

# Bistro du Vin

## À LA CARTE MENU

### ENTRÉES

<b>PARSNIP &amp; APPLE SOUP</b> £5.50 Roast chestnuts and truffle oil [VG/GF]	<b>BAKED ST MARCELLIN CHEESE FONDUE</b> £8.95 New potatoes, cornichons and sourdough croutons
<b>CHICKEN LIVER PARFAIT</b> £7.95 Plum and figgy chutney, brioche toast	<b>TIGER PRAWNS</b> £11.95 Garlic and pastis butter with aioli dip [GF] ◆ £4.00
<b>SAUTÉED MUSHROOMS ON TOASTED SOURDOUGH</b> £7.50 Madeira sauce [VG]	<b>MULLED WINE POACHED PEAR, ENDIVE &amp; BEAUVALE SALAD</b> £7.95 Blue cheese, walnut and sweet mustard dressing [GF]
<b>SALMON GRAVADLAX</b> £8.50 Fennel and dill coleslaw [GF]	

### PLATS PRINCIPAUX

<b>RIBEYE STEAK 250G</b> £29.00 28 day aged on the bone, served with pommes frites and bearnaise sauce ◆ £14.00	<b>BUTTERNUT SQUASH, CAVOLO NERO &amp; SAGE RISOTTO</b> £14.50 Kale and chestnut pesto [VG]
<b>STEAK FRITES 250G</b> £22.95 Rump steak, served with pommes frites and peppercorn sauce Best served pink for full flavour ◆ £8.00	<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>ROAST FREE RANGE TURKEY BALLOTINE</b> £17.50 Served with all of the traditional trimmings	<b>HDV VEGAN BURGER</b> £14.95 200g plant based burger patty with mushroom ketchup and grilled vegan feta cheese, on a plant based brioche bun, served with pommes frites [VG]
<b>DAUBE OF BEEF PROVENÇALE</b> £16.50 Celeriac purée and glazed baby onions [GF]	<b>SALADE MAISON</b> £10.95 Baby kale, edamame beans, quinoa and alfalfa sprouts [V] [GF] Add: chicken £3.00, smoked mackerel £3.00, halloumi £2.50 [V] ◆ Choice of topping included
<b>HERB CRUSTED COD</b> £16.95 Brussels sprouts and confit potato écrasée, sunblush tomato chutney	
<b>HADDOCK &amp; KING PRAWN GRATIN</b> £16.95 Baked in a cream sauce, glazed under breadcrumbs and Gruyère	

### SIDES [All V] ◆

<b>POMMES FRITES   POMME PURÉE   SAUTÉED SPINACH   ROAST POTATOES</b>	£3.95 each
<b>BRUSSELS SPROUTS &amp; CHESTNUTS   CARROTS &amp; PARSNIPS</b>	

### DESSERTS

<b>CRÈME BRÛLÉE</b> £6.95 Baked vanilla custard, glazed under sugar [GF]	<b>RASPBERRY &amp; ELDERFLOWER TRIFLE</b> £6.95 Custard, vanilla cream and toasted almonds [GF]
<b>DARK CHOCOLATE &amp; HONEYCOMB PAVÉ</b> £6.95 Cinnamon, chilli and sherry ice cream [VG]	<b>GLACES ET SORBETS</b> [V/GF] per scoop £2.50
<b>CLASSIC CHRISTMAS PUDDING</b> £6.95 Brandy sauce	<b>THE CHEESE PLATE</b> £8.95 A selection of four French and British cheeses, served with biscuits and chutneys ◆ £2.00

◆ Supplement for dinner inclusive guests | ◆ Not included for dinner inclusive guests

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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