



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	£8.50	£45.00
HENNERS BRUT NV East Sussex, England	£11.95	£67.95
CUVÉE HOTEL DU VIN Lombard, France	£13.50	£76.95
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	£8.00	£11.50	£21.95	£32.95
MUSCADET Sèvre-et-Maine sur Lie La Bretesche, Jérémie Huchet, France	£9.50	£13.00	£25.95	£38.95
RIESLING Hills & Valleys, Pikes, Clare Valley, South Australia	£9.00	£12.50	£24.95	£36.95
PINOT GRIGIO Puiatti, Friuli-Venezia Giulia, Italy	£9.50	£14.00	£27.95	£41.95
VIOGNIER Les Iles Blanches, Cellier des Chartreux, IGP Gard, France	£10.00	£14.50	£28.95	£42.95
VERDEJO Elias Mora, Rueda, Spain	£10.50	£15.00	£29.50	£43.95
SAUVIGNON BLANC Crowded House, Marlborough, New Zealand	£10.95	£15.50	£29.95	£45.95
CHARDONNAY V1, Journey's End, Stellenbosch, South Africa	£11.50	£16.95	£33.50	£49.95
CHABLIS Joseph Drouhin, France	£13.50	£19.50	£38.95	£55.95

ROSÉ WINE

	glass 175ml	glass 250ml	carafe 500ml	bottle 750ml	magnum 1500ml
MAISON ROSÉ Anciens Temps, Vin de France	£8.00	£11.50	£21.95	£32.95	
ROSÉ SAUVAGE BY HOTEL DU VIN Clare Valley, South Australia	£9.50	£13.50	£25.95	£38.95	
PROVENCE ROSÉ Chateau Léoube, Côtes de Provence, France [Organic]	£12.95	£17.95	£35.50	£52.95	£99.95
SECRET DE LÉOUBE ROSÉ Côtes de Provence, France [Organic]				£65.95	

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	£8.00	£11.50	£21.95	£32.95
NERO D'AVOLA La Segreta, Planeta, Sicily, Italy	£9.00	£12.50	£24.95	£36.95
MERLOT DOMAINE La Croix Belle, Côtes de Thongue, Pays d'Oc, France [Organic]	£9.50	£13.00	£25.95	£38.95
BOM MALANDRO Symington's Family Estates, Douro DOC, Portugal	£10.00	£14.50	£28.95	£42.95
MALBEC BY HOTEL DU VIN Mendoza, Argentina	£10.50	£14.95	£29.50	£43.95
BEAUJOLAIS Brouilly, Louis Tête, France	£10.95	£15.50	£29.95	£45.95
BORDEAUX SUPÉRIEUR 'Tradition' Château Penin, France	£11.50	£16.95	£33.50	£49.95
PINOT NOIR Seifried Estate, Nelson, New Zealand	£12.95	£17.95	£35.50	£52.95
RIOJA RESERVA Lealtanza, Altanza, Spain	£13.50	£19.50	£38.95	£56.95

DESSERT WINES & PORT

	glass 50ml	glass 100ml	glass 125ml	bottle
MOSCATO D'ASTI Alasia, Italy [750ml bottle]			£5.50	£28.95
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
MADEIRA 10 Year Old Bual, Blandy's Portugal [750ml]	£5.00	£9.95		£69.95
20 YEAR OLD TAWNY Graham's, Portugal [750ml]	£6.00	£11.95		£84.95
QUINTA DOS MALVEDOS Vintage Port, Graham's, Portugal [375ml]				£48.95

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.

Bistro du Vin Signature Selection

CHAMPAGNE & SPARKLING WINE	<i>bottle</i> 750ml
<i>JANSZ, CUVÉE ROSÉ, NV Tasmania, Australia</i>	£56.95
<i>HAMLEDON, BLANC DE BLANCS England</i>	£88.95
<i>LOMBARD, BLANC DE NOIRS, BRUT NATURE Grand Cru, Verzenay</i>	£119.95
<i>LANSON, BLANC DE BLANCS</i>	£129.95
<i>LAURENT-PERRIER VINTAGE</i>	£132.95
<i>GRAND SIÈCLE BY LAURENT-PERRIER</i>	£269.95

WHITE WINE - FRANCE	<i>bottle</i> 750ml
<i>SAVOIE Domaine Jean Perrier, Abymes</i>	£49.95
<i>CAIRANNE Argiles Blanches Blanc, Domaine Boutinot, Southern Rhône</i>	£51.95
<i>RIESLING Trimbach, Alsace</i>	£54.95
<i>VOUVRAY Marc Bredif, Loire Valley</i>	£58.95
<i>GEWURZTRAMINER Classic, Hugel, Alsace</i>	£62.95
<i>VIRÉ-CLESSÉ Louis Latour, Mâconnais, Burgundy</i>	£65.95
<i>SANCERRE 'Le Pierrier', Domaine Thomas, Loire Valley</i>	£72.95
<i>CHABLIS 1ER Cru Montmains, Olivier Tricon</i>	£74.95
<i>POUILLY-FUMÉ Villa Paulus, Domaine Masson-Blondelet, Loire Valley</i>	£78.95
<i>CONDRIEU La Petite Côte, Yves Cuilleron, Rhône Valley</i>	£102.95
<i>MEURSAULT Bouchard Père & Fils, Burgundy</i>	£135.95
<i>PULIGNY-MONTRACHET Domaine Pernot Belicard, Burgundy</i>	£142.95

WHITE WINE - REST OF THE WORLD	<i>bottle</i> 750ml
<i>FLORÃO Quinta da Fonte Souto, Alentejo, Portugal</i>	£42.95
<i>SAVATIANO Papagiannakos, Attica, Greece</i>	£44.95
<i>GAVI DI GAVI La Minaia, Nicola Bergaglio, Italy</i>	£46.95
<i>SEMILLON Regna Loca, Rickety Bridge, Franschhoek, South Africa</i>	£48.95
<i>ALBARIÑO Lías by Martin Codax, Rías Baixas, Spain</i>	£52.95
<i>SAUVIGNON BLANC Awatere River by Louis Vavasour, Marlborough, New Zealand</i>	£52.95
<i>CHARDONNAY Kendall Jackson, Vintners Reserve, California, USA</i>	£55.95
<i>QUINTA DA FONTE SOUTO BRANCO Alentejo, Portugal</i>	£62.95
<i>DRYRIESLING Dönnhoff QbA, Nabe, Germany</i>	£68.95
<i>CHARDONNAY Catena Alta, Mendoza, Argentina</i>	£72.95

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Bistro du Vin Signature Selection

RED WINE - FRANCE	<i>bottle</i> 750ml
<i>BEAUJOLAIS Chénas, Château Belleverne</i>	£42.95
<i>BORDEAUX SUPÉRIEUR Ronan by Clinet, Bordeaux</i>	£48.95
<i>CHÂTEAU DE HAUTE-SERRE Lucter, Cahors</i>	£54.95
<i>COTE DU JURA Troussseau, Sainte Marie, Jura</i>	£67.95
<i>CHÂTEAUNEUF DU PAPE Domaine Chante Cigale, Southern Rhône Valley</i>	£76.95
<i>MARANGES 1ER Cru, La Fussière, Burgundy</i>	£82.95
<i>MARGAUX Château Tayac, Bordeaux</i>	£95.95
<i>SAINT-ÉMILION GRAND CRU Château Tour Baladoz, Bordeaux</i>	£102.95
<i>CHASSAGNE-MONTRACHET Thomas Morey, Rouge Vieilles Vignes, Burgundy</i>	£114.95
<i>POMEROL Château Mazeyres, Bordeaux</i>	£118.95
<i>CHÂTEAU TRONQUOY Saint-Estèphe, Bordeaux</i>	£119.95
<i>GEVREY-CHAMBERTIN Joseph Droubin, Burgundy</i>	£139.95
<i>CÔTE RÔTIE Guigal, Brune et Blonde, Rhône Valley</i>	£145.95
<i>SAINT-JULIEN Château Talbot, Grand Cru Classé, Bordeaux</i>	£179.95

RED WINE - REST OF THE WORLD	<i>bottle</i> 750ml
<i>'DOURO RED' Quinta Do Crasto, Douro, Portugal</i>	£37.95
<i>CARMÉNÈRE Gran Reserva Tarapacá, Maipo, Chile</i>	£38.95
<i>BOBAL Sierra Norte Pasión de Bobal, Spain</i>	£39.95
<i>PINOT NERO Colterenzio, DOC, Alto Adige, Italy</i>	£42.95
<i>SHIRAZ The Riebke, Teusner, Barossa Valley, South Australia, Australia</i>	£49.95
<i>ZINFANDEL Edmeades, Mendocino County, California, USA</i>	£52.95
<i>PURGATORI Familia Torres, Costers del Segre, Spain</i>	£53.95
<i>ALTITUDES RED Ixsir, Lebanon</i>	£54.95
<i>POST SCRIPTUM DE CHRYSEIA Prats & Symington, Douro, Portugal</i>	£59.95
<i>RIBERA DEL DUERO '9 meses' Carmelo Rodero, Spain</i>	£60.95
<i>CABERNET SAUVIGNON Thelema, Western Cape, South Africa</i>	£62.95
<i>PINOT NOIR 'Juggernaut' by Bogle, Russian River Valley, California, USA</i>	£69.95
<i>RIOJA Reserva, Unica, Sierra Cantabria, Spain</i>	£72.95
<i>SYRAH The Griffin by Journey's End, Stellenbosch, South Africa</i>	£79.95
<i>PRELUDIO "Barrel Select" by Familia Deicas, Uruguay</i>	£84.95
<i>AMARONE Della Valpolicella, Reius, Sartori, Italy</i>	£89.95
<i>BRUNELLO DI MONTALCINO Il Poggione, Montalcino, Tuscany</i>	£94.95
<i>CABERNET SAUVIGNON Palermo by Orin Swift, Napa Valley, California, USA</i>	£109.95
<i>MAS LA PLANA [Cabernet Sauvignon], Familia Torres, Penedès, Spain</i>	£112.95
<i>GAUDIUM RESERVA Marques De Caceres, Rioja, Spain</i>	£129.95
<i>BAROLO Proprietà Fontanafredda, Fontanafredda, Italy</i>	£132.95
<i>CATENA ZAPATA MALBEC Mendoza, Argentina</i>	£144.95

Bar Food Menu

Petites Assiettes

PETITES OLIVES LUCQUES (94kcal) [VGI]	£5.95
AMANDES FUMÉES Smoked almonds (307kcal) [V]	£3.95
PAIN AU LEVAIN À LA MÉLASSE Treacle sourdough with Beillevaire salted butter (188kcal) [V]	£6.95
PAN CON TOMAT Calabrian anchovies (297kcal) [VGI]	£6.95
SAUCISSON SEC Cornichons (88kcal)	£6.95
MOUNT'S BAY SARDINES EN BOÎTE Tinned Mount's Bay sardines, toasted sourdough and watercress (329kcal)	£16.50
HUÎTRES NATURES Native rock oysters	Single (80kcal) £4.95 Half a dozen (389kcal) £27.95

Les Sandwichs

JAMBON BEURRE Thick cut ham, cornichons, French butter in a baguette style crusty roll with Dijonnaise (317kcal)	£10.50
SAUCISSON & CORNICHON BRIOCHÉ Sliced French saucisson, cornichons in a soft brioche roll with Dijonnaise (640kcal)	£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 Baked ham, Emmental cheese, Vedett IPA rarebit (1,066kcal)	£13.95
CROQUE MADAME Baked ham, Emmental cheese, Vedett IPA rarebit and fried egg (1,091kcal)	£14.95
PAN BAGNAT A crusty baguette roll stuffed with tomatoes, soft boiled egg, black Niçoise olives, red onion and peppers (248kcal) [V] Add: Tuna (453kcal)	£10.50 £4.00
ADD Pommes frites (494kcal) [V]	£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 à Partager

TORRES SAVEUR OEUF AU PLAT, JAMBON SERRANO ET MANCHEGO Torres fried egg crisps, Serrano ham and Manchego cheese (720kcal)	£14.95
TORRES À LA TRUFFE NOIRE ET FROMAGE DE BRIE Torres black truffle crisps and Brie (907kcal)	£14.95
TORRES À L'HUILE D'OLIVE, ANCHOIS ET OLIVES FARCIES AU PIMENT Torres extra virgin olive oil crisps, anchovies and pimento stuffed olives (793kcal)	£14.95
THON DE CANTABRIE EN BOÎTE Cantabrian tuna in olive oil, toasted sourdough and watercress (450kcal)	£16.50
FROMAGES ET CHARCUTERIE A selection of artisan cheeses, saucisson sec, duck rillettes, pickles and chutney (856kcal)	£25.50
ASSIETTE DE FROMAGES Artisan cheese, biscuits and chutney (487kcal)	£12.95

Plats Rapide

SOUPE À L'OIGNON French onion soup (328kcal) [VGI]	£10.95
STEAK HACHÉ DE WAGYU 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, served with pommes frites (1,187kcal) OR Plant-based burger patty, mushroom ketchup, grilled vegan feta cheese, plant based brioche bun, served with pommes frites (1,143kcal) [VGI]	£24.95
ADD Pommes frites (494kcal) [V]	£5.95

Cocktails

COCKTAILS AU VIN

HOTEL DU VIN FIZZ	£15.00
Cuvée Hotel du Vin Champagne, Absolut Vodka, Briottet Crème de Framboise, pineapple	
ENGLISH 75	£15.00
Henners Brut NV, Tanqueray Gin, lemon, sugar	
LE LANSON	£15.00
Lanson Champagne Rosé, Briottet Liqueur de Litchi, Mancino Vermouth Sakura, sugar, lemon	
PEACH BELLINI	£15.00
Fiol Prosecco, Briottet Crème de Pêche, peach	
CLASSIC CHAMPAGNE COCKTAIL	£15.00
Cuvée Hotel du Vin Champagne, Hennessy Cognac, bitters, sugar	
KIR ROYALE	£15.00
Lanson Père et Fils, Briottet Crème de Cassis, blackberry	
GRAPEVINE GALE	£14.00
Discarded Chardonnay Vodka, Mancino Vermouth Sakura, grapes, cranberry, lime, Fever-Tree Ginger ale	
PIEDMONT PALOMA	£14.00
818 Blanco, Moscato D'Asti, Briottet Crème de Pêche, Briottet Orange Curaçao, lime, peach	
PORT OF JUANICO	£14.00
Absolut Vodka, Licor de Tannat, Graham's Six Grapes, Briottet Crème de Mûre, lime, cranberry, bitters, demerara	
MOSCATO MULE	£14.00
Grey Goose Vodka, Moscato D'Asti, Fever-Tree Ginger Beer, lime, sugar, mint	
818 ESTATE	£14.00
818 Blanco, grapes, lime, mint, sugar, grenadine	
HONEYED GROVE	£14.00
Royal Tokaji, Tanqueray Gin, Fever-Tree Sicilian lemonade, Briottet d'Abricot, apricot, honey, lime	
PORT & TONIC	£13.00
Graham's No5 Port, Fever-Tree Mediterranean tonic, lemon, mint	
PROVENCE SPRITZ	£14.00
Puerto de Indias Strawberry Gin, Provence Rosé, apple, raspberry purée, strawberry, lemonade	
APEROL SPRITZ	£14.00
Aperol, Prosecco, soda, orange	
PIMM'S SPRITZ	£14.00
Pimm's, Prosecco, lemonade, mint, strawberry, lime, cucumber	
MARINE SPRITZ ^{NA}	£12.00
Marine Everleaf, Eins Zwei Zero, Fever-Tree Refreshingly Light Tonic, cucumber, lime	

Cocktails

CLASSICS

OLD FASHIONED	£14.00
Woodford Reserve Bourbon, demerara, bitters	
GARDEN MOJITO	£14.00
Hendrick's Gin, St-Germain Elderflower Liqueur, Elderflower Cordial, cucumber, mint, lime, soda	
MARGARITA	£13.00
818 Blanco Tequila, Cointreau, lime, agave, salt	
COSMOPOLITAN	£13.00
Absolut Citron Vodka, Cointreau, cranberry, lime	
PIÑA COLADA	£14.00
Bacardi Coconut Rum, pineapple, cream, coconut cream, lime	
BLOODY MARY	£14.00
Sapling Vodka, tomato, spices	
ESPRESSO MARTINI	£14.00
Absolut Vodka, Tosolini Exprè Liqueur, espresso, sugar	
NEGRONI	£13.00
Bombay Sapphire Gin, Campari bitters, Martini Riserva Rubino Vermouth	
FRENCH MARTINI	£14.00
Absolut Vodka, Briottet Crème de Framboise, raspberry, pineapple, lime, foamer	
CLASSIC MARTINI	£14.00
Tanqueray Gin, Noilly Prat Vermouth, bitters	
PASSIONFRUIT MARTINI	£14.00
Absolut Vanilia Vodka, Passoã Passion Fruit Liqueur, pineapple, passion fruit, Prosecco	
AMARETTO SOUR	£13.00
Saliza Tosolini Amaretto, vanilla, bitters, lemon, foamer	
FOREST DAIQUIRI ^{NA}	£12.00
Forest Everleaf, lime, honey	
COSNOPOLITAN ^{NA}	£12.00
Mountain Everleaf, cranberry, lime, sugar	
PASSIONFRUIT MARTINI ^{NA}	£12.00
Forest Everleaf, Passion fruit syrup, passion fruit purée, pineapple, lime, Eins Zwei Zero	
NO-JITO ^{NA}	£12.00
Marine Everleaf, lime, sugar, soda, mint	
ORANGE & GINGER ^{NA}	£12.00
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
LIQUEUR COFFEE	£10.20
Cotswolds Cream Amaretto Cognac	
Irish coffee served with Bushmills 10 Year Old	

SOFT DRINKS

COKE Coca-Cola Diet Coke Coca-Cola Zero	330ml	£4.50
MIXERS Coca-Cola Diet Coke	200ml	£3.50
SCHWEPPESS Lemonade Soda Water	200ml	£3.50
FEVER-TREE TONIC	200ml	£4.00
Indian Refreshingly Light Mediterranean Elderflower		
FEVER-TREE GINGER ALE	200ml	£4.00
FEVER-TREE GINGER BEER	200ml	£4.00
FEVER-TREE SICILIAN LEMONADE	275ml	£4.50
FEVER-TREE SPARKLING ELDERFLOWER	275ml	£4.50
FRUIT JUICES	175ml	£3.50
Pineapple Apple Orange Grapefruit Cranberry		
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
Pineapple & Raspberry Kiwi & Lime Berries & Cherries		
ASPALL SUFFOLK DRAUGHT CYDER England	330ml (ABV 5.5%)	£6.50

BRANDY

HENNESSY VS COGNAC	(ABV 40.0%)	£7.00
HENNESSY XO COGNAC	(ABV 40.0%)	£15.00
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

Bar

APERITIFS

50ml

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

VODKA

<i>ABSOLUT BLUE</i> Sweden	(ABV 40.0%)	£6.00
<i>DISCARDED, SUSTAINABLE CHARDONNAY</i> England	(ABV 40.0%)	£6.75
<i>BELVEDERE</i> Poland	(ABV 40.0%)	£6.75
<i>SAPLING CLIMATE POSITIVE</i> England	(ABV 40.0%)	£6.75
<i>GREY GOOSE</i> France	(ABV 40.0%)	£7.00

GIN

<i>TANQUERAY</i> England	(ABV 43.1%)	£6.00
<i>PUERTO DE INDIAS STRAWBERRY</i> Spain	(ABV 37.5%)	£6.00
<i>BOMBAY SAPPHIRE</i> England	(ABV 40.0%)	£6.25
<i>HENDRICK'S</i> Scotland	(ABV 41.4%)	£7.00
<i>ANOTHER HENDRICK'S</i> Scotland	(ABV 41.4%)	£7.00
<i>BROCKMANS</i> England	(ABV 40.0%)	£6.75
<i>SAPLING CLIMATE POSITIVE</i> England	(ABV 40.0%)	£6.75
<i>GIN MARE SPAIN</i>	(ABV 42.7%)	£7.00
<i>TANQUERAY NO. TEN</i> England	(ABV 47.3%)	£7.00
<i>SILENT POOL</i> England	(ABV 41.8%)	£7.00
<i>FOUR PILLARS BLOODY SHIRAZ</i> Australia	(ABV 37.8%)	£7.00
<i>MONKEY 47</i> Germany	(ABV 47.0%)	£7.00

All spirits served in 25ml measures unless stated

Bar

RUM

<i>BACARDI CARTA BLANCA</i> Cuba	(ABV 37.5%)	£6.00
<i>BACARDI CARTA NEGRA</i> Cuba	(ABV 37.5%)	£6.00
<i>BACARDI SPICED</i> Cuba	(ABV 35.0%)	£6.00
<i>MOUNT GAY ECLIPSE</i> Barbados	(ABV 40.0%)	£6.00
<i>DIPLOMATICO RESERVA EXCLUSIVA</i> Venezuela	(ABV 40.0%)	£7.00
<i>RON ZACAPA 23</i> Guatemala	(ABV 40.0%)	£7.50

TEQUILA & MEZCAL

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

BLENDED & DELUXE WHISKY

<i>JOHNNIE WALKER BLACK, BLENDED</i> Scotch	(ABV 40.0%)	£6.00
<i>MONKEY SHOULDER, BLENDED</i> Scotch	(ABV 40.0%)	£6.00
<i>JOHNNIE WALKER BLUE, BLENDED</i> Scotch	(ABV 40.0%)	£26.00
<i>TOKI, BLENDED</i> Japanese	(ABV 43.0%)	£6.75
<i>NIKKA FROM THE BARREL, BLENDED</i> Japanese	(ABV 51.4%)	£8.50

AMERICAN WHISKEY

<i>JACK DANIELS OLD NO.7 TENNESSEE</i> USA	(ABV 40.0%)	£6.00
<i>WOODFORD RESERVE, KENTUCKY STRAIGHT BOURBON</i> USA	(ABV 43.2%)	£6.50
<i>BULLEIT KENTUCKY STRAIGHT BOURBON</i> USA	(ABV 45.0%)	£6.50
<i>RITTENHOUSE 100 PROOF, STRAIGHT RYE</i> USA	(ABV 50.0%)	£6.75

All spirits served in 25ml measures unless stated

Bar

SINGLE MALT

IRISH & ENGLISH

10 YEAR OLD BUSHMILLS Ireland (ABV 40.0%) £6.50

COTSWOLDS England (ABV 46.0%) £6.75

LOWLAND

AUCHENTOSHAN 3 WOOD (ABV 43.0%) £7.50

12 YEAR OLD GLENKINCHIE (ABV 43.0%) £6.75

HIGHLAND

GLENMORANGIE ORIGINAL (ABV 40.0%) £6.50

18 YEAR OLD GLENMORANGIE (ABV 43.0%) £16.00

14 YEAR OLD OBAN (ABV 43.0%) £12.50

15 YEAR OLD GLENDRONACH (ABV 40.0%) £9.50

15 YEAR OLD DALWHINNIE (ABV 43.0%) £7.00

SPEYSIDE

12 YEAR OLD GLENFIDDICH (ABV 40.0%) £7.00

12 YEAR OLD MACALLAN DOUBLE CASK (ABV 40.0%) £9.50

15 YEAR OLD GLENLIVET FRENCH OAK (ABV 40.0%) £8.50

ABERLOUR A'BUNADH CASK STRENGTH (ABV 60.8%) £12.50

14 YEAR OLD BALVENIE CARRIBEAN CASK (ABV 43.0%) £9.50

15 YEAR OLD MACALLAN DOUBLE CASK (ABV 43.0%) £17.00

18 YEAR OLD MACALLAN DOUBLE CASK (ABV 43.0%) £35.00

ISLAY

12 YEAR OLD BOWMORE (ABV 40.0%) £6.00

10 YEAR OLD ARDBEG (ABV 46.0%) £7.00

10 YEAR OLD LAPHROAIG (ABV 40.0%) £7.00

16 YEAR OLD LAGAVULIN (ABV 43.0%) £12.00

ISLAND

10 YEAR OLD TALISKER (ABV 45.8%) £7.00

18 YEAR OLD HIGHLAND PARK (ABV 43.0%) £17.00



**Bistro
du Vin**