

Bistro du Vin

SUNDAY À LA CARTE MENU

ENTRÉES

SOUPE DE LÉGUMES PRINTANIÈRE	£5.95
Summer vegetable soup, finished with vegan style Parmesan [VG/GF]	
CHICKEN LIVER PARFAIT	£7.95
Brioche toast and raisin chutney	
WATERMELON, FETA & RED ONION SALAD	£7.50
Mint dressing [VGA]	

SEVERN & WYE OAK SMOKED SALMON CLASSIC	£8.25
Chopped garnish of soft boiled egg, cornichons, capers, parsley and red onion [GF]	
TIGER PRAWNS	£11.95
Garlic and pastis butter, aioli dip [GF]	
◆ £4.00 Supplement	

ROAST DU VIN

A British institution. Meats were traditionally roasted in front of a fire on a Sunday, dating back to the reign of King Henry VII. Since the 15th century, the royal bodyguards have been known as 'Beefeaters' because of their love of eating roast beef.

In the 18th century the French started calling Englishmen 'rosbifs'. Therefore it is only fitting that 'rosbif' is the centrepiece of the perfect Sunday roast at Hotel du Vin.

ROAST SIRLOIN OF BEEF £17.00

Served with all the trimmings and proper Yorkshires

PLATS PRINCIPAUX

CORN-FED CHICKEN MILANESE	£14.95
Brioche crumbed corn fed chicken breast, green bean, tomato and kale salad, Parmesan and truffle dressing	
ROAST RUMP OF LAMB	£17.95
Crushed minted peas and potatoes, grilled baby leeks and jus [GF]	
TUNA NIÇOISE SALAD	£14.95
White bonito tuna, green beans, soft boiled egg, new potatoes, olives and tomatoes [GF]	
CATCH OF THE DAY	£14.95
Pickled fennel, new potatoes, citrus and rocket salad [GF]	
RISOTTO PRIMAVERA	£13.95
Carnaroli rice, sweet peas, broad beans and young vegetables, finished with vegan style Parmesan [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	SUMMER BERRY CLAFOUTIS	£6.95
Baked vanilla custard, glazed under sugar [GF]		Cassis sorbet [V] (please allow 15 minutes for this dish as it is cooked to order)	
POTAU CHOCOLAT	£6.95	GLACES ET SORBETS [V/GF] per scoop	£2.50
Classic chocolate mousse with crème Chantilly [V/GF]		THE CHEESE PLATE	£8.95 £13.95 [For 2]
TROPICAL FRUIT PAVLOVA	£6.95	A selection of four British cheeses, served with biscuits and chutney ◆ £2.00 Supplement	
Meringue and rum cream with pineapple, mango, papaya, kiwi and passion fruit compote [V]			

◆ Supplement applies for guests with Sunday Lunch package/voucher | ◆ Not included for guests with Sunday Lunch package/voucher

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.

HOTELDUVIN.com