

# Bistro du Vin

## SUNDAY LUNCH

TWO COURSES £19.95 | THREE COURSES £24.95

### ENTRÉES

#### *SOUPE A L'OIGNON*

Classic French onion soup

#### *OAK SMOKED SALMON & DARK RYE BREAD*

Horseradish crème fraîche [GF]

#### *CHICKEN LIVER PARFAIT*

Brioche toast and raisin chutney

#### *SAUTÉED MUSHROOMS*

#### *ON TOASTED SOURDOUGH*

Madeira sauce [VG]

#### *ENDIVE & ROQUEFORT SALAD*

Salad of chicory, toasted walnuts, creamy Roquefort and sweet mustard dressing [GF]

### PLATS PRINCIPAUX

#### *ROAST DU VIN*

Roast sirloin of beef or corn fed chicken, served with all the trimmings and proper Yorkshires

#### *RIBEYE STEAK 250G*

28 day aged on the bone, served with pommes frites and bearnaise sauce (£14 supplement)

#### *STEAK HACHÉ*

Pommes frites, peppercorn sauce and petit salad

#### *HADDOCK & KING PRAWN GRATIN*

Baked in a cream sauce, glazed under breadcrumbs and Gruyère

#### *FISH & CHIPS*

Beer battered haddock, chunky chips, mushy peas and tartare sauce

#### *VEGAN TOMATO & GARLIC*

#### *SAUSAGE CASSOULET*

Walnut and kale pesto [VG]

#### *HDV VEGAN BURGER*

200g plant based burger patty with mushroom ketchup and grilled vegan feta cheese, on a plant based brioche bun, served with pommes frites [VG]

### DESSERTS

#### *CRÈME BRÛLÉE*

Baked vanilla custard, glazed under sugar [GF]

#### *APPLE AND BLACKBERRY CRUMBLE*

Custard [V]

#### *GLACES ET SORBETS* [V/GF]

#### *POT AU CHOCOLAT*

Classic chocolate mousse with crème Chantilly [V/GF]

#### *THE CHEESE PLATE*

A selection of four French and British cheeses, served with biscuits and chutneys

### COCKTAILS

#### *BLOODY MARY*

Absolut Citron Vodka with tomato juice, Worcestershire sauce, Tabasco, celery salt, pepper and celery

£6.95

#### *VIRGIN MARY*

Tomato juice, Worcestershire sauce, Tabasco, celery salt, pepper and celery

£5.95

#### *BUCK'S FIZZ*

Hotel du Vin Champagne and fresh orange juice

£8.50

#### *BELLINI*

Hotel du Vin Champagne and peach purée

£8.50

#### *PROSOLIO*

Prosecco and Italicus bergamot liqueur

£7.50

#### *SCREWDRIVER*

Absolut Blue Vodka and orange juice

£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