Bistro du Vin

BAR FOOD MENU

LIGHT BITES & SALADS

ITALIAN OLIVES (£179kcal) £4.50
A colourful variety and texture of three olives, Nocellara from Sicily, Cerignola from Puglia and Gaeta from Lazio [VGI]

 SOURDOUGH BAGUETTE (£142kcal) £2.50
Freshly baked, with Paysan butter

ROASTED GARLIC SOUP (£122kcal) £6.95
Sourdough croutons, fried garlic oil and pumpkin seeds [VGI]

CHICKEN LIVER PARFAIT (£75kcal) £8.25
Brioche toast and raisin chutney

THE CHEESE PLATE (£699kcal) £8.95 | £15.50
Selection of artisan cheese, served with biscuits and chutney [For 2]

SANDWICHES & SAUVOURIES

SOURDOUGH BAKED CAMEMBERT (£1,032kcal) £14.95
Cheese fondue of camembert baked in a sourdough boule with crisp croissants, cornichons and new potatoes

TARTE FLAMBÉE (£660kcal) £8.95
Baked flatbread, crème fraîche, Alsatian bacon and onions

AVOCADO ON TOAST (£287kcal | 417kcal) £8.50 | £9.50
Chunky cherry tomato salsa and toasted Altamura bread. [VGI] Served with poached eggs (optional) [V]

HDV BAGUETTES (£437kcal | 497kcal | 478kcal) £9.95
Delicious stonebaked sourdough, with your choice of filling, served with salad garnish and potato crisps [VGIA]

BLT (£200g burger patty with relish, bacon and grilled cheese on a brioche bun, served with pommes frites)

CHICKEN PESTO (£287kcal | 417kcal) £10.95
Sliced plum tomatoes and lollo bionda lettuce

CHARGRILLED VEGETABLE (£323kcal) £9.95
Vegan feta and pesto [VGI]

PASTRAMI BRIOCH SUB ROLL (£512kcal) £9.50
Emmenthal, pickles and mustard, served with salad garnish and potato crisps

CROQUE MONSIEUR (£523kcal) £8.95
or CROQUE MADAME (£478kcal) £9.50
Classic French toasted sandwich with baked ham, Emmental cheese, béchamel sauce and watercress. (Madame served with a fried egg)

HDV CLASSIC BURGERS (£1,172kcal | 1,143kcal) £17.50
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 [VGI]

‘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.

SIDES £4.25

POMMES FRITES (£450kcal) £4.25
HOUSE SALAD (£150kcal) £2.75

DESSERTS

CRÈME BRÛLÉE (£641kcal) £7.50
Baked vanilla custard, glazed under sugar [V/NGI]

POT AU CHOCOLAT (£500kcal) £6.95
Classic chocolate mousse with crème Chantilly [V/NGI]

GLACES ET SORBETS per scoop (£52kcal | £94kcal) £2.75

For special dietary requirements or allergy information, please speak with a member of our team before ordering. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free or fulfill dietary requirements due to possible cross contamination during production. [NGI] = Does not include any gluten containing ingredients. [NGIA] = Alternative available that does not include any gluten containing ingredients. [VGI] = Does not include any ingredients derived from animals. [VGIA] = Alternative available that does not include any ingredients derived from animals. [V] = Vegetarian. [VA] = Vegetarian alternative available. Calorie calculations are as accurate as possible however slight variations may occur. To maintain a healthy weight, the daily recommended intake of calories is 2,000 for women and 2,500 for men. All of our prices include VAT. A discretionary service charge of 10% will be added to your bill.

COCKTAILS

BELLINI ROYALE £11.50
KIR ROYALE £12.00
MOJITO £10.00
MARGARITA £10.00

APEROL SPRITZ £6.95 Glass | £21.95 Jug
PIMMS COCKTAIL £5.95 Glass | £19.95 Jug
OLD FASHIONED £10.00
NEGRONI £10.00

For further information on allergens please scan here. HOTELDUVIN.com