



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.



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 V1 , Journey's End, Stellenbosch, South Africa	£11.50	£15.95	£31.50	£46.95
CHABLIS Joseph Droubin, France	£12.50	£17.95	£35.50	£52.95

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

DESSERT WINES & PORT

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

Bar Food Menu

Amuse-Bouches

PETITES OLIVES LUCQUES (94kcal) [VGI]	£5.95
AMANDES FUMÉES (307kcal) [V] Smoked almonds	£3.95
PAIN D'ÉPI (188kcal) [V] Maison Bordier butter	£8.50
SAUCISSON SEC (88kcal) Cornichons	£6.95
FOUGASSE (1,024kcal) [V] Black garlic aioli	£9.50
RILLETTE DE CANARD (173kcal) Duck rilette, sourdough, cornichons	£9.50
HUÎTRES NATURES Native rock oysters	Single (80kcal) £4.95 Half a dozen (389kcal) £27.95

ADD CHAMPAGNE: Cuvée Hotel Du Vin Lombard, France

125ml £12.50

Déjeuner

JAMBON BEURRE (317kcal) Thick cut ham, cornichons, French butter in a baguette style crusty roll with Dijonnaise	£10.50
SAUCISSON & CORNICHON BRIOCHÉ (640kcal) Sliced French saucisson, cornichons in a soft brioche roll with Dijonnaise	£11.50
TOAST À L'AVOCAT Avocado on toast, chunky cherry tomato salsa and toasted sourdough (289kcal) [VGI] Served with poached eggs (339kcal) [V]	£9.50 £10.50
CROQUE MONSIEUR (1,066kcal) Baked ham, Emmental cheese, Vedett IPA rarebit	£13.95
CROQUE MADAME (1,091kcal) Baked ham, Emmental cheese, Vedett IPA rarebit and fried egg	£14.95
PAIN BAGNAT (248kcal) [V] A crusty baguette roll stuffed with tomatoes, soft boiled egg, black Niçoise olives, red onion and peppers Add: Tuna (453kcal)	£10.50 £4.00
ADD ONS Pomme frites	£5.95

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 scan here.



Bar Food Menu

Plats Rapide

SOUPE A L'OIGNON French onion soup (348kcal)	£10.95
WAGYU STEAK HACHÉ Coarsely ground wagyu beef patty. Served with pommes frites petit salad and peppercorn sauce (1,272kcal)	£19.95
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]	£18.50
SALADE MAISON (119kcal 227kcal) [VGI] Baby kale, edamame beans, quinoa and alfalfa sprouts Additions: Chicken (628kcal) / Tiger Prawns (70kcal) / Halloumi [VGI] (260kcal)	£9.95 £13.95 £6.00

Charcuterie & Fromages

FROMAGES ET CHARCUTERIE A selection of French cheeses, saucisson sec, duck rilette, pickles and chutney (856kcal) Selection of cheeses include:	£24.95
ASSIETTE DE FROMAGES French artisan cheese, biscuits and chutney (487kcal)	£12.95
ST-MAURE-DE-TOURAINES AOP Jacquin, Poitou-Charentes, France Zesty, nutty and herbaceous goats cheese with a mould and ash rind	
CAMEMBERT DE NORMANDIE AOP Gillot, Normandie, France Creamy, soft, rich and buttery with hints of grass and wild mushrooms	
COMTÉ ARTISAN 24 MOIS Beillevaire, Jura, France Combining toffee sweetness, almonds and complex notes of apricot and pineapple	
FOURME D'AMBERT Beillevaire, Auvergne, France One of France's oldest cheeses. Creamy interior accented by pockets of blue-green mould. Supple texture and fruity flavour with a delicate salty finish	

Bar Food Menu

Afternoon Tea

£29.95

SAVOURIES

Chicken and tarragon Dijonnaise on pain d'épi (190kcal)

Ham and Gruyère mini croissant (194kcal)

Severn & Wye smoked salmon and chive cream cheese on brioche roll (178kcal)

Ratatouille and vegan style feta on socca pancake (110kcal)

SCONES (305kcal)

A selection of plain and fruit scones served with Paysan butter, strawberry conserve and Rodda's Cornish clotted cream

SELECTION OF SWEET TREATS

Crème brûlée (222kcal)

Chocolate and avocado pot, topped with pistachio, cranberries and pomegranate (124kcal)

Fine apple tart (179kcal)

Rum Baba, Brioche style cake saturated in a rum syrup with crème fraîche (381kcal)

Served with your choice of tea from the Bird & Blend Tea Co.

Vegan Afternoon Tea

£29.95

SAVOURIES

Vegan style Cheddar and pickle on brown loaf (127kcal)

Cucumber and mint on white tin loaf (64kcal)

Eggless and cress on white tin loaf (108kcal)

Ratatouille and vegan style feta on socca pancake (110kcal)

SCONES (292kcal) [VGI]

A selection of plain and fruit scones served with soya spread, Bonne Maman strawberry conserve and vegan cream cheese

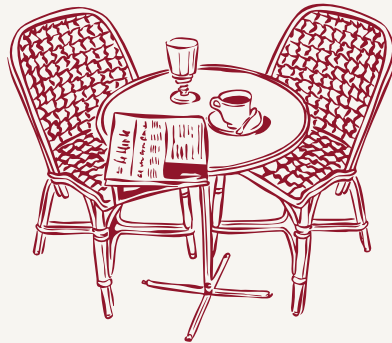
SELECTION OF SWEET TREATS [ALL VGI]

Crunchy chocolate cheesecake (620kcal)

Raspberry and coconut slice (384kcal)

Carrot and walnut cupcake (228kcal)

Chocolate and cherry cupcake (287kcal)



Cream Tea

£15.95

A selection of plain and fruit scones served with Paysan butter, Bonne Maman strawberry conserve and Rodda's Cornish clotted cream, along with two of the Chef's patisseries of the day. (959kcal) [VGIA/NGIA]

Served with your choice of tea from the Bird & Blend Tea Co.

Cocktails

CHAMPAGNE COCKTAILS

HOTEL DU VIN FIZZ

£15.00

Cuvée Hotel du Vin Champagne, Absolut Vodka, Briottet Crème de Framboise, pineapple

CLASSIC CHAMPAGNE COCKTAIL

£15.00

Cuvée Hotel du Vin Champagne, Hennessy VS Cognac, bitters, sugar

BELLINI ROYALE

£15.00

Cuvée Hotel du Vin Champagne, Briottet Crème de Pêche, peach

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 GINGEMBRE DOUX

£14.00

Royal Tokaji, Hennessy VS Cognac, sugar, bitters, orange juice, ginger ale

BRUT DE FUT GRAHAM'S

£16.00

Aberlour A'burnadh 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 Crème de Mure, sugar, lemon, bitters

TONICS

BROCKMANS

£13.00

Fever-Tree Elderflower Tonic, blueberries, grapefruit

GIN MARE

£13.00

Fever-Tree Indian Tonic, orange, rosemary

SLINGSBY RHUBARB

£13.00

Fever-Tree Elderflower Tonic, orange, strawberry

PORT & TONIC

£13.00

Graham's Blend No.5 White Port, Fever-Tree Mediterranean Tonic, lemon, mint

Cocktails

LE CLASSIQUES

<i>BLOODY MARY</i> Sapling Vodka, tomato, spices	£13.00
<i>COSMOPOLITAN</i> Absolut Citron Vodka, Cointreau, cranberry, lime	£12.00
<i>GARDEN MOJITO</i> Hendricks Gin, St Germain Elderflower Liqueur, Elderflower Cordial, cucumber, mint, lime, soda	£13.00
<i>MARGARITA</i> 818 Blanco Tequilla, Cointreau, lime, agave, salt	£12.00
<i>OLD FASHIONED</i> Woodford Reserve Bourbon, demerara, bitters	£13.00
<i>PIÑA COLADA</i> Bacardi Coconut Rum, pineapple, cream, coconut cream, lime	£13.00
<i>DAIQUIRI</i> <i>(Raspberry/ Peach/ Passion fruit)</i> Bacardi Carta Blanca Rum, fruit syrup, fruit purée, lime	£12.00
<i>WHISKEY SOUR</i> Woodford Reserve Bourbon, bitters, lemon, sugar, foam	£13.00
<i>MARTINIS</i>	
<i>ESPRESSO MARTINI</i> Absolut Vodka, Tosolini Expre Liqueur, espresso, sugar	£13.00
<i>PASSION FRUIT MARTINI</i> Absolut Vanilia Vodka, Passoã Passion fruit Liqueur, pineapple, passion fruit syrup, passion fruit, Prosecco	£13.00
<i>GRAPESKIN MARTINI</i> Graham's Six Grapes, Discarded Grape Skin Vodka, cranberry, lime, sugar, cassis, bitters	£14.00
<i>ORANGE MARTINI</i> Slingsby Marmalade Gin, orgeat, Briottet Orange Curaçao, lime, orange juice, bitters	£13.00
<i>CLASSIC MARTINI</i> <i>(your way)</i> Tanqueray Gin, Noilly Pratt, bitters	£13.00
<i>NEGRONIS</i>	
<i>BOULEVARDIER</i> Woodford Reserve Bourbon, Campari bitters, Martini Reserva Rubino Vermouth	£13.00
<i>WHITE NEGRONI</i> Tanqueray Gin, Italicus Liqueur, Martini Reserva Ambrato Vermouth	£13.00
<i>CLASSIC NEGRONI</i> Bombay Sapphire Gin, Campari bitters, Martini Riserva Rubino Vermouth	£13.00
<i>NEGRONI FLIGHT</i> 3 Negronis, Classic, White and Boulevardier	£15.00

Cocktails & Bar

SPRITZ

<i>PROVENCE SPRITZ</i> Puerto De Indias Strawberry Gin, Provence Rosé, apple, raspberry purée, strawberry, lemonade	£13.00
<i>DU VIN SPRITZ</i> Maison Blanc, Mancino Vermouth Sakura, lemonade, passion fruit, mint, lemon	£13.00
<i>GRAHAM'S NO.5 SPRITZ</i> Graham's Blend No.5 White Port, crème du peche, prosecco, soda, mint, lemon	£13.00
<i>APEROL SPRITZ</i> Aperol, prosecco, soda, orange	£13.00
<i>PIMMS SPRITZ</i> Pimms, prosecco, lemonade, mint, strawberry, lime, cucumber	£13.00
<i>NON-ALCOHOLIC: MARINE SPRITZ</i> Marine Everleaf, Eins Zwei Zero sparkling wine, Fevertree light tonic, cucumber, lime	£11.00

NON-ALCOHOLIC COCKTAILS

<i>COSNOPOLITAN</i> Mountain Everleaf, cranberry, lime, sugar	£10.00
<i>FOREST DAIQUIRI</i> Forest Everleaf, lime, honey	£10.00
<i>PASSION FRUIT FOREST MARTINI</i> Forest Everleaf, Passion fruit syrup, passion fruit purée, pineapple, lime	£10.00
<i>NOJITO</i> Marine Everleaf, lime, sugar, soda, mint	£10.00
<i>ORANGE & GINGER HIGBALL</i> Forest Everleaf, Fever-Tree Ginger ale, orange	£10.00

HOT DRINKS

<i>TEA</i> English Breakfast Decaffeinated Breakfast Earl Grey Organic Chamomile Organic Peppermint Pure Green Blackberry & Raspberry Lemon & Ginger	£4.50
<i>COFFEE</i> Americano <i>(2kcal)</i> Espresso <i>(1kcal)</i> Macchiato <i>(13kcal)</i> Double Espresso <i>(2kcal)</i> Double Macchiato <i>(15kcal)</i> Latte <i>(74kcal)</i> Cappuccino <i>(42kcal)</i> Flat White <i>(64kcal)</i> Mocha <i>(132kcal)</i>	£4.50 £3.20 £4.20 £4.50 £4.50
<i>HOT CHOCOLATE</i> <i>(143kcal)</i>	£4.50

SOFT DRINKS

COKE	Coca-Cola Diet Coke Coca-Cola Zero	330ml	£4.00
MIXERS	Coca-Cola Diet Coke	200ml	£3.00
SCHWEPPEs	Lemonade Soda Water	200ml	£3.00
FEVER TREE TONIC	Indian Refreshingly Light Mediterranean Elderflower	200ml	£3.50
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	Pineapple Apple Orange Grapefruit Cranberry	175ml	£3.00
KINGSDOWN MINERAL WATER	Still or sparkling	330ml	£2.95
PUREZZA	Still or sparkling	750ml	£4.75

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
ASPALL SUFFOLK DRAUGHT CYDER	England	330ml (ABV 5.5%)	£6.50

All spirits served in 25ml measures unless stated

BRANDY

HENNESSY VS COGNAC	(ABV 40.0%)	£6.50
HENNESSY XO COGNAC	(ABV 40.0%)	£14.00
BARON DE SIGOGNAC 10 ANS D'AGE ARMAGNAC	(ABV 40.0%)	£6.50
DOMAINE DUPONT FINE CALVADOS PAYS D'AUGE	(ABV 40.0%)	£7.00

LIQUEURS

SALIZA AMARETTO	Italy	(ABV 28.0%)	£5.00
COTSWOLDS CREAM	England	50ml (ABV 17.0%)	£7.00
TOSOLINI EXPRÉ	Italy	(ABV 28.0%)	£5.00
TOSOLINI SAMBUCA	Italy	(ABV 28.0%)	£5.00
TOSOLINI LIMONCELLO	Italy	(ABV 28.0%)	£5.00
DRAMBUIE	Scotland	(ABV 40.0%)	£5.00
COINTREAU	France	(ABV 40.0%)	£5.00
ITALICUS ROSOLIO	Italy	(ABV 20.0%)	£5.00
BRIOTTET LIQUEURS	France		£5.00
ST-GERMAIN	France	(ABV 20.0%)	£5.00

APERITIFS

		50ml	
APEROL	Italy	(ABV 11.0%)	£5.00
CAMPARI BITTER	Italy	(ABV 25.0%)	£5.00
MARTINI RISERVA RUBINO	Italy	(ABV 18.0%)	£5.00
MARTINI RISERVA AMBRATO	Italy	(ABV 18.0%)	£5.00
PIMM'S NO1	England	(ABV 25.0%)	£5.00
PERNOD PASTIS	France	25ml (ABV 40.0%)	£5.00

VODKA

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

Bar

GIN

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

RUM

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

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

All spirits served in 25ml measures unless stated

Bar

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 40.0%)	£5.50
<i>WOODFORD RESERVE, KENTUCKY STRAIGHT BOURBON</i> USA	(ABV 43.2%)	£5.75
<i>BULLEIT KENTUCKY STRAIGHT BOURBON</i> USA	(ABV 45.0%)	£5.50
<i>RITTENHOUSE 100 PROOF, STRAIGHT RYE</i> USA	(ABV 50.0%)	£6.00

All spirits served in 25ml measures unless stated

Bar

SINGLE MALT

IRISH & ENGLISH

10 YEAR OLD BUSHMILLS Ireland (ABV 40.0%) £5.50

COTSWOLDS England (ABV 46.0%) £6.00

LOWLAND

AUCHENTOSHAN 3 WOOD (ABV 43.0%) £7.00

12 YEAR OLD GLENKINCHIE (ABV 43.0%) £6.50

HIGHLAND

GLENMORANGIE ORIGINAL (ABV 40.0%) £5.75

18 YEAR OLD GLENMORANGIE (ABV 43.0%) £15.50

14 YEAR OLD OBAN (ABV 43.0%) £12.00

15 YEAR OLD GLENDRONACH (ABV 40.0%) £9.00

15 YEAR OLD DALWHINNIE (ABV 43.0%) £6.50

SPEYSIDE

12 YEAR OLD GLENFIDDICH (ABV 40.0%) £5.75

12 YEAR OLD MACALLAN DOUBLE CASK (ABV 40.0%) £9.00

15 YEAR OLD GLENLIVET FRENCH OAK (ABV 40.0%) £8.00

ABERLOUR A'BUNADH CASK STRENGTH (ABV 60.8%) £12.00

14 YEAR OLD BALVENIE CARRIBEAN CASK (ABV 43.0%) £9.00

15 YEAR OLD MACALLAN DOUBLE CASK (ABV 43.0%) £16.50

18 YEAR OLD MACALLAN DOUBLE CASK (ABV 43.0%) £34.00

ISLAY

12 YEAR OLD BOWMORE (ABV 40.0%) £5.75

10 YEAR OLD ARDBEG (ABV 46.0%) £6.50

10 YEAR OLD LAPHROAIG (ABV 40.0%) £6.50

16 YEAR OLD LAGAVULIN (ABV 43.0%) £12.00

ISLAND

10 YEAR OLD TALISKER (ABV 45.8%) £6.50

18 YEAR OLD HIGHLAND PARK (ABV 43.0%) £16.50

All spirits served in 25ml measures unless stated

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 per person

SUNDAY

CONTRE-FILET DE
BOEUF RÔTI



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.

£69.95 PER PERSON

Based on minimum of two sharing

SUNDAY LUNCH

A BRITISH INSTITUTION WITH FRENCH INFLUENCE

Dating back to King Henry VII, meats were
traditionally roasted in front of a fire on a Sunday.
Since the 15th century, the royal bodyguards have
been known as 'Beefeaters' because of their love of
roast beef. In the 18th century the French started
calling Englishmen 'rosbifs'.

Our Sunday 'rosbif' starts with a choice of appetisers
from our French Market Table, followed by a
traditional Roast du Vin or choice of Plat Principaux
and finally followed by a delicious dessert.

2 COURSES £29.95 | 3 COURSES £34.95

Bistro du Vin



Scan the QR to book
HOTELDUVIN.com



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 sandwiches,
cakes and scones with jam and clotted cream.

*Prices from £45 per person
with a glass of Champagne*

PRIX FIXE

MONDAY-SUNDAY

LUNCH* | EARLY DINNER (5:00PM-7:00PM)

2 COURSES £24.95, 3 COURSES £29.95

*SOUPE A L'OIGNON
CHAMPIGNONS SAUTÉS
SAUMON FUMÉ
PÂTÉ DE FOIES DE VOLAILLE*

*POULET JAUNE ÉLEVÉ AU MAÏS
CASSOULET DE CANARD CONFIT
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*

Wine Tasting



Experiences

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



Cheers

CHATEAUBRIAND



& MALBEC

Chateaubriand perfectly paired with a bottle of Argentinian Malbec, served with classic trimmings for two or more to share. Available Sunday-Thursday 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%!**