**Bistro du Vin**

**SUNDAY LUNCH MENU**

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### ENTRÉES

**PLATEAUX DU VIN** For 2 or more to share (744kcal)
A selection of our classic starters, including chicken liver parfait, brioche toast and raisin chutney, smoked salmon, tiger prawns with chilli, garlic and pastis butter, saucisson sec, cornichons, petit salad, garlic fougasse and black garlic aioli

**LIGHTLY CURRIED PARSNIP SOUP** (396kcal)
ParSNip crêpés and cumin oil [VGI/NGI]

**CHICKEN LIVER PARÉAI** (731kcal)
Plum and figgy chutney, served with brioche toast

**WHISKY CURED SALMON** (561kcal)
Orange, shallot and watercress salad, served with soda bread

**PAN-FRIED SEA BASS** (932kcal)
Rosemary butter, peperonata and butter beans [NGI]

**BREADED PLAICE GOUJONS** (1,089 kcal)
Tartare sauce, watercress salad and pommes frites

**BEETROOT & BABY SPINACH RISOTTO** (631 kcal)
Vegan style feta [VGI]

**ROAST PORCHETTA** (1,439 kcal)
Creamy polenta, gremolata and rich pork jus

**LIGHTLY CURRIED PARSNIP SOUP** (398 kcal)
Parsnip crêpés and cumin oil [VGI/NGI]

**CHICKEN LIVER PARÉAI** (751 kcal)
Plum and figgy chutney, served with brioche toast

**WHISKY CURED SALMON** (361 kcal)
Orange, shallot and watercress salad, served with soda bread

**TOMATO, OLIVE & PARMESAN TART** (632 kcal)
Crisp puff pastry, olive tapenade, plum tomatoes, rocket and vegan style Parmesan [VGI]

### DESSERTS

**CREMÉ BRULÉE** (645 kcal)
Baked vanilla custard, glazed under sugar [V/NGI]

**POT AU CHOCOLAT** (750 kcal)
Classic chocolate mousse with crème Chantilly [VGIA/NGI]

**GLACES ET SORBETS** (156 kcal)
Three scoops in a choice of flavours [V/NGI]

**WARM STICKY FIGGY PUDDING** (597 kcal)
Red wine and toffee sauce, vanilla ice cream

**ASSIETTE DE FROMAGE** (606 kcal)
Selection of artisan cheese, served with biscuits, chutney and fruit £2.00 Supplement

**GLACES ET SORBETS** (156 kcal)
Three scoops in a choice of flavours [V/NGI]

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**‘BURNT CHIPS’ £2.50**

By donating an order of burnt chips, you will be supporting ‘The Burnt Chef Project’, challenging mental health stigma within the hospitality sector; helping us to raise awareness and reinvest money into mental health training and resources across our industry.

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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. Calorie content. Calculations as accurate as possible however slight variations may occur. To maintain a healthy weight, the daily recommended intake of calories for adults is around 2,000 calories a day. All of our prices include VAT. A discretionary service charge of 10% will be added to your bill.

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