

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

SOUPE A L'OIGNON Classic French onion soup	£5.50	SAUTÉED MUSHROOMS ON TOASTED SOURDOUGH Madeira sauce [VG]	£7.50
OAK SMOKED SALMON & DARK RYE BREAD Horseradish crème fraîche [GF]	£8.50	TIGER PRAWNS Garlic and pastis butter with aioli dip (£4 supplement on Prix Fixe) [GF]	£11.95
ENDIVE & ROQUEFORT SALAD Salad of chicory, toasted walnuts, creamy Roquefort and sweet mustard dressing [GF]	£7.95 £9.95	BAKED ST MARCELLIN CHEESE FONDUE New potatoes, cornichons and sourdough croutons	£8.95
CHICKEN LIVER PARFAIT Brioche toast and raisin chutney	£7.95		

PLATS PRINCIPAUX

RIBEYE STEAK 250G 28 day aged on the bone, served with pommes frites and bearnaise sauce (£14 supplement on Prix Fixe)	£29.00	SALADE MAISON Baby kale, edamame beans, quinoa and alfalfa sprouts [V GF] Add: chicken £3.00, smoked mackerel £3.00, halloumi £2.50 [V] (Your choice of add-on included on Prix Fixe)	£10.95
STEAK FRITES 250G Rump steak, served with pommes frites and peppercorn sauce Best served pink for full flavour (£8 supplement on Prix Fixe)	£22.95	VEGAN TOMATO & GARLIC SAUSAGE CASSOULET Walnut and kale pesto [VG]	£12.50
NORMANDY CHICKEN KIEV Petit salad	£14.95	STEAK HACHÉ Pommes frites, peppercorn sauce and petit salad	£16.95
VEAL CHEEK BOURGUIGNON Slow cooked, rich stew	£16.50	HDV CLASSIC BURGER 200g burger patty with relish, bacon and grilled cheese on a brioche bun, served with pommes frites	£15.95
MOULES FRITES Moules marinière, mussels steamed with white wine, cream, shallots and garlic (main course served with pommes frites)	£6.95 £16.95	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]	£14.95
HADDOCK & KING PRAWN GRATIN Baked in a cream sauce, glazed under breadcrumbs and Gruyère	£16.95		

SIDES [All V]

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

DESSERTS

CRÈME BRÛLÉE Baked vanilla custard, glazed under sugar [GF]	£6.95	APPLE & BLACKBERRY CRUMBLE Custard [V]	£6.95
POT AU CHOCOLAT Classic chocolate mousse with crème Chantilly [V/GF]	£6.95	THE CHEESE PLATE A selection of four French and British cheeses, served with biscuits and chutneys	£8.95
GLACES ET SORBETS [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.

HOTELDUVIN.com