

**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 (1,024kcal) [V] Black garlic aioli	£8.50
SAUCISSON SEC (88kcal) Cornichons	£6.95
CROQUETTES DE SAUMON MARINÉ AU CIDRE DE NORMANDIE (647kcal) £7.95 Normandy cider cured salmon fishcakes, curried mayonnaise	
HUÎTRES MARY (1,599kcal)	£11.95
Native rock oyster, Vodka Bloody Mary, caperberry and rock oyster garnish	

HUÎTRES ROCK NATIVES

Single (80kcal)	£4.95
Half a dozen (389kcal)	£26.95
125ml	£11.95

Add Champagne: Cuvée Hotel Du Vin *Lombard, France*

DÉJEUNER

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

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For further information on allergens scan here.



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HOT DRINKS

TEA	£3.50
English Breakfast Decaffeinated Breakfast Earl Grey Organic Chamomile Organic Peppermint Pure Green Blackberry & Raspberry Lemon & Ginger	
COFFEE	
Americano (2kcal)	£3.75
Espresso (1kcal) Macchiato (13kcal)	£2.95
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
SCHWEPES Lemonade Soda Water Ginger Beer	200ml	£2.50
FRANKLIN & SONS LTD	275ml	£3.50
Raspberry Lemonade Elderflower Lemonade		
FEVER TREE TONIC	200ml	£3.00
Indian Refreshingly Light Mediterranean Elderflower		
FEVER TREE GINGER ALE	200ml	£3.00
FEVER TREE SICILIAN LEMONADE	275ml	£3.50
FEVER TREE CLOUDY BRITISH APPLE	275ml	£3.50
FRUIT JUICES	175ml	£2.70
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%)	£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			
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'épi (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 (222kcal)

Valrhona “Nyangbo” pot au chocolat (124kcal)

Apple tarte tatin with crème Normandie (la servi froid) (186kcal)

La Profiterole with vanilla ice cream and chocolate sauce (395kcal)

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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COCKTAILS AU CLASSIQUE

£11.95

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 Tequila, 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 Expre 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

£15.00

CHAMPAGNE COCKTAILS

CLASSIC CHAMPAGNE COCKTAIL

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

£13.95

BELLINI ROYALE

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

£12.95

FRENCH 75

Cuvée Hotel du Vin Champagne, Tanqueray Gin, lemon, sugar, soda

£12.95

FRENCH FIZZ

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

£12.95

KIR ROYALE

Cuvée Hotel du Vin Champagne, Briottet Crème de Cassis, blackberry

£12.95

MIMOSA

Cuvée Hotel du Vin Champagne, orange

£10.95

COCKTAILS AU VIN

£11.95

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 Pêche, agave, lime

PROVENCE ROSÉ CRUSH

Puerto De Indias Strawberry Gin, Briottet Crème de Framboise, Château Gairoid 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

All our prices include VAT at the prevailing rate. For dietary requirements or allergy information, please speak with our staff before ordering.

GIN & TONICS

£10.95

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 HIGBALL

Forest Everleaf, Fever-Tree Ginger ale, orange

GIN

<i>TANQUERAY</i> England	(ABV 41.8%)	£5.45
<i>PUERTO DE INDIAS STRAWBERRY</i> Spain	(ABV 37.5%)	£5.55
<i>HENDRICK'S</i> Scotland	(ABV 41.4%)	£5.95
<i>BROCKMANS</i> England	(ABV 40.0%)	£5.95
<i>SAPLING CLIMATE POSITIVE</i> England	(ABV 40.0%)	£5.70
<i>SLINGSBY RHUBARB</i> England	(ABV 40.0%)	£5.95
<i>CAORUNN SMALL BATCH</i> Scotland	(ABV 41.8%)	£5.95
<i>GIN MARE</i> Spain	(ABV 42.7%)	£6.25
<i>TANQUERAY NO. TEN</i> England	(ABV 47.3%)	£6.25
<i>FOUR PILLARS RARE DRY</i> Australia	(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%)	£5.45
<i>BACARDI CARTA NEGRA</i> Cuba	(ABV 37.5%)	£5.45
<i>BACARDI SPICED</i> Cuba	(ABV 35.0%)	£5.45
<i>MOUNT GAY ECLIPSE</i> Barbados	(ABV 40.0%)	£5.45
<i>DIPLOMATICO RESERVA EXCLUSIVA</i> Venezuela	(ABV 40.0%)	£6.25
<i>EL DORADO 12 YEAR OLD</i> Guyana	(ABV 40.0%)	£6.25
<i>RON ZACAPA 23</i> Guatemala	(ABV 40.0%)	£6.95

VODKA

<i>ABSOLUT</i> Sweden	(ABV 40.0%)	£5.45
<i>DISCARDED, SUSTAINABLE CHARDONNAY</i> England	(ABV 40.0%)	£5.55
<i>BELVEDERE</i> Poland	(ABV 40.0%)	£5.75
<i>CHASE ORIGINAL POTATO</i> England	(ABV 40.0%)	£6.00

TEQUILA & MEZCAL

<i>EL JIMADOR REPOSADO 100% BLUE AGAVE</i> Mexico	(ABV 38.0%)	£5.45
<i>CAZCABEL COFFEE</i> Mexico	(ABV 34.0%)	£5.45
<i>PATRÓN SILVER 100% AGAVE</i> Mexico	(ABV 40.0%)	£5.95
<i>PATRÓN REPOSADO 100% AGAVE</i> Mexico	(ABV 40.0%)	£6.50
<i>MEZCAL UNION</i> Mexico	(ABV 40.0%)	£5.95

BLENDED & DELUXE WHISKY

<i>JOHNNIE WALKER BLACK, BLENDED</i> Scotch	(ABV 40%)	£5.45
<i>MONKEY SHOULDER, BLENDED</i> Scotch	(ABV 40%)	£5.55
<i>JOHNNIE WALKER BLUE, BLENDED</i> Scotch	(ABV 40%)	£24.95
<i>THE DEAD RABBIT, BLENDED</i> Irish	(ABV 44%)	£5.70
<i>TOKI, BLENDED</i> Japanese	(ABV 43%)	£5.55
<i>NIKKA FROM THE BARREL, BLENDED</i> Japanese	(ABV 51.4%)	£7.50

AMERICAN WHISKEY

<i>JACK DANIELS OLD NO.7 TENNESSEE</i> USA	(ABV 40%)	£5.45
<i>WOODFORD RESERVE, KENTUCKY STRAIGHT BOURBON</i> USA	(ABV 43.2%)	£5.65
<i>BULLEIT KENTUCKY STRAIGHT BOURBON</i> USA	(ABV 45%)	£5.65
<i>RITTENHOUSE 100 PROOF, STRAIGHT RYE</i> USA	(ABV 50%)	£5.75

SINGLE MALT, IRISH & ENGLISH

<i>10 YEAR OLD BUSHMILLS</i> Ireland	(ABV 40%)	£5.50
<i>COTSWOLDS</i> England	(ABV 46%)	£5.75

SINGLE MALT, LOWLAND

<i>AUCHENTOSHAN 3 WOOD</i>	(ABV 43%)	£6.50
<i>12 YEAR OLD GLENKINCHIE</i>	(ABV 43%)	£5.50

SINGLE MALT, HIGHLAND

<i>GLENMORANGIE ORIGINAL</i>	(ABV 40%)	£5.60
<i>12 YEAR OLD GLENGOYNE</i>	(ABV 43%)	£5.70
<i>12 YEAR OLD OLD PULTENEY</i>	(ABV 40%)	£5.50
<i>12 YEAR OLD ANCNOC</i>	(ABV 40%)	£5.50
<i>15 YEAR OLD BALBLAIR</i>	(ABV 46%)	£9.50
<i>14 YEAR OLD OBAN</i>	(ABV 43%)	£10.50

SINGLE MALT, SPEYSIDE

<i>12 YEAR OLD GLENFIDDICH</i>	(ABV 40%)	£5.70
<i>12 YEAR OLD MACALLAN DOUBLE CASK</i>	(ABV 40%)	£8.00
<i>15 YEAR OLD GLENLIVET FRENCH OAK</i>	(ABV 40%)	£7.50
<i>ABERLOUR A'BUNADH CASK STRENGTH</i>	(ABV 61.5%)	£10.50
<i>14 YEAR OLD BALVENIE CARRIBEAN CASK</i>	(ABV 43%)	£8.00
<i>15 YEAR OLD MACALLAN DOUBLE CASK</i>	(ABV 43%)	£15.50
<i>18 YEAR OLD MACALLAN DOUBLE CASK</i>	(ABV 43%)	£32.00

SINGLE MALT, ISLAY

<i>12 YEAR OLD BOWMORE</i>	(ABV 40%)	£5.50
<i>10 YEAR OLD ARDBEG</i>	(ABV 46%)	£5.90
<i>10 YEAR OLD LAPHROAIG</i>	(ABV 40%)	£5.90
<i>16 YEAR OLD LAGAVULIN</i>	(ABV 43%)	£9.90

SINGLE MALT, ISLAND

<i>10 YEAR OLD TALISKER</i>	(ABV 45.8%)	£5.90
<i>18 YEAR OLD HIGHLAND PARK</i>	(ABV 43%)	£14.50

BRANDY

<i>HENNESSY VS COGNAC</i>	(ABV 40%)	£5.95
<i>HENNESSY XO COGNAC</i>	(ABV 40%)	£11.95
<i>BARON DE SIGOGNAC 10 ANS D'AGE ARMAGNAC</i>	(ABV 40%)	£5.95
<i>DOMAINE DUPONT FINE CALVADOS PAYS D'AUGE</i>	(ABV 40%)	£6.95

LIQUEURS

<i>SALIZA AMARETTO</i> Italy	(ABV 28%)	£5.00
<i>COTSWOLDS CREAM</i> England (50ml serving)	(ABV 17%)	£6.00
<i>TOSOLINI EXPRÉ</i> Italy	(ABV 28%)	£5.00
<i>TOSOLINI SAMBUCA</i> Italy	(ABV 28%)	£5.00
<i>TOSOLINI LIMONCELLO</i> Italy	(ABV 28%)	£5.00
<i>DRAMBUIE</i> Scotland	(ABV 40%)	£5.00
<i>COINTREAU</i> France	(ABV 40%)	£5.00
<i>ITALICUS ROSOLIO</i> Italy	(ABV 20%)	£5.00
<i>BRIOTTET CRÉME DE PÊCHE</i> France	(ABV 18%)	£5.00
<i>MEKHONG SPICED RUM</i> Thailand	(ABV 38%)	£4.30

APERITIFS

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

HOTEL DU VIN SIGNATURE SELECTION

CHAMPAGNE & SPARKLING WINE

bottle
750ml

<i>JANSZ, CUVÉE ROSÉ, NV</i> Tasmania, Australia	£56.95
<i>LOMBARD, BLANC DE NOIRS, BRUT NATURE</i> Grand Cru, Verzenay	£112.95
<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

bottle
750ml

<i>RIESLING</i> Trimbach, Alsace	£48.95
<i>CAIRANNE</i> Argiles Blanches Blanc, Domaine Boutinot, Southern Rhône	£49.95
<i>GEWURZTRAMINER</i> Classic, Hugel, Alsace	£54.95
<i>VOUVRAY</i> Marc Bredif, Loire Valley	£56.95
<i>SANCERRE</i> 'Le Pierrier', Domaine Thomas, Loire Valley	£72.95
<i>POUILLY-FUMÉ</i> Villa Paulus, Domaine Masson-Blondelet, Loire Valley	£74.95
<i>CHABLIS</i> 1ER Cru Montmains, Olivier Tricon	£74.95
<i>CONDRIEU</i> La Petite Côte, Yves Cuilleron, Rhône Valley	£102.95
<i>MEURSAULT</i> Bouchard Père & Fils, Burgundy	£129.95
<i>PULIGNY MONTRACHET</i> Domaine Pernot Belicard, Burgundy	£132.95

WHITE WINE - REST OF THE WORLD

bottle
750ml

<i>FLORÃO</i> Quinta da Fonte Souto, Alentejo, Portugal	£39.95
<i>SAVATLANO</i> Papagiannakos, Attica, Greece	£42.95
<i>GAVIDI GAVI</i> La Minaia, Nicola Bergaglio, Italy	£43.95
<i>ALBARIÑO</i> Lías by Martin Codax, Rías Baixas, Spain	£48.95
<i>SEMILLON</i> Vergelegen Reserve, South Africa	£49.95
<i>SAUVIGNON BLANC</i> Awatere River by Louis Vavasour, Marlborough, New Zealand	£52.95
<i>DRY RIESLING</i> Dönnhoff Qba, Nahe, Germany	£72.95
<i>CHARDONNAY</i> Patz and Hall, Sonoma Coast, United States	£94.95

125ml glasses also available on bottles by the glass prices

HOTEL DU VIN SIGNATURE SELECTION

RED WINE - FRANCE

bottle
750ml

<i>BEAUJOLAIS</i> Chénas, Château Belleverne	£38.95
<i>BORDEAUX SUPÉRIEUR</i> Château de Cazenove, Bordeaux	£39.95
<i>MARANGES</i> 1ER Cru, La Fuisse, Burgundy	£74.95
<i>CHÂTEAUNEUF DU PAPE</i> Domaine Chante Cigale, Southern Rhône Valley	£76.95
<i>MARGAUX</i> Château Tayac, Bordeaux	£92.95
<i>SAINT-ÉMILION GRAND CRU</i> Château Tour Baladoz, Bordeaux	£102.95
<i>POMEROL</i> Château Mazeyres, Bordeaux	£112.95
<i>CHASSAGNE-MONTRACHET</i> Thomas Morey, Rouge Vieilles Vignes, Burgundy	£114.95
<i>CHÂTEAU TRONQUOY</i> Saint-Estèphe, Bordeaux	£119.95
<i>GEVREY-CHAMBERTIN</i> Joseph Drouhin, Burgundy	£129.95
<i>CÔTE RÔTIE</i> Guigal, Brune et Blonde, Rhône Valley	£134.95
<i>SAINT-JULIEN</i> Château Talbot, Grand Cru Classé, Bordeaux	£149.95

RED WINE - REST OF THE WORLD

bottle
750ml

<i>'DOURO RED'</i> Quinta Do Crasto, Douro, Portugal	£34.95
<i>BOBAL</i> Sierra Norte 'Pasion de Bobal', Spain	£35.95
<i>CARMENÈRE</i> Gran Reserva Tarapaca, Maipo, Chile	£36.95
<i>SPÄTBURGUNDER</i> Trocken, Messmer, Germany	£45.95
<i>PURGATORI</i> Familia Torres, Costers del Segre, Spain	£52.95
<i>SHIRAZ</i> The Riebke, Teusner, Barossa Valley, South Australia, Australia	£54.95
<i>ALTITUDES RED</i> Ixsir, Lebanon	£54.95
<i>ZINFANDEL</i> Edmeades, Mendocino County, California, USA	£56.95
<i>RIBERA DEL DUERO</i> '9 meses' Carmelo Rodero, Spain	£59.95
<i>CABERNET SAUVIGNON</i> Thelema, Western Cape, South Africa	£62.95
<i>RIOJA</i> Reserva, Unica, Sierra Cantabria, Spain	£68.95
<i>PRELUDIO</i> "Barrel Select" by Familia Deicas, Uruguay	£76.95
<i>AMARONE</i> Della Valpolicella, Reius, Sartori, Italy	£88.95
<i>MALBEC</i> Cadus Single Vineyard, 'Finca Las Torcazas', Lujan de Cuyo, Mendoza, Argentina	£92.95
<i>PINOT NOIR</i> Adelsheim, Willamette Valley, Oregon, USA	£99.95
<i>CABERNET SAUVIGNON</i> Palermo by Orin Swift, Napa Valley, California, USA	£104.95
<i>MAS LA PLANA</i> [Cabernet Sauvignon], Familia Torres, Penedès, Spain	£106.95
<i>BAROLO</i> Proprietà Fontanafredda, Fontanafredda, Italy	£119.95

125ml glasses also available on bottles by the glass prices

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 & SPARKLING WINE

	glass 125ml	bottle 750ml
EINS, ZWEI, ZERO, 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
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
CÔTES DE PROVENCE Château Gairoird Rosé, France [Organic]	£10.50	£14.95	£28.95	£42.95

125ml glasses also available on bottles by the glass prices

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	£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 Tete, 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 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

BROCOLI RÔTI
& **POIS CHICHES**
[VGI]

TUESDAY

LE CAMEMBURGER
&
POMMES FRITES

WEDNESDAY

MOULES
MARINIÈRE &
POMMES FRITES

THURSDAY

STEAK HACHÉ &
PETITE SALADE

FRIDAY

FISH & CHIPS
À LA LEFFE*
*£5 Supp

SATURDAY

POULET NOIR
RÔTI*
*£12.50 Supp

SUNDAY

CONTRE-FILET
DE BOEUF
RÔTI

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)

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

CHATEAUBRIAND 500G
Pommes frites, salad and peppercorn sauce

A BOTTLE OF MALBEC
BY HOTEL DU VIN
Mendoza, Argentina

FORMULE

3 COURSES SERVED
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
£19.95

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

LOCAL PRIX FIXE

MONDAY-SUNDAY

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

PÂTÉ DE CAMPAGNE

Farmhouse terrine marinated in Brighton Gin with cornichons

TARTARE DE SAUMON FUMÉ

Smoked salmon, basil vinaigrette, baguette crisp

SOUPE AU PISTOU [VGI]

Spring vegetable soup with Sussex wild garlic pistou

GRATIN DE POISSON

Traditional Sussex fish pie with smoked haddock
topped with crispy breadcrumbs

TARTE PROVENÇALE [VGI]

Confit tomato & aubergine tarte tatin with green salad & pesto

CÔTE DE PORC, SAUCE CHARCUTIÈRE

Honey glazed pork chop, Sussex Camembert mash

CRÈME VANILLE, COULIS DE FRAISE [VGI]

FONDANT CHOCOLAT [V]

FLOWER MARIE [V]

GLACES ET SORBETS [VGIA]

*EXCLUDES SUNDAY LUNCH

SUNDAY LUNCH

A BRITISH INSTITUTION

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 a delicious Dessert.

2 COURSES £29.95 | 3 COURSES £34.95

