

Bistro du Vin

IN ROOM DINING MENU

Available 11.00am-9.30pm daily.

To order, please call the Bistro on the number listed in your Guest Information Directory.

LIGHT BITES & SALADS

CHICKEN LIVER PARFAIT Brioche toast and raisin chutney	£7.95
THE CHEESE PLATE A selection of four British cheeses served with biscuits and chutney	£8.95 £13.95 [For 2]
CHARENTAIS MELON & UPHALL FARMHOUSE AIR-DRIED HAM Sherry and shallot vinaigrette [GF]	£8.50
TIGER PRAWNS Garlic and pastis butter, aioli dip [GF]	£11.95

SEVERN & WYE OAK SMOKED SALMON CLASSIC Chopped garnish of soft boiled egg, cornichons, capers, parsley and red onion [GF]	£8.25
SALADE FRISÉE AUX LARDONS Pancetta, croutons, poached egg with frisée salad leaves	£7.95 £10.95
SALADE MAISON Baby kale, edamame beans, quinoa and alfalfa sprouts [V/GF] Add: chicken or smoked mackerel £3.00 halloumi £2.50 [V]	£7.95 £10.95

SANDWICHES & SAVOURIES

AVOCADO ON TOAST Chunky cherry tomato salsa and toasted altamura bread. [VG] Served with poached eggs (optional) [V]	£8.50 £9.50
HDV BAGUETTES Delicious stonebaked sourdough, with your choice of filling, served with salad garnish and potato crisps	£9.95
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 Classic French toasted sandwich with baked ham, Emmental cheese, béchamel sauce and watercress. (Madame served with a fried egg)	£8.95 £9.50
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]	£15.95

'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.



THE BURNT CHEF PROJECT

PLATS RAPIDE

STEAK FRITES Rump steak, grilled to your liking, served with pommes frites* and peppercorn sauce	£22.95
GRILLED NORMANDY CHICKEN Escalope of Normandy chicken served with pommes frites*, petit salad and garlic butter	£14.50
MOULES MARINIÈRE Mussels steamed with white wine, cream, shallots and garlic (main portion served with pommes frites*)	£7.95 £14.95

*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 Baked vanilla custard, glazed under sugar [GF]	£6.95
POT AU CHOCOLAT Classic chocolate mousse with crème Chantilly [V/GF]	£6.95
GLACES ET SORBETS per scoop [V/GF]	£2.50

NIGHT BITES Available from 9.30pm daily and at any other time for residents, when the Bistro and Bar are closed for dining.

CROQUE MONSIEUR Classic French toasted sandwich with baked ham, Emmental cheese, béchamel sauce and watercress.	£8.95
GNOCCHI WITH TOMATO & BUTTERBEAN RAGU Light gnocchi, rich tomato and basil sauce, creamy mozzarella [V]	£12.95

COQ AU VIN Normandy chicken braised in red wine, pancetta, onions, mushrooms and pommes puree	£14.95
BEANS ON TOAST [V]	£6.95
CHEESE ON TOAST	£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