

Bistro du Vin

SUNDAY LUNCH

TWO COURSES £19.95 | THREE COURSES £24.95

ENTRÉES

SOUPE A L'OIGNON

Classic French onion soup with a Swiss cheese croute

SALADE FRISÉE AUX LARDONS

Pancetta, croutons, poached egg with frisée salad leaves

SAUTÉED MUSHROOMS ON TOASTED SOURDOUGH

Madeira sauce [VG]

CHICKEN LIVER PARFAIT

Brioche toast and raisin chutney

OAK SMOKED SALMON CLASSIC

Chopped garnish of soft boiled egg, cornichons, capers, parsley and red onion [GF]

TIGER PRAWNS

Garlic and pastis butter, aioli dip [GF] (£4.00 supplement)

ROAST DU VIN

A British institution. Meats were traditionally roasted in front of a fire on a Sunday, dating back to the reign of King Henry VII. Since the 15th century, the royal bodyguards have been known as 'Beefeaters' because of their love of eating roast beef. In the 18th century the French started calling Englishmen 'rosbifs'. Therefore it is only fitting that 'rosbif' is the centrepiece of the perfect Sunday roast at Hotel du Vin.

ROAST SIRLOIN OF BEEF

CORN-FED ROAST CHICKEN

Served with all the trimmings and proper Yorkshires

PLATS PRINCIPAUX

COD PROVENÇAL

Steamed cod, chickpea and tomato stew, herb oils

HADDOCK & KING PRAWN GRATIN

Baked in a cream sauce, glazed under breadcrumbs and Swiss cheese

VEGAN TOMATO & GARLIC SAUSAGE CASSOULET

Walnut and kale pesto [VG]

HDV CLASSIC BURGERS

200g burger patty with relish, bacon and grilled cheese on a brioche bun, served with pommes frites

OR

Plant based burger patty with mushroom ketchup and grilled vegan feta cheese, on a plant based brioche bun, served with pommes frites [VG]

SIDES [All V]

POMMES FRITES | POMME PURÉE | SAUTÉED SPINACH | GLAZED CARROTS
CAULIFLOWER CHEESE | HOUSE SALAD

£3.95 each

DESSERTS

CRÈME BRÛLÉE

Baked vanilla custard, glazed under sugar [GF]

POT AU CHOCOLAT

Classic chocolate mousse with crème Chantilly [V/GF]

APPLE & BLACKBERRY CRUMBLE

Custard [V]

CHERRY PIE

Vanilla ice cream [V]

GLACES ET SORBETS [V/GF]

THE CHEESE PLATE

A selection of four British cheeses, served with biscuits and chutney

COCKTAILS

BLOODY MARY

£6.95

VIRGIN MARY

£5.95

BUCK'S FIZZ

£8.50

BELLINI

£8.50

PROSOLIO

£7.50

SCREWDRIVER

£6.95

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.

HOTELDUVIN.com