Bistro du Vin

À LA CARTE MENU

ENTRÉES

**ITALIAN OLIVES** (£1.77/kcal) £4.50
A colourful variety and texture of three olives, Nocellara from Sicily, Cetignola from Puglia and Gaeta from Lazio [VGI]

**SOURDOUGH BAGUETTE** (£1450 kcal) £2.50
Freshly baked, with Payson butter

**ROASTED GARLIC SOUP** (£3.28 kcal) £6.95
Sourdough croutons, fried garlic oil and pumpkin seeds [VGI]

**RABBIT RILLETTE** (£5.38 kcal) £9.95
Celery remoulade, Agen prunes and toasted sourdough

‡ £2.00 Supplement

PLATS PRINCIPAUX

**SIRLOIN STEAK 250G** (£845 kcal) £32.25
80 day aged grain fed beef, served with pommes frites ‡ £15.00 Supplement

**RUMP STEAK 200G** (£871 kcal) £22.95
Best served pink for full flavour, served with pommes frites ‡ £6.00 Supplement

**BOURGUIGNON ON THE BONE** (£1,071 kcal) £19.95
8 hour braised beef short ribs, served with pancetta, mushrooms, baby onions and pommes mousseline ‡ £3.00 Supplement

**STEAK HACHÉ** (£1,117 kcal) £17.95
Steak haché, or chopped steak, is the posh hamburger of France. Served with pommes frites and peppercorn sauce

**GRILLED NORMANDY CHICKEN** (£695 kcal) £15.50
Escalope of Normandy chicken served with pommes frites, petit salad and a choice of butter or sauce

‡ £2.00 Supplement

SAUCES

**BÉARNNAISE** (£415 kcal) £1.95
**PEPPERCORN** (£102 kcal) £2.50
**RED WINE JUS** (£199 kcal) £2.50
**GARLIC BUTTER** (£422 kcal) £1.50

‡ Supplementary charge

‘BURNT CHIPS’ £2.50

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 a worthwhile cause.

‡ £2.00 Supplement, per person

SIDES £4.25 each [All V]

**POMMES FRITES** (£50 kcal) £2.50
**POMMES LYONNAISE** (£415 kcal) £2.50
**NEW POTATOES** (£20 kcal) £1.95
**HOUSE SALAD** (£150 kcal) £2.50
**HARICOTS VERTS** (£15 kcal) £2.50
**GLAZED CARROTS** (£126 kcal) £2.50
**BUTTERED SPRING GREENS** (£12 kcal) £2.50

‡ £2.00 Supplement

DESSERTS

**CRÈME BRÛLÉE** (£64 kcal) £7.50
Baked vanilla custard, glazed under sugar [V/NGI]

**POT AU CHOCOLAT** (£80 kcal) £6.95
Classic chocolate mousse with crème Chantilly [V/NGI]

**ÎLES FLOTTANTE** (£70 kcal) £7.50
Poached meringue floating on custard with a cherry and pistachio crumb

**GLACES ET SORBETS** per scoop (£2 kcal) [V/NGI] £2.75

‡ £2.00 Supplement

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

**TARTE AU JAMBON ET À L’AIL** (£66 kcal) £7.95
Bayonne ham tart with garlic and a crisp salad

**SEVERN & WYE OAK SMOKED SALMON CLASSIC** (£269 kcal) £8.95
Chopped garnish of soft boiled egg, cornichons, capers, parsley and red onion [NGI]

**TIGER PRAWNS** (£576 kcal) £11.95
Garlic and pastis butter, aioli dip [NGI] ‡ £4.00 Supplement

‡ £2.00 Supplement

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 fully dietary requirements due to possible cross contamination during production. [NGI] = Does not include any gluten containing ingredients. [V] = Vegetarian. [VA] = Vegetarian alternative available. Calories 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.

‡ Supplement Applies

Hotel residents on a dinner inclusive package can choose 2 or 3 courses (dependent on package) from Entrées and/or Desserts and Plats Principaux, with a side dish or sauce. Supplements apply to some dishes, as indicated.