

# Bistro du Vin

## À LA CARTE MENU

### ENTRÉES

<b>SOUPE DE LÉGUMES PRINTANIÈRE</b>	£5.95
Summer vegetable soup, finished with vegan style Parmesan [VG/GF]	
<b>CHICKEN LIVER PARFAIT</b>	£7.95
Brioche toast and raisin chutney	
<b>TUNA NIÇOISE SALAD</b>	£8.50   £14.95
White bonito tuna, green beans, soft boiled egg, new potatoes, olives and tomatoes [GF]	

◆ 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 below.

<b>WATERMELON, FETA &amp; RED ONION SALAD</b>	£7.50
Mint dressing [VGA]	
<b>SEVERN &amp; WYE OAK SMOKED SALMON CLASSIC</b>	£8.25
Chopped garnish of soft boiled egg, cornichons, capers, parsley and red onion [GF]	
<b>TIGER PRAWNS</b>	£11.95
Garlic and pastis butter, aioli dip [GF] ◆ £4.00 Supplement	

### PLATS PRINCIPAUX

<b>RIBEYE STEAK 250G</b>	£28.00
Black Angus 50 day aged, served with pommes frites and bearnaise sauce ◆ £14.00 Supplement	
<b>RUMP STEAK 200G</b>	£22.95
Best served pink for full flavour, served with pommes frites and peppercorn sauce ◆ £8.00 Supplement	
<b>CORN-FED CHICKEN MILANESE</b>	£14.95
Brioche crumbed corn fed chicken breast, green bean, tomato and kale salad, Parmesan and truffle dressing	
<b>CATCH OF THE DAY</b>	£14.95
Pickled fennel, new potatoes, citrus and rocket salad [GF]	
<b>MOULES MARINIÈRE</b>	£8.50   £14.95
Mussels steamed with white wine, cream, shallots and garlic (main portion served with pommes frites)	

<b>ROAST RUMP OF LAMB</b>	£17.95
Crushed minted peas and potatoes, grilled baby leeks and jus [GF]	
<b>STEAK HACHÉ</b>	£17.50
Steak haché, or chopped steak, is the posh hamburger of France, served with pommes frites, petit salad and peppercorn sauce	
<b>MEDITERRANEAN CRÊPES</b>	£12.95
Baked ratatouille wrapped in chickpea pancakes and glazed under vegan style feta and Parmesan [VG]	
<b>RISOTTO PRIMAVERA</b>	£13.95
Carnaroli rice, sweet peas, broad beans and young vegetables, finished with vegan style Parmesan [VG]	
<b>SALADE MAISON</b>	£7.95   £11.95
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	

### SIDES [All V] ◆

<b>POMMES FRITES   BUTTERED NEW POTATOES   HARICOTS VERTS   GLAZED CARROTS   TOMATO &amp; RED ONION SALAD   HOUSE SALAD</b>	£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

<b>CRÈME BRÛLÉE</b>	£6.95
Baked vanilla custard, glazed under sugar [GF]	
<b>POT AU CHOCOLAT</b>	£6.95
Classic chocolate mousse with crème Chantilly [V/GF]	
<b>TROPICAL FRUIT PAVLOVA</b>	£6.95
Meringue and rum cream with pineapple, mango, papaya, kiwi and passion fruit compote [V]	

<b>SUMMER BERRY CLAFOUTIS</b>	£6.95
Cassis sorbet [V] (please allow 15 minutes for this dish as it is cooked to order)	
<b>GLACES ET SORBETS [V/GF] per scoop</b>	£2.50
<b>THE CHEESE PLATE</b>	£8.95   £13.95
A selection of four British cheeses, served with biscuits and chutney ◆ £2.00 Supplement [For 2]	

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, [VGA] = Vegan Alternative Available, [GF] = Gluten Free, [V] = Vegetarian.



For further information on allergens please scan here.

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