

Bistro du Vin

SUNDAY LUNCH MENU

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 (398kcal)
Parsnip crisps and cumin oil [VGI/NGI]

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

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

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

PLATS PRINCIPAUX

ROAST PORCHETTA (1439kcal)
Creamy polenta, gremolata and rich pork jus

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

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

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

DESSERTS

CRÈME BRÛLÉE (645kcal)
Baked vanilla custard, glazed under sugar [V/NGI]

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

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

'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.

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.



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 one of centrepieces of the perfect Sunday lunch at Hotel du Vin.

ROAST SIRLOIN OF BEEF (1,031kcal)
Served with all the trimmings, including proper Yorkshires

ROAST FREE RANGE TURKEY BALLOTINE (876kcal)
Served with all of the traditional trimmings

HDV CLASSIC BURGERS

200g burger patty with relish, bacon and grilled cheese on a brioche bun, served with pommes frites (1,172kcal)
OR

Plant based burger patty with mushroom ketchup and grilled vegan feta cheese, on a plant based brioche bun, served with pommes frites (1,143kcal) [VGI]

SALADE MAISON (284kcal)
Baby kale, edamame beans, quinoa and alfalfa sprouts served with your choice of topping:
Chicken (117kcal) | Smoked mackerel (216kcal) | Halloumi [V] (206kcal)

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

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



For further information on allergens please scan here.

HOTELDUVIN.com