

# Bistro du Vin

## SUNDAY À LA CARTE MENU

### ENTRÉES

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

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

### ROAST DU VIN

A British institution. Meats were traditionally roasted in front of a fire on a Sunday, dating back to the reign of King Henry VII. Since the 15th century, the royal bodyguards have been known as 'Beefeaters' because of their love of eating roast beef.

In the 18th century the French started calling Englishmen 'rosbifs'. Therefore it is only fitting that 'rosbif' is the centrepiece of the perfect Sunday roast at Hotel du Vin.

**ROAST SIRLOIN OF BEEF** £17.50

Served with all the trimmings and proper Yorkshires

### PLATS PRINCIPAUX

<i>GRILLED NORMANDY CHICKEN</i> Escalope of Normandy chicken served with pommes frites, petit salad and garlic butter	£14.50
<i>PAN-SEARED DUCK BREAST AGEN PRUNES</i> Agen prunes and pommes fondant	£17.95
<i>CATCH OF THE DAY</i> Pickled fennel, new potatoes, citrus and rocket salad [NGI]	£14.95
<i>CHALK STREAM TROUT A LA POELE</i> Pan-seared trout, French green lentils, cavolo nero, matignon of root vegetables and red wine jus	£16.95
<i>BOURGUIGNON AUX CHAMPIGNONS</i> Chickpeas, baby onions, celeriac purée and a rich vegan jus [VGI]	£12.95
<i>BUTTERNUT SQUASH &amp; SPELT RISOTTO</i> Finished with vegan style Parmesan [VGI]	£14.95

### SIDES [All V] ♦

<i>POMMES FRITES</i>   <i>POMME PURÉE</i>   <i>HARICOTS VERTS</i>   <i>GLAZED CARROTS</i>   <i>CAULIFLOWER CHEESE</i>   <i>HOUSE SALAD</i>	£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

<i>CRÈME BRÛLÉE</i> Baked vanilla custard, glazed under sugar [V/NGI]	£6.95
<i>POT AU CHOCOLAT</i> Classic chocolate mousse with crème Chantilly [V/NGI]	£6.95
<i>PEAR TARTE TATIN</i> Sherry, cinnamon and chilli ice cream	£6.95
<i>POACHED WINTER FRUIT CHEESECAKE</i>	£6.95
<i>GLACES ET SORBETS</i> [V/NGI] per scoop	£2.50
<i>THE CHEESE PLATE</i> Selection of artisan cheese, served with biscuits and chutney ♦ £2.00 Supplement	£8.95   £13.95 [For 2]

♦ Supplement applies for guests with Sunday Lunch package/voucher | ♦ Not included for guests with Sunday Lunch package/voucher

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