



Bistro du Vin

Wine First. Always.

From the very beginning, Hotel du Vin was created with one guiding principle, the wine comes first. Our cellar is more than a list; it's a journey through vineyards, vintages, and stories, carefully curated to surprise, delight, and inspire. Every bottle has a character, a place it calls home, and a reason it's found its way here.

This philosophy has shaped everything we do. Exceptional wines, enjoyed without pretense, deserve food crafted with the same respect and attention, honest, flavoursome bistro dishes that let the wine shine. The magic lies in the pairing: the way a sip can lift a flavour, or a bite can reveal a hidden note in the glass.

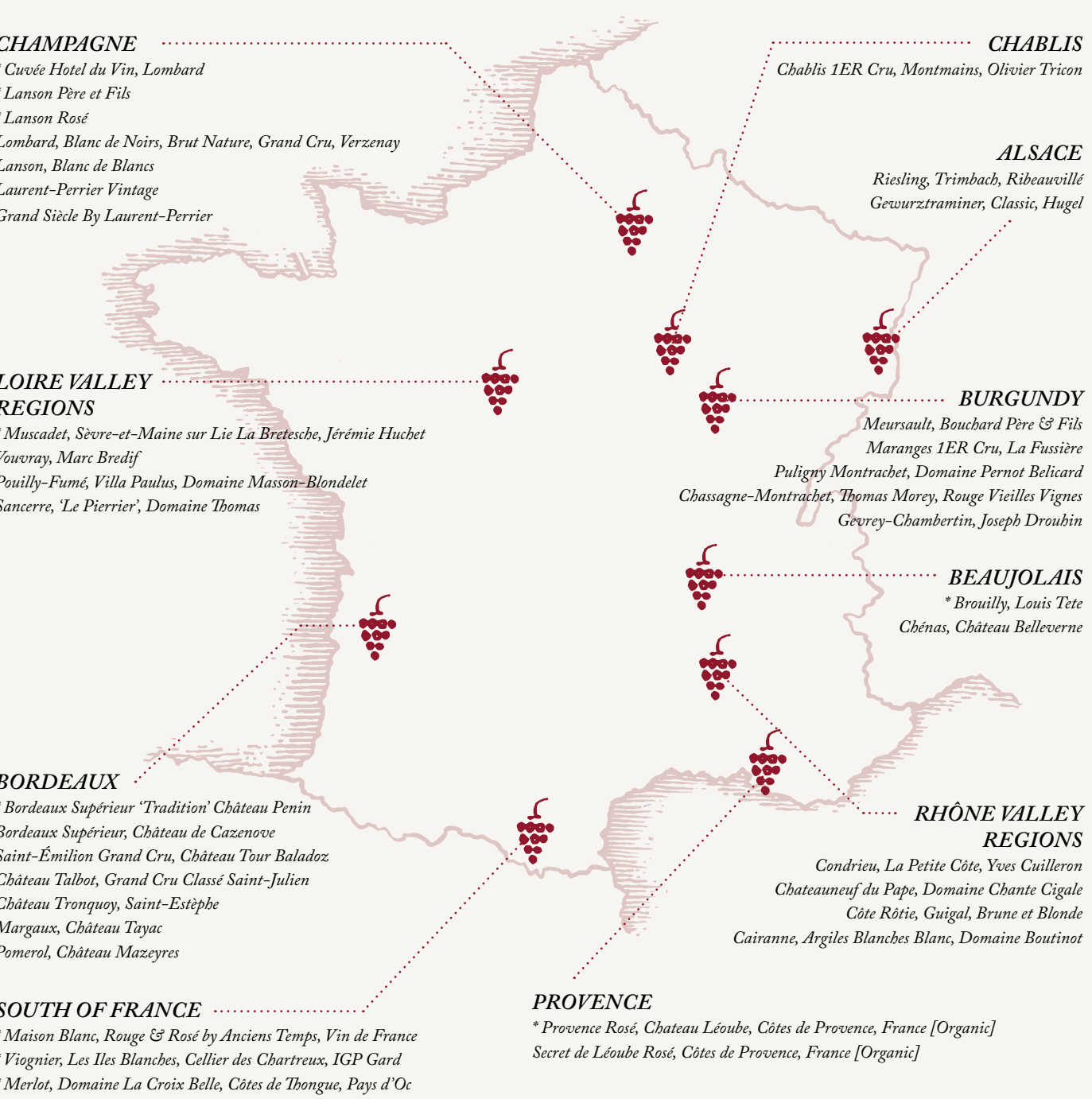
That's why our wine list comes before the menu. Because here, the glass is the starting point, the dish its perfect companion. At Hotel du Vin, we invite you to take your time, explore, and savour, because every great glass deserves a great plate alongside it.



Bistro Du Vin Wine List

Wine; the very lifeblood of our Hotels & Bistros. You will find us passionate, but not pretentious; excited, but not elitist. We are here to help you explore, discover, or simply enjoy your favourites. Our expert in-house wine ambassadors and bar teams can draw from a cellar with an extensive mix of wines from around the world. It promises something for everyone ~ from a simplified selection of quaffable wines by the glass, to sophisticated and complex varieties from leading wine makers from every continent.

French food and wine are at the heart of Bistro du Vin and we have a selection of wines we are immensely proud of, from across the many of the notable wine appellations in France. Here you will find each of the regions and the wines currently featured within this list:



* This symbol shows wines that are available by the glass.



To Decant or Not to Decant?

The question of 'should wine always be decanted' is regularly asked by our guests. Before we can answer this let us look at the two main reasons why we decant wine. Firstly, to oxidate the wine through the transfer of wine from the bottle to the decanter, and the increased surface area of the wine to air contact in the decanter. This oxidation helps to soften the acidity in the wine and makes the wine 'smoother' and more enjoyable to drink. Secondly, the process of decanting helps to remove any sediment from the wine. However, does this mean that all wines should be decanted, and the answer is no!

Styles of wine that get the most benefit from being decanted are those either with high levels of sediment or bigger more full-bodied reds such as Barolo from Italy and Cabernet based wines. These styles of wine are full bodied and high in tannins, the decanting process therefore helps to make these wines softer and more enjoyable to drink. Other wines, for instance most whites and lighter reds such as Pinot Noir, tend not to benefit from the decanting process and may even deteriorate from being decanted. However, ultimately the choice of whether you wish to have your wine decanted or not is yours, we will just recommend the wines that benefit most from the decantation process.

CHAMPAGNE & SPARKLING WINE

	glass 125ml	bottle 750ml
EINS, ZWEI, ZERO, SPARKLING RIESLING Leitz, Germany [Alcohol-Free]	£4.95	£27.95
PROSECCO, EXTRA DRY NV Fiol, Veneto, Italy	£7.95	£42.95
HENNERS BRUT NV East Sussex, England	£11.95	£67.95
CUVÉE HOTEL DU VIN Lombard, France	£12.50	£72.95
LANSON PÈRE ET FILS France	£15.95	£92.95
LANSON ROSÉ France	£16.95	£99.95

WHITE WINE

	glass 175ml	glass 250ml	carafe 500ml	bottle 750ml
MAISON BLANC Anciens Temps, Vin de France	£6.95	£9.95	£18.95	£27.95
MUSCADET Sèvre-et-Maine sur Lie La Bretesche, Jérémie Huchet, France	£7.95	£11.50	£22.50	£32.95
RIESLING Hills & Valleys, Pikes, Clare Valley, South Australia	£7.95	£11.50	£22.50	£32.95
PINOT GRIGIO Puiatti, Friuli-Venezia Giulia, Italy	£8.95	£12.50	£24.95	£36.95
VIOGNIER Les Iles Blanches, Cellier des Chartreux, IGP Gard, France	£9.50	£13.50	£26.95	£39.95
VERDEJO Elias Mora, Rueda, Spain	£9.50	£13.50	£26.95	£39.95
SAUVIGNON BLANC Crowded House, Marlborough, New Zealand	£9.50	£13.50	£26.95	£39.95
CHARDONNAY Kendall Jackson, Vintners Reserve, California, USA	£11.95	£16.95	£33.50	£49.95

ROSÉ WINE

	glass 175ml	glass 250ml	carafe 500ml	bottle 750ml	magnum 1500ml
MAISON ROSÉ ANCIENS TEMPS, VIN DE FRANCE	£6.95	£9.95	£18.95	£27.95	
ROSÉ SAUVAGE BY HOTEL DU VIN Clare Valley, South Australia	£8.95	£12.50	£24.95	£36.95	
PROVENCE ROSÉ Chateau Léoube, Côtes de Provence, France [Organic]	£11.95	£16.95	£33.95	£49.95	£97.95
SECRET DE LÉOUBE ROSÉ Côtes de Provence, France [Organic]				£59.95	



Old World vs New World

Terms used frequently in the wine world, but what do they really mean? Well, there are a number of differences between New World and Old World wine growing countries and all of them have exceptions to the rules! Primarily most European countries are classed as Old World, since wine making originated in these countries and dates back hundreds of years. However, a more significant difference is the labelling terminology. Most wines that originate from Old World countries, such as France, Spain and Italy, are named after the place where they are produced. Whereas wines from the New World are often named after the grape variety or the brand name given by the producer, or both!

For example, Chablis, Bordeaux, Rioja, Barolo, Sancerre and Champagne are all places that are iconic for producing wines and they all have strict laws over what they can and cannot do in their grape growing and wine making, even down to which varieties they can or cannot grow. The New World does not have the same type of laws, hence you can have a 'Chardonnay' labelled wine from all over the world. However, unless you know which Old World wine region is permitted to grow which varieties you may not know that Chablis make wines from Chardonnay grapes and Sancerre from Sauvignon Blanc grapes!

RED WINE

	glass 175ml	glass 250ml	carafe 500ml	bottle 750ml
MAISON ROUGE <i>Anciens Temps, Vin de France</i>	£6.95	£9.95	£18.95	£27.95
NERO D'AVOLA <i>La Segreta, Planeta, Sicily, Italy</i>	£7.95	£11.50	£22.50	£32.95
MERLOT <i>Domaine La Croix Belle, Côtes de Thongue, Pays d'Oc, France [Organic]</i>	£8.95	£12.50	£24.95	£36.95
MALBEC BY HOTEL DU VIN <i>Mendoza, Argentina</i>	£9.50	£12.95	£24.95	£37.95
BEAUJOLAIS <i>Brouilly, Louis Tête, France</i>	£9.50	£13.50	£26.95	£39.95
BORDEAUX SUPÉRIEUR <i>'Tradition' Château Penin, France</i>	£11.50	£15.95	£31.50	£46.95
PINOT NOIR <i>Seifried Estate, Nelson, New Zealand</i>	£11.95	£16.95	£33.50	£49.95
RIOJA RESERVA <i>Lealtanza, Altanza, Spain</i>	£12.50	£17.95	£35.50	£52.95

DESSERT WINES & PORT

	glass 50ml	glass 100ml	bottle
MOSCATO D'ASTI <i>Alasia, Italy [750ml bottle]</i>			£26.95
TOKAJI <i>Late Harvest by Royal Tokaji, Hungary [500ml]</i>	£5.00	£9.95	£46.95
LICOR DE TANNAT <i>Familia Deicas, Uruguay [500ml]</i>	£6.00	£11.95	£56.95
RESERVE BLENDED PORT <i>Six Grapes by Graham's, Portugal [750ml]</i>	£3.00	£5.95	£36.95
10 YEAR OLD TAWNY <i>Graham's, Portugal [750ml]</i>	£4.00	£7.95	£49.95
20 YEAR OLD TAWNY <i>Graham's, Portugal [750ml]</i>	£6.00	£11.95	£84.95

125ml glasses also available on bottles with by the glass prices, excluding Dessert Wines & Port.

A discretionary service charge of 12.5% will be added to your bill. All prices in GBP and include VAT.

For special dietary requirements or allergy information, please speak with our staff before ordering.

Sunday Lunch

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.

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

Plats Principaux

POISSON AU GRATIN

Traditional fish pie topped with mashed potato (458kcal)

SALADE MAISON [VGI] (119kcal | 227kcal)

Baby kale, edamame beans, quinoa and alfafa sprouts

Choice of topping included ♦

Chicken (628kcal) / Tiger Prawns (70kcal) / Halloumi [VGI] (260kcal)

ROULADE DE RATATOUILLE EN GALETTE DE POIS CHICHES, GRATINÉE AU FOUR [VGI]

Ratatouille wrapped in chickpea pancakes and baked until golden (530kcal)

Pâtisseries Et Desserts

CRÈME BRÛLÉE [V] (615kcal)

POT DE CHOCOLAT À L'AVOCAT [VGI]

Chocolate and avocado pot, topped with pistachio, cranberries and pomegranate (445kcal)

GLACES ET SORBETS [VGIA] (34kcal)

A selection of ice cream and sorbets, please speak with your server for today's selection of flavours

ASSIETTE DE FROMAGES £2.95 supplement per person ♦

French artisan cheese, biscuits and chutney (487kcal)

Pair with a glass of port 100ml

10 YEAR OLD TAWNY *Graham's, Portugal* **£7.95**

♦ *Supplement Applies* Supplements apply to some dishes, as indicated.

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.



For further information on allergens please scan here.

HOTELDUVIN.com

Taste Du Vin

A CURATED JOURNEY THROUGH WINE & FLAVOUR

Each course has been expertly paired by our group sommelier with a glass of wine to complement the dish

HILLS & VALLEYS RIESLING

Pikes, Clare Valley, SA, Australia | 125ml

PÂTÉ DE FOIES DE VOLAILLE

Chicken liver parfait, raisin chutney, toasted brioche

ELLAS MORA 'CONTRACORRIENTE' VERDEJO

Rueda, Spain | 125ml

SAUMON FUMÉ

Severn & Wye smoked salmon, treacle soda bread, fromage blanc

LOUIS TÊTE BROUILLY

Beaujolais, France | 175ml

BOEUF BOURGUIGNON

Braised beef cheek, pommes purée, pancetta, mushrooms, glazed baby onions

LATE HARVEST BY ROYAL TOKAJI

Tokaji, Hungary | 50ml

CRÈME BRÛLÉE

Caramelised vanilla custard

LICOR DE TANNAT, FAMILIA DEICAS

Uruguay | 50ml

ASSIETTE DE FROMAGES

French artisan cheeses, biscuits and chutney

£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

We are making everyday special

MAIN COURSE & DRINK | £19.95

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

Please ask your server for details

MONDAY

ROULADE DE RATATOUILLE
EN GALETTE DE POIS CHICHES,
GRATINÉE AU FOUR

TUESDAY

CUISSE DE
CANARD CONFITE

WEDNESDAY

MOULES MARINIÈRE
& POMMES FRITES

THURSDAY

WAGYU STEAK
HACHÉ

FRIDAY

FISH & CHIPS
À LA LEFFE*
*£5 Supp

SATURDAY

CHATEAUBRIAND
500G*
*£19.95 Supp

SUNDAY

CONTRE-FILET DE
BOEUF RÔTI

PRIX FIXE

MONDAY-SUNDAY

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

CHAMPIGNONS SAUTÉS

SOUPE A L'OIGNON

SAUMON FUMÉ

PÂTÉ DE FOIES DE VOLAILLE

POULET JAUNE ÉLEVÉ AU MAÏS

TOURTE DE POISSON

ROULADE DE RATATOUILLE EN GALETTE
DE POIS CHICHES, GRATINÉE AU FOUR

SALADE MAISON

CRÈME BRÛLÉE

POT DE CHOCOLAT À L'AVOCAT

GLACES ET SORBETS

ASSIETTE DE FROMAGES*

*£2.95 Supp

*EXCLUDES SUNDAY LUNCH

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



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.

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



Wine Tasting



Experiences

Indulge in the art of wine appreciation at Hotel du Vin, where every sip tells a story.

CHATEAUBRIAND



& MALBEC

Chateaubriand perfectly paired with a bottle of Argentinian Malbec, served with classic trimmings for two or more to share. Available Sunday-Thursdays for dinner

CHATEAUBRIAND 500G

Pommes frites, salad and peppercorn sauce

A BOTTLE OF MALBEC BY HOTEL DU VIN

Mendoza, Argentina

£39.50 PER PERSON...
SAVING OVER 24%!

Cocktails

CHAMPAGNE COCKTAILS

HOTEL DU VIN FIZZ	£15.00
Cuvée Hotel du Vin Champagne, Absolut Vodka, Briottet Creme de Framboise, pineapple	
CLASSIC CHAMPAGNE COCKTAIL	£15.00
Cuvée Hotel du Vin Champagne, Hennessy Cognac, bitters, sugar	
BELLINI ROYALE	£15.00
Cuvée Hotel du Vin Champagne, Briottet Crème de Pêche, peach	

LES CLASSIQUES

BLOODY MARY	£13.00
Sapling Vodka, tomato, spices	
COSMOPOLITAN	£12.00
Absolut Citron Vodka, Cointreau, cranberry, lime	
GARDEN MOJITO	£13.00
Hendricks Gin, St Germain Elderflower Liqueur, Elderflower Cordial, cucumber, mint, lime, soda	
MARGARITA	£12.00
818 Blanco Tequilla, Cointreau, lime, agave, salt	
OLD FASHIONED	£13.00
Woodford Reserve Bourbon, demerara, bitters	
PINA COLADA	£13.00
Bacardi Coconut Rum, pineapple, cream, coconut cream, lime	
DAIQUIRI <i>(Raspberry/ Peach/ Passion fruit)</i>	£12.00
Bacardi Carta Blanca Rum, fruit syrup, fruit puree, lime	
WHISKEY SOUR	£13.00
Woodford Reserve Bourbon, bitters, lemon, sugar, foam	
MARTINIS	
ESPRESSO MARTINI	£13.00
Absolut Vodka, Tosolini Exprè Liqueur, espresso, sugar	
PASSION FRUIT MARTINI	£13.00
Absolut Vanilia Vodka, Passoã Passion fruit Liqueur, pineapple, passion fruit syrup, passion fruit, Prosecco	
GRAPESKIN MARTINI	£14.00
Graham's Six Grapes, Discarded Grape Skin Vodka, cranberry, lime, sugar, cassis, bitters	
ORANGE MARTINI	£13.00
Slingsby Marmalade, orgeat, orange curaceo, lime, orange juice, bitters	
CLASSIC MARTINI <i>(your way)</i>	£13.00
Tanqueray Gin, Noilly Pratt, bitters	
NEGRONIS	
BOULEVARDIER	£13.00
Woodford Reserve Bourbon, Campari bitters, Martini Reserva Rubino Vermouth	
WHITE NEGRONI	£13.00
Tanqueray Gin, Italicus Liqueur, Martini Reserva Ambrato Vermouth	
CLASSIC NEGRONI	£13.00
Bombay Sapphire Gin, Campari bitters, Martini Riserva Rubino Vermouth	

NEGRONI FLIGHT	£15.00
3 Negronis, Classic, White and Boulevardier	

FRENCH 75	£15.00
Cuvée Hotel du Vin Champagne, Tanqueray Gin, lemon, sugar	
KIR ROYALE	£15.00
Cuvée Hotel du Vin Champagne, Briottet Crème de Cassis, blackberry	

COCKTAILS AU VIN

NEGRONI SECOUE	£13.00
Tanqueray Gin, Campari, sugar, lemon, grapes	
TOKAJI GIMGEMBRE DOUX	£14.00
Royal Tokaji, Hennessy VS, sugar, bitters, orange juice, ginger ale	
BRUT DE FUT GRAHAM'S	£16.00
Aberlour A'bunadh Cask Strength, Grahams 10 year Tawny Port, demera, orange	
LE LANSON	£15.00
Lanson Champagne Rose, Briottet Liqueur de Lychee, Mancino Vermouth Sakura, sugar, lemon	
NOTRE CLUB DE TREFLE	£13.00
Tanqueray Gin, Noilly Pratt Vermouth, Briottet Creme de Mure, sugar, lemon, bitters	

TONICS

BROCKMANS	
Fever-Tree Elderflower Tonic, blueberries, grapefruit	
GIN MARE	
Fever-Tree Indian Tonic, orange, rosemary	
SLINGSBY RHUBARB	
Fever-Tree Elderflower Tonic, orange, strawberry	
PORT & TONIC	
Graham's Blend No.5 White Port, Fever-Tree Mediterranean Tonic, lemon, mint	

SPRITZ

PROVENCE SPRITZ	£13.00
Puerto De Indias Strawberry Gin, Provence Rosé, apple, raspberry puree, strawberry, lemonade	
DU VIN SPRITZ	£13.00
Maison Blanc, Mancino Vermouth Sakura, lemonade, passion fruit, mint, lemon	
GRAHAM'S NO.5 SPRITZ	£13.00
Graham's Blend No.5 White Port, crème du peche, prosecco, soda, mint, lemon	
APEROL SPRITZ	£13.00
Aperol, prosecco, soda, orange	
PIMMS SPRITZ	£13.00
Pimms, prosecco, lemonade, mint, strawberry, lime, cucumber	

NON-ALCOHOLIC: MARINE SPRITZ	£11.00
Marine Everleaf, Eins Zwei Zero, Fevertree light tonic, cucumber, lime	

Bar

BEERS & CIDERS

HEINEKEN Holland	330ml (ABV 5.0%)	£6.00
HEINEKEN 0% Holland	330ml (ABV 0.0%)	£5.00
BIRRA MORETTI Italy	330ml (ABV 4.6%)	£6.00
VEDETT EXTRA PILSNER Belgium	330ml (ABV 5.0%)	£6.50
VEDETT EXTRA ORDINARY IPA Belgium	330ml (ABV 5.5%)	£6.50
LEFFE BLONDE Belgium	330ml (ABV 6.0%)	£6.50
CHOUFFE CHERRY Belgium	330ml (ABV 8.0%)	£7.50
PAUWEL KWAK AMBER ALE Belgium	330ml (ABV 8.4%)	£7.50
OLD MOUT New Zealand	00ml (ABV 4.0%)	£6.50
Pineapple & Raspberry Kiwi & Lime Berries & Cherries		
ASPALL SUFFOLK	330ml (ABV 5.5%)	£6.50
DRAUGHT CYDER England		

GIN

TANQUERAY England	(ABV 43.1%)	£5.50
PUERTO DE INDIAS STRAWBERRY Spain	(ABV 37.5%)	£5.50
BOMBAY SAPPHIRE England	(ABV 40.0%)	£5.75
HENDRICK'S Scotland	(ABV 41.4%)	£6.00
BROCKMANS England	(ABV 40.0%)	£6.00
SLINGSBY RHUBARB England	(ABV 40.0%)	£6.00
SAPLING CLIMATE POSITIVE England	(ABV 40.0%)	£6.25
GIN MARE Spain	(ABV 42.7%)	£6.25
TANQUERAY NO. TEN England	(ABV 47.3%)	£6.25
SILENT POOL England	(ABV 41.8%)	£6.50
FOUR PILLARS BLOODY SHIRAZ Australia	(ABV 37.8%)	£6.50
MONKEY 47 Germany	(ABV 47.0%)	£6.50

RUM

BACARDI CARTA BLANCA Cuba	(ABV 37.5%)	£5.50
BACARDI CARTA NEGRA Cuba	(ABV 37.5%)	£5.50
BACARDI SPICED Cuba	(ABV 35.0%)	£5.50
MOUNT GAY ECLIPSE Barbados	(ABV 40.0%)	£5.50
DIPLOMATICO RESERVA EXCLUSIVA Venezuela	(ABV 40.0%)	£6.25
RON ZACAPA 23 Guatemala	(ABV 40.0%)	£7.00

BRANDY

HENNESSY VS COGNAC	(ABV 40%)	£6.50
HENNESSY XO COGNAC	(ABV 40%)	£14.00
BARON DE SIGOGNAC 10 ANS D'AGE ARMAGNAC	(ABV 40%)	£6.50
DOMAINE DUPONT FINE CALVADOS PAYS D'AUGE	(ABV 40%)	£7.00

LIQUEURS

SALIZA AMARETTO Italy	(ABV 28%)	£5.00
COTSWOLDS CREAM England	50ml (ABV 17%)	£7.00
TOSOLINI EXPRÉ Italy	(ABV 28%)	£5.00
TOSOLINI SAMBUCA Italy	(ABV 28%)	£5.00
TOSOLINI LIMONCELLO Italy	(ABV 28%)	£5.00
DRAMBUIE Scotland	(ABV 40%)	£5.00
COINTREAU France	(ABV 40%)	£5.00
ITALICUS ROSOLIO Italy	(ABV 20%)	£5.00
BRIOTTET LIQUEURS France		£5.00
ST-GERMAIN France	(ABV 20%)	£5.00

APERITIFS

		50ml
APEROL Italy	(ABV 11%)	£5.00
CAMPARI BITTER Italy	(ABV 25%)	£5.00
MARTINI RISERVA RUBINO Italy	(ABV 18%)	£5.00
MARTINI RISERVA AMBRATO Italy	(ABV 18%)	£5.00
PIMM'S NO1 England	(ABV 25%)	£5.00
PERNOD PASTIS France	25ml (ABV 40%)	£5.00



All spirits served in 25ml measures unless stated

Bar

VODKA

<i>ABSOLUT BLUE</i> Sweden	(ABV 40.0%)	£5.50
<i>DISCARDED, SUSTAINABLE CHARDONNAY</i> England	(ABV 40.0%)	£5.75
<i>BELVEDERE</i> Poland	(ABV 40.0%)	£5.75
<i>SAPLING CLIMATE POSITIVE</i> England	(ABV 40.0%)	£5.75
<i>GREY GOOSE</i> France	(ABV 40.0%)	£6.00

TEQUILA & MEZCAL

<i>818 BLANCO 100% AGAVE</i> Mexico	(ABV 40.0%)	£5.50
<i>818 REPOSADO 100% AGAVE</i> Mexico	(ABV 40.0%)	£6.50
<i>818 ANEJO 100% AGAVE</i> Mexico	(ABV 40.0%)	£7.00
<i>PATRON SILVER 100% AGAVE</i> Mexico	(ABV 40.0%)	£6.00
<i>PATRÓN REPOSADO 100% AGAVE</i> Mexico	(ABV 40.0%)	£6.50
<i>PATRON XO CAFÉ</i> Mexico	(ABV 35.0%)	£6.00
<i>ROSALUNA MEZCAL</i> Mexico	(ABV 40.0%)	£6.00

BLENDED & DELUXE WHISKY

<i>JOHNNIE WALKER BLACK, BLENDED</i> Scotch	(ABV 40.0%)	£5.75
<i>MONKEY SHOULDER, BLENDED</i> Scotch	(ABV 40.0%)	£5.75
<i>JOHNNIE WALKER BLUE, BLENDED</i> Scotch	(ABV 40.0%)	£24.95
<i>TOKI, BLENDED</i> Japanese	(ABV 43.0%)	£5.75
<i>NIKKA FROM THE BARREL, BLENDED</i> Japanese	(ABV 51.4%)	£8.00

AMERICAN WHISKEY

<i>JACK DANIELS OLD NO.7 TENNESSEE</i> USA	(ABV 40%)	£5.50
<i>WOODFORD RESERVE, KENTUCKY STRAIGHT BOURBON</i> USA	(ABV 43.2%)	£5.75
<i>BULLEIT KENTUCKY STRAIGHT BOURBON</i> USA	(ABV 45%)	£5.50
<i>RITTENHOUSE 100 PROOF, STRAIGHT RYE</i> USA	(ABV 50%)	£6.00

SINGLE MALT

IRISH & ENGLISH

<i>10 YEAR OLD BUSHMILLS</i> Ireland	(ABV 40.0%)	£5.50
<i>COTSWOLDS</i> England	(ABV 46.0%)	£6.00

LOWLAND

<i>AUCHENTOSHAN 3 WOOD</i>	(ABV 43.0%)	£7.00
<i>12 YEAR OLD GLENKINCHIE</i>	(ABV 43.0%)	£6.50

HIGHLAND

<i>GLENMORANGIE ORIGINAL</i>	(ABV 40.0%)	£5.75
<i>18 YEAR OLD GLENMORANGIE</i>	(ABV 43.0%)	£15.50
<i>14 YEAR OLD OBAN</i>	(ABV 43.0%)	£12.00
<i>15 YEAR OLD GLENDRONACH</i>	(ABV 40.0%)	£9.00
<i>15 YEAR OLD DALWHINNIE</i>	(ABV 43.0%)	£6.50

SPEYSIDE

<i>12 YEAR OLD GLENFIDDICH</i>	(ABV 40.0%)	£5.75
<i>12 YEAR OLD MACALLAN DOUBLE CASK</i>	(ABV 40.0%)	£9.00
<i>15 YEAR OLD GLENLIVET FRENCH OAK</i>	(ABV 40.0%)	£8.00
<i>ABERLOUR A'BUNADH CASK STRENGTH</i>	(ABV 60.8%)	£12.00
<i>14 YEAR OLD BALVENIE CARRIBEAN CASK</i>	(ABV 43.0%)	£9.00
<i>15 YEAR OLD MACALLAN DOUBLE CASK</i>	(ABV 43.0%)	£16.50
<i>18 YEAR OLD MACALLAN DOUBLE CASK</i>	(ABV 43.0%)	£34.00

ISLAY

<i>12 YEAR OLD BOWMORE</i>	(ABV 40.0%)	£5.75
<i>10 YEAR OLD ARDBEG</i>	(ABV 46.0%)	£6.50
<i>10 YEAR OLD LAPHROAIG</i>	(ABV 40.0%)	£6.50
<i>16 YEAR OLD LAGAVULIN</i>	(ABV 43.0%)	£12.00

ISLAND

<i>10 YEAR OLD TALISKER</i>	(ABV 45.8%)	£6.50
<i>18 YEAR OLD HIGHLAND PARK</i>	(ABV 43.0%)	£16.50

Bar

NON-ALCOHOLIC COCKTAILS £10.00

COSNOPOLITAN
Mountain Everleaf, cranberry, lime, sugar

FOREST DAIQUIRI
Forest Everleaf, lime, honey

PASSION FRUIT FOREST MARTINI
Forest Everleaf, Passion fruit syrup, passion fruit puree, pineapple, lime

NOJITO
Marine Everleaf, lime, sugar, soda, mint

ORANGE & GINGER HIGHBALL
Forest Everleaf, Fever-Tree Ginger ale, orange

HOT DRINKS

TEA £4.50
English Breakfast | Decaffeinated Breakfast | Earl Grey
Organic Chamomile | Organic Peppermint | Pure Green
Blackberry & Raspberry | Lemon & Ginger

COFFEE
Americano *(2kcal)* £4.50
Espresso *(1kcal)* | Macchiato *(13kcal)* £3.20
Double Espresso *(2kcal)* | Double Macchiato *(15kcal)* £4.20
Latte *(74kcal)* | Cappuccino *(42kcal)* | Flat White *(64kcal)* £4.50

HOT CHOCOLATE *(143kcal)* £4.50

MOCHA *(132kcal)* £4.50

SOFT DRINKS

COKE Coca-Cola | Diet Coke | Coca-Cola Zero 330ml £4.00

MIXERS Coca-Cola | Diet Coke 200ml £3.00

SCHWEPPE'S Lemonade | Soda Water 200ml £3.00

FEVER TREE TONIC 200ml £3.50
Indian | Refreshingly Light | Mediterranean | Elderflower

FEVER TREE GINGER ALE 200ml £3.50

FEVER TREE GINGER BEER 200ml £3.50

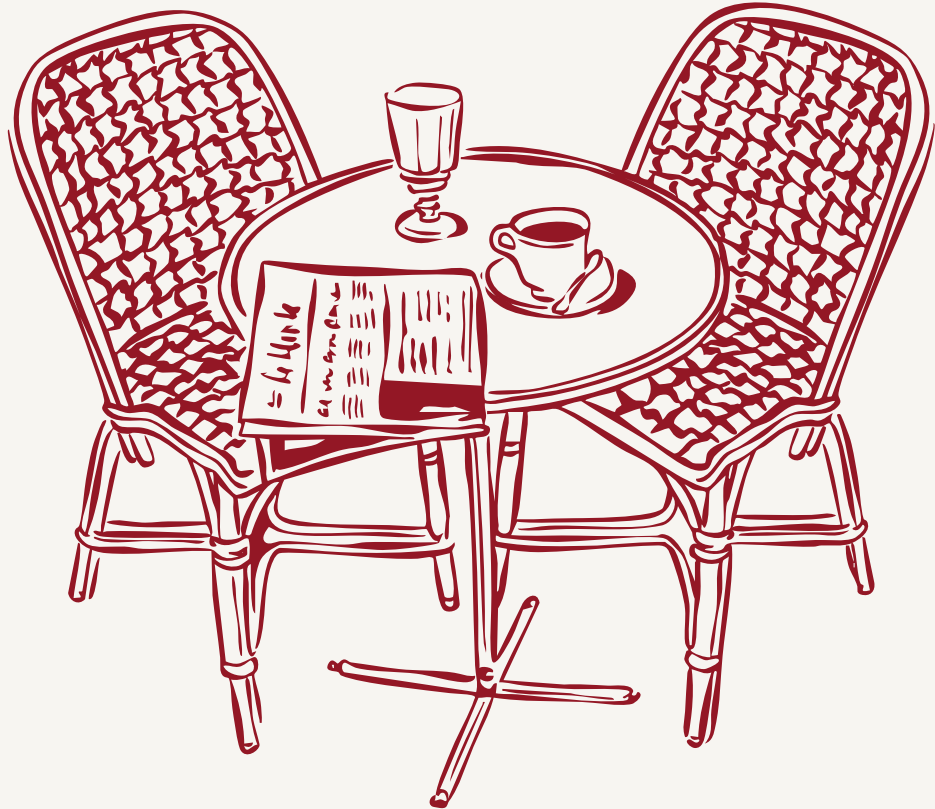
FEVER TREE SICILIAN LEMONADE 275ml £4.00

FEVER TREE SPARKLING ELDERFLOWER 275ml £4.00

FRUIT JUICES 175ml £3.00
Pineapple | Apple | Orange | Grapefruit | Cranberry

KINGSDOWN MINERAL WATER
Still or sparkling 330ml £2.95

PUREZZA
Still or sparkling 750ml £4.75





**Bistro
du Vin**