, mussels steamed with white wine, cream, shallots and garlic (main course served with pommes frites)	£6.95   £16.95
<b>HADDOCK &amp; KING PRAWN GRATIN</b> Baked in a cream sauce, glazed under breadcrumbs and Gruyère	£16.95

<b>SALADE MAISON</b> Baby kale, edamame beans, quinoa and alfalfa sprouts [V GF] Add: chicken £3.00, smoked mackerel £3.00, halloumi £2.50 [V]	£10.95
<b>VEGAN TOMATO &amp; GARLIC</b> <b>SAUSAGE CASSOULET</b> Walnut and kale pesto [VG]	£12.50
<b>STEAK HACHÉ</b> Pommes frites, peppercorn sauce and petit salad	£16.95
<b>HDV CLASSIC BURGER</b> 200g burger patty with relish, bacon and grilled cheese on a brioche bun, served with pommes frites	£15.95
<b>HDV VEGAN BURGER</b> 200g plant based burger patty with mushroom ketchup and grilled vegan feta cheese, on a plant based brioche bun, served with pommes frites [VG]	£14.95

### SIDES [All V]

**POMMES FRITES** | **POMME PURÉE** | **SAUTÉED SPINACH** | **GLAZED CARROTS** | **CAULIFLOWER CHEESE** £3.95 each

### DESSERTS

<b>CRÈME BRÛLÉE</b> Baked vanilla custard, glazed under sugar [GF]	£6.95
<b>POT AU CHOCOLAT</b> Classic chocolate mousse with crème Chantilly [V/GF]	£6.95
<b>GLACES ET SORBETS</b> [V/GF] per scoop	£2.25

<b>APPLE &amp; BLACKBERRY CRUMBLE</b> Custard [V]	£6.95
<b>THE CHEESE PLATE</b> A selection of four French and British cheeses, served with biscuits and chutneys	£8.95

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



For further information on allergens please scan here.

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