



# Bistro du Vin

## *AT THE HEART OF OUR HOTELS*

*Serving classical French dishes with a modern twist, designed by Chef Director Matt Powell. With contemporary yet traditional finishes, our Bistros have a sense of sophistication and pay a perfect complement to our ethos, which is all about serving heart-warming food and quality artisan ingredients. From long-standing classics to seasonal dishes and specials, our food is designed to suit all occasions. We encourage you to relax, dine, and soak up the atmosphere.*

## COCKTAILS

### CHAMPAGNE COCKTAILS

<b>CLASSIC CHAMPAGNE COCKTAIL</b> Cuvée Hotel du Vin Champagne, Hennessy Cognac, bitters, sugar	£13.95	<b>FRENCH FIZZ</b> Cuvée Hotel du Vin Champagne, Absolut Vodka, Briottet Crème de Framboise, pineapple	£12.95
<b>BELLINI ROYALE</b> Cuvée Hotel du Vin Champagne, Briottet Crème De Pêche, peach	£12.95	<b>KIR ROYALE</b> Cuvée Hotel du Vin Champagne, Briottet Crème de Cassis, blackberry	£12.95
<b>FRENCH 75</b> Cuvée Hotel du Vin Champagne, Tanqueray Gin, lemon, sugar, soda	£12.95	<b>MIMOSA</b> Cuvée Hotel du Vin Champagne, orange	£10.95

<b>COCKTAILS AU CLASSIQUE</b>	£11.95	<b>COCKTAILS AU VIN</b>	£11.95
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<b>BLOODY MARY</b> Absolut Vodka, tomato, spices
<b>COSMOPOLITAN</b> Absolut Citron Vodka, Cointreau, cranberry, lime
<b>GARDEN MOJITO</b> Hendricks Gin, St Germain Elderflower Liqueur, Elderflower Cordial, cucumber, mint, soda
<b>MARGARITA</b> El Jimador Reposado Tequilla, Cointreau, lime, agave, salt
<b>OLD FASHIONED</b> Woodford Reserve Bourbon, demerara, bitters
<b>PINA COLADA</b> Bacardi Coconut Rum, pineapple, cream, coconut, lime
<b>RASPBERRY DAIQUIRI</b> Bacardi Carta Blanca Rum, Briottet Crème de Framboise, bitters, lime, sugar, raspberry
<b>MARTINIS</b>
<b>ESPRESSO MARTINI</b> Absolut Vodka, Tosolini Expre Liqueur, espresso, sugar
<b>PASSION FRUIT MARTINI</b> Absolut Vanilia Vodka, Passoa Passion Fruit Liqueur, pineapple, passion fruit, Prosecco
<b>SOURS</b>
<b>RHUBARB SOUR</b> Slingsby Rhubarb Gin, bitters, raspberry, lemon, sugar
<b>WHISKEY SOUR</b> Woodford Reserve Bourbon, bitters, lemon, sugar, foam
<b>AMARETTO SOUR</b> Saliza Tosolini Amaretto, bitters, lemon, sugar, foam
<b>NEGRONIS</b>
<b>BOULEVARDIER</b> Woodford Reserve Bourbon, Campari bitters, Martini Reserva Rubino Vermouth
<b>WHITE NEGRONI</b> Tanqueray Gin, Italicus Liqueur, Martini Reserva Ambrato Vermouth
<b>CLASSIC NEGRONI</b> Bombay Sapphire Gin, Campari bitters, Martini Reserva Rubino Vermouth
<b>NEGRONI FLIGHT</b>
3 Negronis, Classic, White and Boulevardier

<b>CABERNET SOUR</b> Slingsby Marmalade Gin, Showdown Cabernet Sauvignon, lemon, grape, sugar
<b>GRAHAMS PORT OLD FASHIONED</b> Woodford Reserve Bourbon, Reserve Blended Port 'Six Grapes by Graham's', sugar, orange
<b>MALVASIA SOARES</b> Grahams Blend No.5 White Port, El Jimador Reposado Tequila, Crème de Pêche, agave, lime
<b>PROVENCE ROSÉ CRUSH</b> Puerto de Indias Strawberry Gin, Briottet Crème de Framboise, Château Gairoid Provence Rosé, apple, strawberry, raspberry
<b>GRAHAM'S BLEND NO.5 WHITE PORT &amp; TONIC</b> Graham's Blend No.5 White Port, Fever-Tree Mediterranean Tonic, lemon, mint

<b>GIN &amp; TONICS</b>	£10.95
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<b>BROCKMANS</b> Fever-Tree Elderflower Tonic, blueberry, grapefruit
<b>GIN MARE</b> Fever-Tree Indian Tonic, orange, rosemary
<b>PUERTO DE INDIAS</b> Fever-Tree Slimline Tonic, strawberry, mint
<b>SAPLING</b> Fever-Tree Slimline Tonic, lemon
<b>SLINGSBY RHUBARB</b> Fever-Tree Elderflower Tonic, orange, raspberry

<b>NON-ALCOHOLIC COCKTAILS</b>	£9.95
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<b>COSNOPOLITAN</b> Mountain Everleaf, cranberry, lime, sugar
<b>FOREST DAIQUIRI</b> Forest Everleaf, lime, honey
<b>MARINE SPRITZ</b> Marine Everleaf, light Fever-Tree tonic, cucumber, lime
<b>NOJITO</b> Marine Everleaf, lime, sugar, soda, mint
<b>ORANGE &amp; GINGER HIGBALL</b> Forest Everleaf, Fever-Tree Ginger ale, orange

## SUNDAY LUNCH MENU

2 COURSES | £29.95 PER PERSON  
3 COURSES | £34.95 PER PERSON

Help yourself to the choice of appetisers from our French Market Table, followed by a traditional Roast du Vin or choice of Plat Principaux and finally a delicious Dessert.

**BON APPÉTIT!**

### ENTRÉES

#### THE FRENCH MARKET TABLE

Soup of the day, a buffet of Severn & Wye hot and cold smoked salmon, shell on prawns, selection of charcuterie, grilled vegetables, pickles, potato salad, courgette, green bean and halloumi salad, fennel, feta and pomegranate salad, mixed leaf salad and freshly baked artisan breads

### PLATS PRINCIPAUX

#### SCHNITZEL DE POULET

Breaded chicken schnitzel, pickled red cabbage, charred red peppers, capers and rocket salad (895kcal)

#### SCHNITZEL HALLOUMI [V]

Breaded halloumi schnitzel, pickled red cabbage, charred red peppers, capers and rocket salad (925kcal)

#### BURGERS ET FRITES CLASSIQUES

200g burger patty, relish, bacon, grilled cheese, brioche bun (1,187kcal) OR

Plant based burger patty, mushroom ketchup, grilled vegan feta cheese, plant based brioche bun (1,143kcal) [VGI]

### PÂTISSERIES ET DESSERTS

#### POT AU CHOCOLAT [V]

Valrhona 'Nyangbo' chocolate, condensed milk and vanilla madeleine (671kcal)

#### DÉLICE MYRTILLES, CRÈME AU CITRON

[VGI] Blueberry and lemon curd fool (222kcal)

For special dietary requirements or allergy information, please speak with a member of our team before ordering. To prioritise your safety, we're unable to modify dishes for allergens. However, a full allergen matrix is available. 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. [VGI] = Does not include any ingredients derived from animals. [VGIA] = Alternative available that does not include any ingredients derived from animals. [V] = Vegetarian. Cheese boards may contain unpasteurised cheese. 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 12.5% 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 (1,008kcal) ROAST CHICKEN & STUFFING (1,288kcal)

Our roasts are served with all the trimmings, including proper Yorkshires



#### MERLU AU BEURRE NOISETTE

Brown butter baked hake, samphire, cucumber and mace croutons (419kcal)

#### BROCOLI RÔTI & POIS CHICHES [VGI]

Roasted broccoli, chickpeas, whipped feta, charred red peppers (743kcal)

#### SALADE MAISON [VGI](113kcal | 227kcal)

Baby kale, edamame beans, quinoa and alfalfa sprouts  
Choice of topping included ♦

Chicken (541kcal) / Tiger Prawns (70kcal) / Halloumi [VGI] (260kcal)

#### CRÈME BRÛLÉE [V] (717kcal)

#### GLACES ET SORBETS [VGIA] (34kcal)

#### ASSIETTE DE FROMAGES £2.95 supplement per person ♦

French artisan cheese, biscuits and chutney (487kcal)



For further information on allergens please scan here.

HOTELDUVIN.com

# TASTE DU VIN MENU

EACH COURSE HAS BEEN EXPERTLY PAIRED BY OUR GROUP SOMMELIER WITH A GLASS OF WINE TO COMPLEMENT THE DISH

## CROQUETTES DE SAUMON MARINÉ AU CIDRE DE NORMANDIE

Normandy cider cured salmon fishcakes, curried mayonnaise [V] (647kcal)

Wine Pairing: Rosé Sauvage By Hotel Du Vin, Clare Valley, South Australia, Australia [125ml glass]

## TARTARE DE BOEUF

Chopped raw Donald Russell beef, piment d'Espelette Béarnaise (787kcal)

Wine Pairing: Louis Tete, Brouilly, Beaujolais, France [125ml glass]

## MERLU AU BEURRE NOISETTE

Brown butter baked hake, samphire, cucumber and mace croutons (215kcal)

Wine Pairing Options:

White: Verdejo, Elias Mora, Rueda, Spain [175ml glass]

Red: Nero D'avola, La Segreta, Planeta, Sicily, Italy [175ml glass]

## CRÈME BRÛLÉE [V] (222kcal)

Wine Pairing: Late Harvest Tokaji, Royal Tokaji, Hungary [50ml glass]

## ASSIETTE DE FROMAGES

French artisan cheese, biscuits and chutney (570kcal)

Wine Pairing: Licor De Tannat, Familia Deicas, Canelones, Uruguay [50ml glass]

**£59.95 PER PERSON**  
(based on minimum of two sharing)

Sample menu, dishes and wines are subject to seasonal variations

Vegan alternative available

Please be aware that the Taste du Vin menu does not cater for specific allergens, 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. [VGI] = Does not include any ingredients derived from animals. [VGIA] = Alternative available that does not include any ingredients derived from animals. [V] = Vegetarian. Cheese boards may contain unpasteurised cheese. 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 12.5% will be added to your bill.



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# SPÉCIAL DU JOUR

Making everyday at  
Bistro du Vin special

**MAIN COURSE & DRINK | £19.95**  
175ml glass of house wine, a beer or soft drink

Please ask your server  
& brighten up your day

## MONDAY

BROCOLI RÔTI  
& POIS CHICHES  
[VGI]

## TUESDAY

LE CAMEMBURGER  
&  
POMMES FRITES

## WEDNESDAY

MOULES  
MARINIÈRE &  
POMMES FRITES

## THURSDAY

STEAK HACHÉ &  
PETITE SALADE

## FRIDAY

FISH & CHIPS  
À LA LEFFE\*  
\*£5 Supp

## SATURDAY

POULET NOIR  
RÔTI\*  
\*£12.50 Supp

## SUNDAY

CONTRE-FILET  
DE BOEUF  
RÔTI

## Bistro du Vin

## TASTE DU VIN

FOR A TRUE TASTE  
OF HOTEL DU VIN

A wonderful way to explore a range of our classic dishes and wines is with our Taste du Vin package, featuring five courses with wine pairings.

**£59.95 PER PERSON**  
(based on minimum of two sharing)

## CHATEAUBRIAND & MALBEC

Chateaubriand perfectly paired with a bottle of Argentinian Malbec, served with classic trimmings for two or more to share £39.50 per person... saving over 24%! Available Sunday-Thursday for dinner

**CHATEAUBRIAND 500G**  
Pommes frites, salad and peppercorn sauce

**A BOTTLE OF MALBEC BY HOTEL DU VIN**  
Mendoza, Argentina

## FORMULE

3 COURSES SERVED WITHIN 30 MINUTES

Monday-Sunday  
Lunch (\*EXCLUDING SUNDAY LUNCH)  
Early Dinner (5:00pm-7:00pm)

**CÉLERI RÉMOULADE**

**SCHNITZEL**  
Chicken or halloumi  
**BROCOLI RÔTI & POIS CHICHES**

**CRÈME BRÛLÉE**  
**£19.95**

Includes 175ml glass of house wine, a beer or soft drink

## PRIX FIXE

MONDAY-SUNDAY

LUNCH\* | EARLY DINNER (5:00PM-7:00PM)  
2 COURSES £24.95, 3 COURSES £29.95

### CHAMPIGNONS SAUTÉS

Sautéed wild mushrooms, Madeira sauce, toasted sourdough

### PÂTÉ DE FOIES DE VOLAILLE

Chicken liver parfait, raisin chutney, toasted brioche

### SAUMON FUMÉ

Smoked salmon, treacle soda bread and fromage Blanc

### CARPACCIO DE PASTÈQUE, FETA AFFINÉE EN FÛT

Watermelon carpaccio, barrel aged feta, seeds, shallots and rocket

### SCHNITZEL Chicken or halloumi [V]

Brown butter baked hake, samphire, cucumber and mace croutons

### BROCOLI RÔTI & POIS CHICHES

Roasted broccoli, chickpeas, whipped feta, charred red peppers

### SALADE MAISON Chicken, tiger prawns or halloumi

**CRÈME BRÛLÉE**  
**POT AU CHOCOLAT**

**DÉLICE MYRTILLES, CRÈME AU CITRON**

**GLACES ET SORBETS**

**ASSIETTE DE FROMAGES\***

\*£2.95 Supp

\*EXCLUDES SUNDAY LUNCH



**DELBECK REIMS**



**LE PLUS BEAU CADEAU**  
à faire  
ou à recevoir  
est  
certainement



**UNE MONTRE THENIZ**  
Elle réveille de la haute estime dans laquelle vous tenez votre vie, elle a été votre fidèle amie, elle fera apprécier votre jugement et votre bon goût, elle redonne plus que n'importe quel autre objet l'idée de qualité qui s'y rattache; elle ne peut jamais de sa valeur... Elle est enfin le cadeau intime que l'on portera avec soi sa vie durant et qui rappellera à chaque instant... L'IMAGE DU DONATEUR... Elle se fait en or, en argent, en métal, pour hommes, dames, garçons et se vend à partir de 200 francs chez les meilleurs horlogers. **ACHETEZ VOS MONTRES chez THENIZ CHEZ L'HORLOGER** Une remarquable et célèbre horlogerie, fabrique la C<sup>te</sup> THENIZ, Genève, qui assure personnellement le soin de ses clients qui en font la preuve au site internet La Fleur de l'Horlogerie.

Prices from £29.95 per person  £40.95 with a glass of Champagne

## AFTERNOON TEA

Join us and all of fashionable society to sip tea and nibble on sandwiches in the middle of the afternoon.

With a fine selection of finger sandwiches, cakes and scones with jam and clotted cream.