# Bistro du Vin

# 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
FOUGASSE (1,024 $kcal$ ) [V] Black garlic aioli	£8.50
SAUCISSON SEC (88kcal) Cornichons	£6.95
CROQUETTES DE SAUMON MARINÉ AU CIDRE DE N Normandy cider cured salmon fishcakes, curried mayonnaise	TORMANDIE (647kcal) £7.95
HUÎTRES MARY (1,599kcal) Native rock oyster, Vodka Bloody Mary, caperberry and rock oyster garnish	£11.95
HUÎTRES ROCK NATIVES	Single (80kcal) £4.95 Half a dozen (389kcal) £26.95
Add Champagne: Cuvée Hotel Du Vin Lombard, France	125ml £12.50

# **DÉJEUNER**

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JAMBON BEURRE (621kcal) Thick cut ham, cornichons and French butter in a baguette style crusty roll with Dijonnaise	£10.50
SAUCISSON & CORNICHON BRIOCHÉ (412kcal)  Sliced French saucisson, cornichons in a soft brioche roll with Dijonnaise	£11.50
TOAST À L'AVOCAT	£9.50
Avocado on toast, chunky cherry tomato salsa and toasted sourdough (287 $kcal$ ) [VGI] Served with poached eggs (417 $kcals$ ) [V]	£10.50
CROQUE MONSIEUR (254kcal) Baked ham, Emmental cheese, Vedett IPA rarebit	£13.95
CROQUE MADAME (238kcal) Baked ham, Emmental cheese, Vedett IPA rarebit and fried egg	£14.95
PAN BAGNAT (186kcal) [V] A crusty baguette roll stuffed with tomatoes, soft boiled egg, black Niçoise olives, red onion an Add: Tuna (204kcals)	£10.50 ad peppers £4.00
ADD FOR £4.95  Pomme frites   Salade verte	

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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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HOT DRINKS			
TEA			£3.50
English Breakfast   Decaffeinated Breakfast   Earl Grey   Organic Chamon Organic Peppermint   Pure Green   Blackberry & Raspberry   Lemon & G			
COFFEE			
Americano (2kcal)			£3.75 £2.95
Espresso (1kcal)   Macchiato (13kcal)  Double Espresso (2kcal)   Double Macchiato (15kcal)			£3.95
Latte (74kcal)   Cappuccino (42kcal)   Flat White (64kcal)   Mocha (132kcal)			£4.25
HOT CHOCOLATE (143kcal)			£4.25
SOFT DRINKS			
COKE Coca-Cola   Diet Coke   Coca-Cola Zero		330ml	£3.50
MIXERS Coca-Cola   Diet Coke		200ml	£2.50
SCHWEPPES Lemonade   Soda Water		200ml	£2.50
FRANKLIN & SONS LTD		275ml	£3.50
Raspberry Lemonade   Elderflower Lemonade			
FEVER TREE TONIC		200ml	£3.00
Indian   Refreshingly Light   Mediterranean   Elderflower			<i>C2</i> 00
FEVER TREE GINGER ALE FEVER TREE GINGER BEER		200ml	£3.00
FEVER TREE GINGER BEER FEVER TREE SICILIAN LEMONADE		200ml	£3.50
FEVER TREE SIGILIAN LEMONADE FEVER TREE CLOUDY BRITISH APPLE		275ml	£3.50
FRUIT JUICES		275ml	£2.70
Pineapple   Apple   Orange   Grapefruit   Cranberry		175ml	52.70
KINGSDOWN MINERAL WATER			
Still or sparkling		330ml	£2.95
PUREZZA			a. ==
Still or sparkling		750ml	£4.75
BEERS & CIDERS			
HEINEKEN Holland	330ml	(ABV 5.0%)	£5.50
HEINEKEN 0.0% Holland	330ml	(ABV 0.0%)	£4.00
BIRRA MORETTI Italy	330ml	(ABV 4.6%)	£5.50
CHANG EXPORT Thailand	320ml	(ABV 5.0%)	£5.50
VEDETT EXTRA ORDINARY IPA Belgium	330ml	(ABV 5.5%)	£6.00
VEDETT EXTRA PILSNER Belgium	330ml	(ABV 5.0%)	£6.00
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	500ml	(ABV 4.0%)	£6.50
Pineapple & Raspberry   Kiwi and Lime   Berries & Cherries		(ADV = =0/)	C( 00
ASPALL SUFFOLK DRAUGHT CYDER England	330ml	(ABV 5.5%)	£6.00

# AFTERNOON TEA

#### A HISTORY OF AFTERNOON TEA

Tea consumption increased dramatically during the early nineteenth century and it is around this time that Anna, the 7th Duchess of Bedford is said to have complained of "having that sinking feeling" during the late afternoon. At the time it was usual for people to take only two main meals a day, breakfast, and dinner at around 8 o'clock in the evening. The solution for the Duchess was a pot of tea and a light snack, taken privately in her boudoir during the afternoon.

Later friends were invited to join her in her rooms at Woburn Abbey and this summer practice proved so popular that the Duchess continued it when she returned to London, sending cards to her friends asking them to join her for "tea and a walking the fields". Other social hostesses quickly picked up on the idea and the practice became respectable enough to move it into the drawing room. Before long all of fashionable society was sipping tea and nibbling sandwiches in the middle of the afternoon.

# CLASSIC CREAM TEA

£15.95 PER PERSON

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.

## AFTERNOON TEA

£29.95 PER PERSON

#### FINGER SANDWICHES

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

Ham and Gruyère on 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 CAKES

Crème brûlée (191kcal) [V]

Valrhona "Nyangbo" pot au chocolat (134kcal) [V]

Tarte au citron (118kcal) [V]

Paris-Brest, choux pastry filled with a praline mousse (272kcal) [V]

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

Vegan options are available please see overleaf.

# AFTERNOON TEA

#### VEGAN AFTERNOON TEA

£29.95 PER PERSON

#### FINGER SANDWICHES

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 CAKES [ALL VGI]

Crunchy chocolate cheesecake (620kcal)

Raspberry and coconut slice (384kcal)

Carrot and walnut cupcake (228kcal)

Chocolate and cherry cupcake (287kcal)

# TEA

GREAT BRITISH CUPPA - A fresh and light English Breakfast tea

EARL GREY CRÈME - A light and creamy Earl Grey with a hint of vanilla

THE DIGESTER - Developed to aid digestion, with ginger and fennel to help ease sluggish moments

*MOJITEA* – A green tea with peppermint and lime

NEARLY NIRVANA - A floral white blend scented with jasmine and creamy spearmint

**PEPPY MINT** – A minty classic with blue cornflowers

DOZY GIRL - Lavender, chamomile blend with rose petals; floral and calming

GINGERBREAD CHAI - A rooibos blend with cinnamon, ginger and cardamom

Perhaps it's an occasion for complementing your afternoon tea with one of our cocktails or a glass of Champagne. Our cocktails range from timeless classics to our signature collection, we have a wealth of options to suit all tastes, including a range of alcohol free alternatives.

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HOTELDUVIN.com

£15.00

#### **BLOODY MARY**

Absolut Vodka, tomato, spices

#### COSMOPOLITAN

Absolut Citron Vodka, Cointreau, cranberry, lime

#### **GARDEN MOJITO**

Hendricks Gin, St Germain Elderflower Liqueur, elderflower cordial, cucumber, mint, soda

#### MARGARITA

El Jimador Reposado Tequilla, Cointreau, lime, agave, salt

#### OLD FASHIONED

Woodford Reserve Bourbon, demerara, bitters

#### PINA COLADA

Bacardi Coconut Rum, pineapple, cream, coconut, lime

#### RASPBERRY DAIQUIRI

Bacardi Carta Blanca Rum, Briottet Crème de Framboise, bitters, lime, sugar, raspberry

#### APEROL SPRITZ

Aperol, Prosecco, soda water

#### **MARTINIS**

#### ESPRESSO MARTINI

Absolut Vodka, Tosolini Exprè Liqueur, espresso, sugar

#### PASSION FRUIT MARTINI

Absolut Vanilia Vodka, Passoa Passion Fruit Liqueur, pineapple, passion fruit, Prosecco

#### **SOURS**

#### RHUBARB SOUR

Slingsby Rhubarb Gin, bitters, raspberry, lemon, sugar

#### WHISKEY SOUR

Woodford Reserve Bourbon, bitters, lemon, sugar, foam

#### AMARETTO SOUR

Saliza Tosolini Amaretto, bitters, lemon, sugar, foam

#### **NEGRONIS**

#### **BOULEVARDIER**

Woodford Reserve Bourbon, Campari bitters, Martini Reserva Rubino Vermouth

#### WHITE NEGRONI

Tanqueray Gin, Italicus Liqueur, Martini Reserva Ambrato Vermouth

#### CLASSIC NEGRONI

Bombay Sapphire Gin, Campari bitters, Martini Reserva Rubino Vermouth

#### NEGRONI FLIGHT

3 Negronis, Classic, White and Boulevardier

# CHAMPAGNE COCKTAILS

CLASSIC CHAMPAGNE COCKTAIL Cuvèe Hotel du Vin Champagne, Hennessy Cognac, bitters, sugar	£13.95
BELLINI ROYALE Cuvèe Hotel du Vin Champagne, Briottet Crème de Pèche, peach	£13.95
FRENCH 75 Cuvèe Hotel du Vin Champagne, Tanqueray Gin, lemon, sugar, soda	£13.95
FRENCH FIZZ Cuvèe Hotel du Vin Champagne, Absolut Vodka, Briottet Crème de Framboise, pineapple	£13.95
KIR ROYALE Cuvèe Hotel du Vin Champagne, Briottet Crème de Cassis, blackberry	£13.95
MIMOSA Cuvèe Hotel du Vin Champagne, orange	£10.95

# COCKTAILS AU VIN

£12.95

#### CABERNET SOUR

Slingsby Marmalade Gin, Showdown Cabernet Sauvignon, lemon, grape, sugar

#### GRAHAMS PORT OLD FASHIONED

Woodford Reserve Bourbon, Reserve Blended Port 'Six Grapes by Graham's', sugar, orange

#### MALVASIA SOARES

Grahams Blend No.5 White Port, El Jimador Reposado Tequila, Crème de Pèche, agave, lime

#### PROVENCE ROSÉ CRUSH

Puerto De Indias Strawberry Gin, Briottet Crème de Framboise, Château Gairoird Provence Rosé, apple, strawberry, raspberry

# GRAHAM'S BLEND NO.5 WHITE PORT & TONIC

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

GIN & TONICS

#### **BROCKMANS**

Fever-Tree Elderflower Tonic, blueberries, grapefruit

#### **GIN MARE**

Fever-Tree Indian Tonic, orange, rosemary

#### PUERTO DE INDIAS

Fever-Tree Slimline Tonic, strawberry, mint

### **SAPLING**

Fever-Tree Slimline Tonic, lemon

# SLINGSBY RHUBARB

Fever-Tree Elderflower Tonic, orange, raspberry

# NON-ALCOHOLIC COCKTAILS

£9.95

#### COSNOPOLITAN

Mountain Everleaf, cranberry, lime, sugar

# FOREST DAIQUIRI

Forest Everleaf, lime, honey

# MARINE SPRITZ

Marine Everleaf, light Fever-Tree tonic, cucumber, lime

# NO-JITO

Marine Everleaf, lime, sugar, soda, mint

# ORANGE & GINGER HIGHBALL

Forest Everleaf, Fever-Tree Ginger ale, orange

GIN		
TANQUERAY England	(ABV 41.8%)	£5.95
PUERTO DE INDIAS STRAWBERRY Spain	(ABV 37.5%)	£5.95
HENDRICK'S Scotland	(ABV 41.4%)	£6.95
BROCKMANS England	(ABV 40.0%)	£6.50
SAPLING CLIMATE POSITIVE England	(ABV 40.0%)	£6.50
SLINGSBY RHUBARB England	(ABV 40.0%)	£6.50
CAORUNN SMALL BATCH Scotland	(ABV 41.8%)	£6.50
GIN MARE Spain	(ABV 42.7%)	£6.95
TANQUERAY NO. TEN England	(ABV 47.3%)	£6.95
FOUR PILLARS RARE DRY Australia	(ABV 41.8%)	£6.95
FOUR PILLARS BLOODY SHIRAZ Australia	(ABV 37.8%)	£6.95
MONKEY 47 Germany	(ABV 47.0%)	£6.95
RUM		
BACARDI CARTA BLANCA Cuba	(ABV 37.5%)	£5.95
BACARDI CARTA NEGRA Cuba	(ABV 37.5%)	£5.95
BACARDI SPICED Cuba	(ABV 35.0%)	£5.95
MOUNT GAYECLIPSE Barbados	(ABV 40.0%)	£5.95
DIPLOMATICO RESERVA EXCLUSIVA Venezuela	(ABV 40.0%)	£6.95
EL DORADO 12 YEAR OLD Guyana	(ABV 40.0%)	£6.95
RON ZACAPA 23 Guatemala	(ABV 40.0%)	£7.50
VODKA		
ABSOLUT Sweden	(ABV 40.0%)	£5.95
DISCARDED, SUSTAINABLE CHARDONNAY England	(ABV 40.0%)	£6.50
BELVEDERE Poland	(ABV 40.0%)	£6.50
CHASE ORIGINAL POTATO England	(ABV 40.0%)	£6.50
TEQUILA & MEZCAL		
EL JIMADOR REPOSADO 100% BLUE AGAVE Mexico	(ABV 38.0%)	£5.95
CAZCABEL COFFEE Mexico	(ABV 34.0%)	£5.95
PATRÓN SILVER 100% AGAVE Mexico	(ABV 40.0%)	£5.95
PATRÓN REPOSADO 100% AGAVE Mexico	(ABV 40.0%)	£6.50
MEZCAL UNION Mexico	(ABV 40.0%)	£5.95

All spirits served in 25ml measures unless stated

BLENDED & DELUXE WHISKY		
JOHNNIE WALKER BLACK, BLENDED Scotch	(ABV 40%)	£5.95
MONKEY SHOULDER, BLENDED Scotch	(ABV 40%)	£5.95
JOHNNIE WALKER BLUE, BLENDED Scotch	(ABV 40%)	£25.95
THE DEAD RABBIT, BLENDED Irish	(ABV 44%)	£6.95
TOKI, BLENDED Japanese	(ABV 43%)	£6.50
NIKKA FROM THE BARREL, BLENDED Japanese	(ABV 51.4%)	£8.50
AMERICAN WHISKEY		
JACK DANIELS OLD NO.7 TENNESSEE USA	(ABV 40%)	£5.95
WOODFORD RESERVE,		
KENTUCKY STRAIGHT BOURBON USA	(ABV 43.2%)	
BULLEIT KENTUCKY STRAIGHT BOURBON USA	(ABV 45%)	
RITTENHOUSE 100 PROOF, STRAIGHT RYE USA	(ABV 50%)	£6.75
SINGLE MALT, IRISH & ENGLISH		
10 YEAR OLD BUSHMILLS Ireland	(ABV 40%)	£6.50
COTSWOLDS England	(ABV 46%)	£6.75
SINGLE MALT, LOWLAND		
AUCHENTOSHAN 3 WOOD	(ABV 43%)	£7.50
12 YEAR OLD GLENKINCHIE	(ABV 43%)	£6.00
SINGLE MALT, HIGHLAND		
GLENMORANGIE ORIGINAL	(ABV 40%)	£6.50
12 YEAR OLD GLENGOYNE	(ABV 43%)	£6.00
12 YEAR OLD OLD PULTENEY	(ABV 40%)	£6.50
12 YEAR OLD ANCNOC	(ABV 40%)	£6.50
15 YEAR OLD BALBLAIR	(ABV 46%)	£9.50
14 YEAR OLD OBAN	(ABV 43%)	£11.50
SINGLE MALT, SPEYSIDE		
12 YEAR OLD GLENFIDDICH	(ABV 40%)	£6.70
12 YEAR OLD MACALLAN DOUBLE CASK	(ABV 40%)	£9.00
14 YEAR OLD BALVENIE CARRIBEAN CASK	(ABV 43%)	£9.00
15 YEAR OLD GLENLIVET FRENCH OAK	(ABV 40%)	£8.50
ABERLOUR A'BUNADH CASK STRENGTH	(ABV 61.5%)	£11.50
15 YEAR OLD MACALLAN DOUBLE CASK	(ABV 43%)	£17.00
18 YEAR OLD MACALLAN DOUBLE CASK	(ABV 43%)	£35.00

SINGLE MALT, ISLAY		
12 YEAR OLD BOWMORE	(ABV 40%)	£5.95
10 YEAR OLD ARDBEG	(ABV 46%)	£6.50
10 YEAR OLD LAPHROAIG	(ABV 40%)	£6.50
16 YEAR OLD LAGAVULIN	(ABV 43%)	£10.00
SINGLE MALT, ISLAND		
10 YEAR OLD TALISKER	(ABV 45.8%)	£6.50
18 YEAR OLD HIGHLAND PARK	(ABV 43%)	£15.00
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%)	£5.95
DOMAINE DUPONT FINE CALVADOS PAYS D'AUGE	(ABV 40%)	£6.95
LIQUEURS		
SALIZA AMARETTO Italy	(ABV 28%)	£5.00
COTSWOLDS CREAM England (50ml serving)	(ABV 17%)	£6.00
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 CRÉME DE PÉCHE France	(ABV 18%)	£5.00
MEKHONG SPICED RUM Thailand	(ABV 38%)	£4.30
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 serve)	(ABV 40%)	<i>(</i> 5 00

# HOTEL DU VIN SIGNATURE SELECTION

CHAMPAGNE & SPARKLING WINE	<i>bottle</i> 750ml
JANSZ, CUVÉE ROSÉ, NV Tasmania, Australia	£56.95
LOMBARD, BLANC DE NOIRS, BRUT NATURE Grand Cru, Verzenay	£112.95
LANSON, BLANC DE BLANCS	£129.95
LAURENT-PERRIER VINTAGE	£132.95
GRAND SIÈCLE BY LAURENT-PERRIER	£269.95
WHITE WINE - FRANCE	bottle 750ml
RIESLING Trimbach, Alsace	£48.95
CAIRANNE Argiles Blanches Blanc, Domaine Boutinot, Southern Rhône	£49.95
GEWURZTRAMINER Classic, Hugel, Alsace	£54.95
VOUVRAY Marc Bredif, Loire Valley	£56.95
SANCERRE 'Le Pierrier', Domaine Thomas, Loire Valley	£72.95
$POUILLY ext{-}FUM\'E \  ext{Villa Paulus, Domaine Masson-Blondelet, Loire Valley}$	£74.95
CHABLIS 1ER Cru Montmains, Olivier Tricon	£74.95
CONDRIEU La Petite Côte, Yves Cuilleron, Rhône Valley	£102.95
MEURSAULT Bouchard Père & Fils, Burgundy	£129.95
PULIGNY MONTRACHET Domaine Pernot Belicard, Burgundy	£132.95
WHITE WINE - REST OF THE WORLD	bottle 750ml
FLORÃO Quinta da Fonte Souto, Alentejo, Portugal	£39.95
SAVATIANO Papagiannakos, Attica, Greece	£42.95
GAVI DI GAVI La Minaia, Nicola Bergaglio, Italy	£43.95
ALBARIÑO Lías by Martin Codax, Rías Baixas, Spain	£48.95
SEMILLON Vergelegen Reserve, South Africa	£49.95
SAUVIGNON BLANC Awatere River by Louis Vavasour, Marlborough, New Zealand	£52.95
DRY RIESLING Dönnhoff Qba, Nahe, Germany	£72.95
CHARDONNAY Patz and Hall, Sonoma Coast, United States	£94.95

# HOTEL DU VIN SIGNATURE SELECTION

RED WINE - FRANCE	<i>botti</i> 750r
BEAUJOLAIS Chénas, Château Belleverne	£38.9
BORDEAUX SUPÉRIEUR Château de Cazenove, Bordeaux	£39.9
MARANGES 1ER Cru, La Fussière, Burgundy	£74.9
CHÂTEAUNEUF DU PAPE Domaine Chante Cigale, Southern Rhône Valley	£76.9
MARGAUX Château Tayac, Bordeaux	£92.9
SAINT-ÉMILION GRAND CRU Château Tour Baladoz, Bordeaux	£102.9
POMEROL Château Mazeyres, Bordeaux	£112.9
CHASSAGNE-MONTRACHET Thomas Morey, Rouge Vieilles Vignes, Burgundy	£114.9
CHÂTEAU TRONQUOY Saint-Estèphe, Bordeaux	£119.9
GEVREY-CHAMBERTIN Joseph Drouhin, Burgundy	£129.9
CÔTE RÔTIE Guigal, Brune et Blonde, Rhône Valley	£134.9
SAINT-JULIEN Château Talbot, Grand Cru Classé, Bordeaux	£149.9
RED WINE - REST OF THE WORLD	<i>bott</i> : 750r
DOURO RED' Quinta Do Crasto, Douro, Portugal	£34.9
BOBAL Sierra Norte 'Pasion de Bobal', Spain	£35.9
<i>CARMENÊRE</i> Gran Reserva Tarapaca, Maipo, Chile	£36.9
SPÄTBURGUNDER Trocken, Messmer, Germany	£45.9
PURGATORI Familia Torres, Costers del Segre, Spain	£52.9
SHIRAZ The Riebke, Teusner, Barossa Valley, South Australia, Australia	£54.9
ALTITUDES RED Ixsir, Lebanon	£54.9
ZINFANDEL Edmeades, Mendocino County, California, USA	£56.9
RIBERA DEL DUERO '9 meses' Carmelo Rodero, Spain	£59.9
CABERNET SAUVIGNON Thelema, Western Cape, South Africa	£62.9
RIOJA Reserva, Unica, Sierra Cantabria, Spain	£68.9
PRELUDIO "Barrel Select" by Familia Deicas, Uruguay	£76.9
AMARONE Della Valpolicella, Reius, Sartori, Italy	£88.9
MALBEC Cadus Single Vineyard, 'Finca Las Torcazas', Lujan de Cuyo, Mendoza, Argentin	a £92.9
PINOT NOIR Adelsheim, Willamette Valley, Oregon, USA	£99.9
CABERNET SAUVIGNON Palermo by Orin Swift, Napa Valley, California, USA	£104.9
MAS LA PLANA [Cabernet Sauvignon], Familia Torres, Penedès, Spain	£106.9
BAROLO Proprietà Fontanafredda, Fontanafredda, Italy	£119.9

Wine; the very lifeblood of our hotels. 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. We promise something for everyone.

CHAMPAGNE & SPARKLIN	IGI	WINE		glass 125m	bottle 750ml
EINS, ZWEI, ZERO, RIESLING Leitz, Germ	any [A	lcohol-Fre	e]	£4.95	£27.95
PROSECCO, EXTRA DRY NV Fiol, Veneto, It	aly			£8.50	£45.00
HENNERS BRUT NV East Sussex, England				£11.95	£67.95
CUVÉE HOTEL DU VIN Lombard, France				£13.00	£74.95
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		£7.65	£10.95	£20.95	£30.95
MUSCADET		£8.65	£12.50	£24.50	£35.95
Sèvre-et-Maine sur Lie La Bretesche, Jérémie Huchet,	France				
RIESLING Hills & Valleys, Pikes, Clare Valley, South Australia		£8.65	£12.50	£24.50	£35.95
PINOT GRIGIO Puiatti, Friuli-Venezia Giulia, Italy		£9.65	£13.50	£26.95	£39.95
VIOGNIER Les Iles Blanches, Cellier des Chartreux, IGP Gard, Fr	ance	£9.95	£14.15	£28.50	£41.95
VERDEJO Elias Mora, Rueda, Spain		£9.95	£14.15	£28.50	£41.95
SAUVIGNON BLANC Crowded House, Marlborough, New Zealand		£9.95	£14.15	£28.50	£41.95
CHARDONNAY		£12.50	£17.50	£34.95	£51.95
Kendall Jackson, Vintners Reserve, California, USA					
ROSÉ WINE	glass 175ml	glass 250ml	carafe 500ml	bottle 750ml	magnum 1500ml
	7.65	£10.95	£20.95	£30.95	
	9.65	£13.50	£26.95	£39.95	
PROVENCE ROSÉ  Chateau Léoube, Côtes de Provence, France [Organic]		£16.95	£33.50	£49.95	£97.95
SECRET DE LÉOUBE Côtes de Provence, France [Organic]				£59.95	

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.

RED WINE	glass 175ml	glass 250ml	carafe 500ml	bottle 750ml
MAISON ROUGE Anciens Temps, Vin de France	£7.65	£10.95	£20.95	£30.95
<i>NERO D'AVOLA</i> La Segreta, Planeta, Sicily, Italy	£8.65	£12.50	£24.50	£35.95
<i>MERLOT</i> Domaine La Croix Belle, Côtes de Thongue, Pays d'Oc, Fr	£9.65 ance [Organic	£13.50	£26.95	£39.95
MALBEC BY HOTEL DU VIN Mendoza, Argentina	£9.95	£13.95	£26.95	£40.95
BEAUJOLAIS Brouilly, Louis Tete, France	£10.25	£14.15	£28.50	£41.95
BORDEAUX SUPÉRIEUR 'Tradition' Château Penin, France	£11.95	£16.50	£32.95	£48.95
PINOT NOIR Seifried Estate, Nelson, New Zealand	£12.50	£17.50	£34.95	£51.95
<i>RIOJA RESERVA</i> Lealtanza, Altanza, Spain	£12.95	£18.50	£36.95	£54.95
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		£4.00	£7.95	£49.95
Graham's, Portugal [750ml]				

<sup>125</sup>ml glasses also available on bottles by the glass prices

# 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

BROCOLIRÔTI & POIS CHICHES

# TUESDAY

LE CAMEMBURGER POMMES FRITES

# |WEDNESDAY| THURSDAY

MOULES STEAK HACHÉ & MARINIÈRE & PETITE SALADE

# FRIDAY

FISH & CHIPS À LA LEFFE\*

# SATURDAY

POULETNOIR RÔTI\* °£12.50 Supp

# SUNDAY

CONTRE-FILET DE BOEUF

# **Bistrodu Vin**

# **TASTE DU VIN**

# FOR A TRUE TASTE OF HOTEL DUVIN

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

ased on minimum of two sharing)

# **CHATEAUBRIAND EMALBEC**

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

BYHOTEL DUVIN Mendoza, Argentina





Maison principale







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 £24.95

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



# HOTEL DUVIN

Experience splendour in a town near you









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 andfinally a delicious Dessert.

2 COURSES £29.95 | 3 COURSES £34.95





LINGEDETABLE LINGEDEMAISON TROUSSEAUX

£40.95 with a glass of Champagne

to sin tea and nibble on sandwiches in the middle of the afternoon.

sandwiches cakes and scones with jam and clotted cream.



# R 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] MERLU AU BEURRE NOISETTE

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 POTAU CHOCOLAT DÉLICE MYRTILLES, CRÈME AU CITRON GLACES ET SORBETS

> ASSIETTE DE FROMAGES\* \*£2.95 Supp

> > \*EXCLUDES SUNDAY LUNCH

