

Bistro du Vin

TERRACE MENU

LIGHT BITES & SALADS

CHICKEN LIVER PARFAIT £7.95

Brioche toast and raisin chutney

THE CHEESE PLATE £8.95 | £13.95

A selection of four British cheeses [For 2]
served with biscuits and chutney

CHARENTAIS MELON & UPHALL £8.50

FARMHOUSE AIR-DRIED HAM

Sherry and shallot vinaigrette [GF]

TIGER PRAWNS £11.95

Garlic and pastis butter, aioli dip [GF]

SEVERN & WYE OAK SMOKED £8.25

SALMON CLASSIC

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

SALADE FRISÉE AUX LARDONS £7.95 | £10.95

Pancetta, croutons, poached egg with frisée salad leaves

SALADE MAISON £7.95 | £10.95

Baby kale, edamame beans, quinoa and alfalfa sprouts [V/GF]

Add: chicken or smoked mackerel £3.00

halloumi £2.50 [V]

SANDWICHES & SAVOURIES

AVOCADO ON TOAST £8.50 | £9.50

Chunky cherry tomato salsa and toasted altamura bread. [VG]

Served with poached eggs (optional) [V]

HDV BAGUETTES £9.95

Delicious stonebaked sourdough, with your choice of filling,
served with salad garnish and potato crisps

BLT Streaky bacon, sliced plum tomatoes and lollo bionda lettuce

CHICKEN PESTO Sliced plum tomatoes and lollo bionda lettuce

CHARGRILLED VEGETABLE Vegan feta and pesto [VG]

CROQUE MONSIEUR OR MADAME £8.95 | £9.50

Classic French toasted sandwich with baked

ham, Emmental cheese and béchamel sauce,

with salad garnish and potato crisps

HDV CLASSIC BURGERS £15.95

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]

'BURNT CHIPS' £2.50

We are delighted to be in partnership with 'The Burnt Chef Project', challenging mental health stigma within the hospitality sector. By ordering these (invisible) burnt chips, you will be donating to an incredibly worthwhile cause, helping us to raise awareness and reinvest money into mental health training and resources across our industry.

PLATS RAPIDE

STEAK FRITES £22.95

Rump steak, grilled to your liking, served with

pomme frites* and peppercorn sauce

GRILLED NORMANDY CHICKEN £14.50

Escalope of Normandy chicken served with pommes frites*,

petit salad and garlic butter

MOULES MARINIÈRE £7.95 | £14.95

Mussels steamed with white wine, cream, shallots

and garlic (main portion served with pommes frites*)

*pommes frites can be changed for new potatoes or house salad

SIDES £3.95

POMMES FRITES | BUTTERED NEW POTATOES |

PETIT POIS | HOUSE SALAD

DESSERTS

CRÈME BRÛLÉE £6.95

Baked vanilla custard, glazed under sugar [GF]

POT AU CHOCOLAT £6.95

Classic chocolate mousse with crème Chantilly [V/GF]

GLACES ET SORBETS per scoop [V/GF] £2.50

COCKTAILS

BELLINI £11.50

KIR ROYALE £12.00

MOJITO £9.50

MARGARITA £9.50

APEROL SPRITZ £6.95 Glass | £21.95 Jug

PIMMS COCKTAIL £5.95 Glass | £19.95 Jug

OLD FASHIONED £9.50

NEGRONI £9.50

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