

# 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.*

BISTRO DU VIN

CHAMPAGNE COCKTAILS

<b>CLASSIC CHAMPAGNE COCKTAIL</b> Champagne, Hennessy VS Cognac, Angostura bitters, sugar	£12.95	<b>KIR ROYALE</b> Lombard Champagne, Briottet Crème de Cassis Liqueur	£12.95
<b>FRENCH 75</b> Lombard Champagne, Tanqueray Gin, sugar syrup, lemon	£12.95	<b>BELLINI ROYALE</b> Lombard Champagne, Briottet Crème de Pêche Liqueur, peach	£12.95
		<b>MIMOSA</b> Lombard Champagne, orange juice	£9.95

COCKTAILS

<b>CLASSIC COCKTAILS</b> <b>PASSION FRUIT MARTINI</b> Passoã Passion Fruit Liqueur, Absolut Vanilia Vodka, Prosecco, passion fruit, pineapple <b>ESPRESSO MARTINI</b> Finlandia Vodka, Tosolini Exprè Liqueur, espresso, sugar syrup <b>OLD FASHIONED</b> Woodford Reserve Bourbon, Angostura bitters, sugar <b>MARGARITA</b> El Jimador Reposado Tequila, Cointreau, lime, agave syrup <b>COSMOPOLITAN</b> Absolut Citron Vodka, Cointreau, lime, cranberry <b>PINA COLADA</b> Bacardi Coconut Rum, double cream, pineapple, coconut, lime <b>NEGRONI</b> Bombay Sapphire Gin, Campari bitters, Martini Reserva Rubino Vermouth <b>TOM COLLINS</b> Tanqueray Gin, lemon, sugar syrup, soda <b>AMARETTO SOUR</b> Saliza Tosolini Amaretto, Angostura bitters, cherry and vanilla syrup, lemon, sugar syrup <b>SIDE CAR</b> Hennessy VS Cognac, Cointreau, lemon, sugar syrup	<b>SIGNATURE COCKTAILS</b> <b>FRENCH FIZZ</b> Twist on a French Martini, Lombard Champagne, Finlandia Vodka, Briottet Crème de Framboise Liqueur, pineapple <b>GARDEN MOJITO</b> Twist on a Mojito, Hendricks Gin, St Germain Elderflower Liqueur, cucumber, mint <b>PROVENCE ROSE CRUSH</b> Fruity Gin Cocktail with Provence Rosé, Puerto de Indias strawberry gin, Provence rosé wine, raspberries, strawberries, apple <b>RASPBERRY DAIQUIRI</b> Classically Strong and Fruity. Bacardi Carta Blanca White Rum, Briottet Crème de Framboise Liqueur, lime <b>MALVASIA SOARES</b> Our Award Winning Graham’s Blend No.5 Cocktail, Grahams Blend No.5 White Port, El Jimador Reposado Tequila, Briottet Crème de Pêche Liqueur, homemade spice mix <b>CHOCOLATE SHIRAZ-ERAC</b> Chocolate Sazerac with Bloody Shiraz Gin, Rittenhouse Rye Whisky, Four Pillars Bloody Shiraz Gin, Crème de Cacao Liqueur <b>BASIL SMASH</b> Fragrant Gin Cocktail, Tanqueray Gin, Noilly Prat Dry Vermouth, basil, lemon <b>GRAPEFRUIT &amp; ORANGE MARTINI</b> Sustainable Martini du Vin, Discarded Chardonnay Vodka, Italicus Bergamot Liqueur, Lillet Blanc
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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. [NUT] = Dish contains or may contain nuts. 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.



HOTELDUVIN.com

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 (398kcal), a buffet of Severn & Wye hot and cold smoked salmon (184kcal), shell on prawns (101kcal), selection of charcuterie (297kcal), grilled vegetables (210kcal), pickles (36kcal), potato salad (117kcal), courgette, green bean and halloumi salad (174kcal), fennel, feta and pomegranate salad (169kcal), mixed leaf salad (0kcal) and freshly baked artisan breads (236kcal)

PLATS PRINCIPAUX

**MOULES MARINIÈRE** (1,378kcal)  
Mussels steamed with white wine, cream, shallots and garlic served with pommes frites

**TROUT GRENOBLOISE** (728kcal)  
Seared trout, brioche croutons, fine beans, lemon, capers and beurre noisette [NUT]

**SPICED VEGETABLE & CHICKPEA CASSEROLE** (852kcal)  
Creamed polenta [VGI/NGI]

DESSERTS

**CRÈME BRÛLÉE** (717kcal)  
Baked vanilla custard, glazed under sugar [V/NGI]

**POT AU CHOCOLAT** (753kcal)  
Classic chocolate mousse with crème Chantilly [V/NGI]

**BLACK FOREST CHOCOLATE MOUSSE** (285kcal)  
Rich chocolate mousse with griottines cherries and black cherry coulis [VGI/NGI]



**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** (998kcal)  
**ROAST CHICKEN & STUFFING** (1,288kcal)

Served with all the trimmings, including proper Yorkshires





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

SEVERN & WYE SMOKED SALMON CLASSIC (145kcal)

Treacle soda bread and fromage blanc [NUT]

Wine Pairing: Verdejo, Elias Mora, Rueda, Spain [125ml glass]

CHICKEN LIVER PARFAIT (243kcal)

Brioche toast and raisin chutney [NUT]

Wine Pairing: Beaujolais, Château de Belleverne, Chénas, France [125ml glass]

BEEF CHEEK BOURGUIGNON (762kcal)

8 hour braised beef cheeks, served with pancetta, mushrooms,  
baby onions and pommes mousseline

Wine Pairing: Pinot Noir, Urlar, Organic, Gladstone, New Zealand [175ml glass]

POT AU CHOCOLAT (237kcal)

Classic chocolate mousse with crème Chantilly [V/NGI]

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

THE CHEESE PLATE (534kcal)

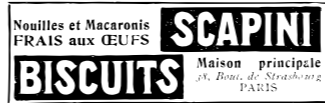
Selection of artisan cheese, served with biscuits and chutney [NUT]

Wine Pairing: Bordeaux Supérieur, 'Tradition' Château Penin, France [125ml glass]

£54.95 PER PERSON  
(based on minimum of two sharing)

Sample menu, dishes and wines are subject to seasonal variations

Vegan alternative available



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

CHATEAUBRLAND 500G

Pommes frites, salad and peppercorn sauce

A BOTTLE OF MALBEC  
BY HOTEL DU VIN

Mendoza, Argentina



Bistro du Vin



Prices from £29.95 per person

£40.95 with a glass of Champagne

AFTERNOON TEA

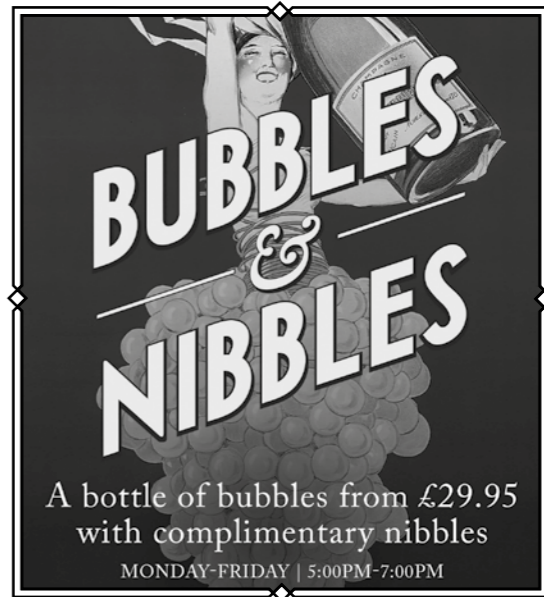
Join us and all of fashionable society  
to sip tea and nibble on sandwiches  
in the middle of the afternoon.

With a fine selection of finger  
sandwiches, cakes and plain and  
fruit scones served with Paysan butter.



HOTEL DU VIN

Experience splendour  
in a town near you



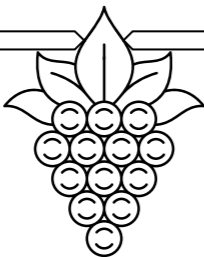
TASTE  
DU VIN

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.

£54.95 PER PERSON  
(based on minimum of two sharing)



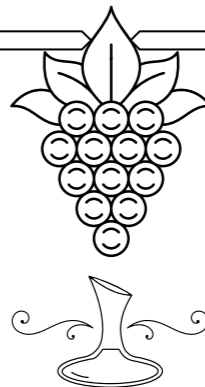


## BISTRO DU VIN WINE LIST

*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, from traditional quality Bordeaux and Burgundy through to trendy wines from the New 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.*

*How you enjoy wine at Hotel du Vin & Bistro is up to you. From a perfectly chilled crisp Chablis with friends in the bar through to our own label Malbec with a steak in the Bistro. By joining us for an informal yet informative wine tasting with our sommeliers and wine ambassadors; or perhaps one of our fabulous wine dinners, co-hosted by some of the world's greatest producers.*



### 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.*

## BISTRO DU VIN WINE LIST

### CHAMPAGNE & SPARKLING WINE

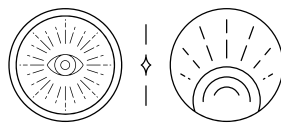
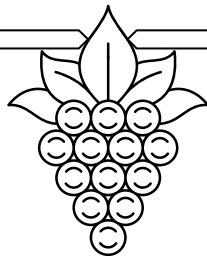
	<i>glass</i> 125ml	<i>bottle</i> 750ml
<b>EINS, ZWEI, ZERO, RIESLING</b> <i>Leitz, Germany [Alcohol-Free]</i>	£4.95	£27.95
<b>PROSECCO, EXTRA DRY NV</b> <i>Fiol, Veneto, Italy</i>	£7.95	£39.95
<b>HENNERS BRUT NV</b> <i>East Sussex, England</i>	£11.95	£67.95
<b>CUVÉE HOTEL DU VIN</b> <i>Lombard, France</i>	£11.95	£69.95
<b>LANSON PÈRE ET FILS</b> <i>France</i>	£12.95	£74.95
<b>LANSON ROSÉ</b> <i>France</i>	£14.50	£84.95

### WHITE WINE

	<i>glass</i> 175ml	<i>glass</i> 250ml	<i>carafe</i> 500ml	<i>bottle</i> 750ml
<b>MAISON BLANC</b> <i>Anciens Temps, Vin de France</i>	£6.50	£8.95	£16.95	£24.95
<b>MUSCADET</b> <i>Sèvre-et-Maine sur Lie La Bretesche, Jérémie Huchet, France</i>	£7.50	£9.95	£19.50	£27.95
<b>RIESLING</b> <i>Hills &amp; Valleys, Pikes, Clare Valley, South Australia</i>	£7.95	£10.50	£20.50	£29.95
<b>VIOGNIER</b> <i>Les Iles Blanches, Cellier des Chartreux, IGP Gard, France</i>	£8.95	£12.50	£23.95	£34.95
<b>VERDEJO</b> <i>Elias Mora, Rueda, Spain</i>	£9.50	£12.95	£24.50	£35.95
<b>PINOT GRIGIO</b> <i>Puiatti, Friuli-Venezia Giulia, Italy</i>	£9.95	£13.50	£25.50	£36.95
<b>SAUVIGNON BLANC</b> <i>Crowded House, Marlborough, New Zealand</i>	£10.50	£13.95	£27.50	£39.95
<b>CHARDONNAY</b> <i>Kendall Jackson, Vintners Reserve, California, USA</i>	£13.50	£18.50	£34.95	£49.95

### ROSÉ WINE

	<i>glass</i> 175ml	<i>glass</i> 250ml	<i>carafe</i> 500ml	<i>bottle</i> 750ml
<b>MAISON ROSÉ</b> <i>Anciens Temps, Vin de France</i>	£6.50	£8.95	£16.95	£24.95
<b>SAUMUR ROSÉ</b> <i>La Cabriole, France</i>	£8.95	£12.50	£23.50	£33.95
<b>CÔTES DE PROVENCE</b> <i>Château Gairoird Rosé, France [Organic]</i>	£10.50	£13.95	£27.50	£39.95



## 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!

## BISTRO DU VIN WINE LIST

### RED WINE

	glass 175ml	glass 250ml	carafe 500ml	bottle 750ml
<b>MAISON ROUGE</b> <i>Anciens Temps, Vin de France</i>	£6.50	£8.95	£16.95	£24.95
<b>CABERNET SAUVIGNON</b> <i>'Man with the Ax' Showdown, California, USA</i>	£7.50	£9.95	£19.50	£27.95
<b>CHIANTI</b> <i>Da Vinci, Italy</i>	£7.95	£10.50	£20.50	£29.95
<b>BEAUJOLAIS</b> <i>Château de Belleverne, Chénas, France</i>	£8.95	£12.50	£23.95	£34.95
<b>MALBEC BY HOTEL DU VIN</b> <i>Mendoza, Argentina</i>	£9.95	£13.50	£25.50	£36.95
<b>BORDEAUX SUPÉRIEUR</b> <i>'Tradition' Château Penin, France</i>	£10.50	£13.95	£27.50	£39.95
<b>RIOJA RESERVA</b> <i>Lealtanza, Altanza, Spain</i>	£12.50	£16.95	£32.95	£47.95
<b>PINOT NOIR</b> <i>Urlar, Gladstone, New Zealand [Organic]</i>	£13.50	£18.50	£34.95	£49.95

### DESSERT WINES & PORT

	glass 50ml	glass 100ml	bottle
<b>MOSCATO D'ASTI</b> <i>Alasia, Italy (750ml bottle)</i>			£26.95
<b>LICOR DE TANNAT</b> <i>Familia Deicas, Uruguay (500ml)</i>	£4.95	£8.95	£42.95
<b>TOKAJI</b> <i>Late Harvest, Dízno, Hungary (500ml)</i>	£5.95	£10.95	£52.95
<b>RESERVE BLENDED PORT</b> <i>Six Grapes by Graham's, Portugal (750ml)</i>	£2.95	£4.95	£32.95
<b>10 YEAR OLD TAWNY</b> <i>Graham's, Portugal (750ml)</i>	£3.95	£6.95	£49.95
<b>20 YEAR OLD TAWNY</b> <i>Graham's, Portugal (750ml)</i>	£5.50	£10.50	£74.95

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.