

Bistro du Vin

À LA CARTE MENU

◆ Supplement for dinner inclusive guests

◆ Not included for dinner inclusive guests

Hotel residents on a dinner inclusive package can choose 2 or 3 courses (dependent on the package) from the Entrées, Plats Principaux and Desserts menu options. Supplements apply to some dishes, as indicated below.

ENTRÉES

SOUPE A L'OIGNON Classic French onion soup	£6.95
CHICKEN LIVER PARFAIT Brioche toast and raisin chutney	£7.95
TWICE BAKED CHEESE SOUFFLÉ Nettle and macadamia nut and cheese sauce [VGI]	£8.50

PISSALADIÈRE Niçoise French onion tart, anchovies and black olives	£8.95
SEVERN & WYE OAK SMOKED SALMON CLASSIC Chopped garnish of soft boiled egg, cornichons, capers, parsley and red onion [NGI]	£8.50
TIGER PRAWNS Garlic and pastis butter, aioli dip [NGI] ◆ £4.00 Supplement	£11.95

PLATS PRINCIPAUX

SIRLOIN STEAK 250G 50 day aged grain fed beef, served with pommes frites and bearnaise sauce ◆ £14.00 Supplement	£29.95
RUMP STEAK 200G Best served pink for full flavour, served with pommes frites and peppercorn sauce ◆ £8.00 Supplement	£23.50
BOURGUIGNON ON THE BONE 8 hour braised beef short ribs, served with pancetta, mushrooms, baby onions and pommes mousseline ◆ £2.00 Supplement	£18.95
GRILLED NORMANDY CHICKEN Escalope of Normandy chicken served with pommes frites, petit salad and garlic butter	£14.50
CATCH OF THE DAY Pickled fennel, new potatoes, citrus and rocket salad [NGI]	£14.95

PAN-SEARED DUCK BREAST AGEN PRUNES Agen prunes and pommes fondant	£17.95
CHALK STREAM TROUT A LA POELE Pan-seared trout, French green lentils, cavolo nero, matignon of root vegetables and red wine jus	£16.95
BOURGUIGNON AUX CHAMPIGNONS Chickpeas, baby onions, celeriac purée and a rich vegan jus [VGI]	£12.95
BUTTERNUT SQUASH & SPELT RISOTTO Finished with vegan style Parmesan [VGI]	£14.95
SALADE MAISON Baby kale, edamame beans, quinoa and alfalfa sprouts [V/NGI] Add: chicken £3.00, smoked mackerel £3.00, halloumi £2.50 [V] ◆ Choice of topping included	£7.95 £11.95

SIDES [All V] ◆

POMMES FRITES POMME PURÉE HARICOTS VERTS GLAZED CARROTS CAULIFLOWER CHEESE 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 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.



THE BURNT CHEF PROJECT

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
PEAR TARTE TATIN Sherry, cinnamon and chilli ice cream	£6.95

POACHED WINTER FRUIT CHEESECAKE	£6.95
GLACES ET SORBETS [V/NGI] per scoop	£2.50
THE CHEESE PLATE Selection of artisan cheese, served with biscuits and chutney ◆ £2.00 Supplement	£8.95 £13.95 [For 2]

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