

Bistro du Vin

BAR FOOD MENU

LIGHT BITES & SALADS

CHICKEN LIVER PARFAIT Brioche toast and raisin chutney	£7.95
THE CHEESE PLATE Selection of artisan cheese, served with biscuits and chutney	£8.95 £13.95 [For 2]
PISSALADIÈRE Niçoise French onion tart, anchovies and black olives	£8.95
TIGER PRAWNS Garlic and pastis butter, aioli dip [NGI]	£11.95

SEVERN & WYE OAK SMOKED SALMON CLASSIC Chopped garnish of soft boiled egg, cornichons, capers, parsley and red onion [NGI]	£8.50
TWICE BAKED CHEESE SOUFFLÉ Nettle and macadamia nut and cheese sauce [VGI]	£8.50
SALADE MAISON Baby kale, edamame beans, quinoa and alfalfa sprouts [V/NGI] Add: chicken or smoked mackerel £3.00, halloumi £2.50 [V]	£7.95 £11.95

SANDWICHES & SAVOURIES

TARTE FLAMBÉE Baked flatbread, crème fraîche, Alsatian bacon and onions	£8.95
AVOCADO ON TOAST Chunky cherry tomato salsa and toasted Altamura bread. [VGI] Served with poached eggs (optional) [V]	£8.50 £9.50
HDV BAGUETTES Delicious stonebaked sourdough, with your choice of filling, served with salad garnish and potato crisps [VGIA]	£9.95
BLT Streaky bacon, sliced plum tomatoes and lollo bionda lettuce	
CHICKEN PESTO Sliced plum tomatoes and lollo bionda lettuce	
CHARGRILLED VEGETABLE Vegan feta and pesto [VGI]	

CROQUE MONSIEUR OR MADAME Classic French toasted sandwich with baked ham, Emmental cheese, béchamel sauce and watercress. (Madame served with a fried egg)	£8.95 £9.50
HDV CLASSIC BURGERS 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]	£17.50

'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

SIDES £3.95

POMMES FRITES
HOUSE SALAD

DESSERTS

CRÈME BRÛLÉE Baked vanilla custard, glazed under sugar [V/NGI]	£6.95
POT AU CHOCOLAT Classic chocolate mousse with crème Chantilly [V/NGI]	£6.95
GLACES ET SORBETS per scoop [V/NGI]	£2.50

COCKTAILS

BELLINI ROYALE HDV Champagne, Crème de Pêche Liqueur, peach purée	£11.50
KIR ROYALE HDV Champagne, Crème de Cassis de Dijon Liqueur	£12.00
MOJITO Bacardi Carta Blanca Rum, soda water, sugar syrup, fresh lime juice and mint	£10.00
MARGARITA Olmeca Tequila Silver, Cointreau Liqueur, lime juice, salt	£10.00

APEROL SPRITZ Aperol Liqueur, Prosecco, sparkling water	£6.95 Glass £21.95 Jug
PIMMS COCKTAIL Pimm's No 1, lemonade, strawberries, cucumber, mint, orange	£5.95 Glass £19.95 Jug
OLD FASHIONED Woodford Reserve Bourbon, Angostura Bitters, sugar	£10.00
NEGRONI Bombay Sapphire Gin, Martini Rosso Vermouth, Campari Liqueur	£10.00

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 fulfil 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. 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.

HOTELDUVIN.com