

Bistro du Vin

À LA CARTE MENU

ENTRÉES

BRETON SOUPE DE POISSON £6.95 Rouille, Gruyère and croutons	CHARENTAIS MELON & UPHALL £8.50 FARMHOUSE AIR-DRIED HAM Sherry and shallot vinaigrette [GF]
CHICKEN LIVER PARFAIT £7.95 Brioche toast and raisin chutney	TIGER PRAWNS £11.95 Garlic and pastis butter, aioli dip [GF] ♦ £4.00
SEVERN & WYE OAK SMOKED SALMON CLASSIC £8.25 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

PLATS PRINCIPAUX

RIBEYE STEAK 250G £28.00 28 day aged on the bone, served with pommes frites and bearnaise sauce ♦ £14.00	ROAST RUMP OF LAMB £16.95 Summer vegetable fricassee, in a light tomato broth [GF]
STEAK FRITES 250G £22.95 Rump steak, served with pommes frites and peppercorn sauce Best served pink for full flavour ♦ £8.00	STEAK HACHÉ BURGER £17.50 Steak haché, or chopped steak, is the posh hamburger of rance, topped with pancetta and Cheddar. Served with or without toasted sourdough, pommes frites, petit salad and bois boudran (fancy ketchup!) or peppercorn sauce
CHICKEN & MUSHROOM PITHIVIER £15.95 Wilted greens and jus	VEGAN BURGER £17.50 Plant based burger patty with mushroom ketchup and grilled vegan feta cheese, on a plant based brioche bun, served with pommes frites [VG]
MOULES MARINIÈRE £7.95 £14.95 Mussels steamed with white wine, cream, shallots and garlic (main portion served with pommes frites)	SALADE MAISON £7.95 £10.95 Baby kale, edamame beans, quinoa and alfalfa sprouts [V/GF] Add: chicken £3.00, smoked mackerel £3.00, halloumi £2.50 [V] ♦ Choice of topping included
RATATOUILLE & CHICKPEA PANCAKES £12.95 Baked ratatouille wrapped in chickpea pancakes and glazed under vegan style cheese [VG]	

SIDES [All V] ♦

POMMES FRITES BUTTERED NEW POTATOES HARICOTS VERTS GLAZED CARROTS TOMATO & RED ONION SALAD HOUSE SALAD	£3.95 each
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'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

DESSERTS

CRÈME BRÛLÉE £6.95 Baked vanilla custard, glazed under sugar [GF]	CLASSIC PROFITEROLES £6.95 Choux buns filled with vanilla ice cream and hot chocolate sauce
POT AU CHOCOLAT £6.95 Classic chocolate mousse with crème Chantilly [V/GF]	GLACES ET SORBETS [V/GF] per scoop £2.50
TARTE AU CITRON £6.95 Raspberry sorbet	THE CHEESE PLATE £8.95 £13.95 A selection of four British cheeses, ♦ £2.00 [For 2] served with biscuits and chutney

♦ Supplement for dinner inclusive guests | ♦ Not included for dinner inclusive guests

Hotel residents on a dinner inclusive package can choose 2 or 3 courses (dependent on the package) from the Entrées, Plats Principaux and Desserts menu options. Supplements apply to some dishes, as indicated by the symbols above

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