Bistro du Vin

À LA CARTE MENU

ENTRÉES

SOUPE À L’OIGNON £6.95
Classic French onion soup

GLOUCESTER OLD SPOT PORK RILLETES £8.50
Grilled sourdough and apple chutney

CHICKEN LIVER PÂRÉFAIT £7.95
Brioche toast and raisin chutney

SEVERN & WYE OAK SMOKED SALMON CLASSIC £8.50
Chopped garnish of soft boiled egg, cornichons, capers, parsley and red onion [GF]

TOMATO COEUR DE BOEUF ON TOAST £7.50
Slices of tomato on sourdough toast, with capers and gremolata [VG]

TIGER PRAWNS £11.95
Garlic and pastis butter, aioli dip [GF]
£4.00 Supplement

SOUPE A L’OIGNON £6.95
Classic French onion soup

CHICKEN LIVER PÂRÉFAIT £7.95
Brioche toast and raisin chutney

TOMATO COEUR DE BOEUF ON TOAST £7.50
Slices of tomato on sourdough toast, with capers and gremolata [VG]

PLATS PRINCIPAUX

RIBEYE STEAK 250G £28.50
Black Angus 50 day aged, served with pommes frites and bearnaise sauce £14.00 Supplement

RUMP STEAK 200G £23.50
Best served pink for full flavour, served with pommes frites and peppercorn sauce £8.00 Supplement

MEDITERRANEAN CRÊPES £12.95
Baked ratatouille wrapped in chickpea pancakes and glazed under vegan style feta and Parmesan [VG/GF]

CORN-FED CHICKEN MILANESE £15.50
Brioche crumbed corn fed chicken breast, green bean, tomato and kale salad, Parmesan and truffle dressing

CATCH OF THE DAY £14.95
Pickled fennel, new potatoes, citrus and rocket salad [GF]

BOUILLABAISSE £16.95
Red mullet, prawns, clams and mussels, braised in a fish stew, with fennel, new potatoes and rouille

SALADE MAISON £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]

POMMES FRITES | POMME PURÉE | HARICOTS VERTS | GLAZED CARROTS | CAULIFLOWER CHEESE | HOUSE SALAD £3.95 each

’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 donating an order of burnt chips, you will be supporting an incredibly worthwhile cause, helping us to raise awareness and reinvest money into mental health training and resources across our industry.

DESSERTS

CRÈME BRÛLÉE £6.95
Baked vanilla custard, glazed under sugar [V/GF]

PEAR & ALMOND TART £6.95
Vanilla ice cream [V]

POT AU CHOCOLAT £6.95
Classic chocolate mousse with crème Chantilly [VG/GF]

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

BREAD & BUTTER PUDDING £6.95
Viennesse pastries baked with raisins and custard, served with crème anglaisee [V]

THE CHEESE PLATE £8.95 | £13.95
A selection of four British cheeses, served with biscuits and chutney £2.00 Supplement

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.


For further information on allergens please scan here.

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