

Bistro du Vin

AT THE HEART OF OUR HOTELS

Serving classical French dishes with a modern twist, designed by Chef Director Matt Powell. With contemporary yet traditional finishes, our Bistros have a sense of sophistication and pay a perfect complement to our ethos, which is all about serving heart-warming food and quality artisan ingredients. From long-standing classics to seasonal dishes and specials, our food is designed to suit all occasions. We encourage you to relax, dine, and soak up the atmosphere.

COCKTAILS				
CHAMPAGNE COCKTAILS				
CLASSIC CHAMPAGNE COCKTAIL		£13.95	FRENCH FIZZ	£12.95
Cuvée Hotel du Vin Champagne, Hennessy Cognac, bitters, sugar			Cuvée Hotel du Vin Champagne, Absolut Vodka, Briottet Crème de Framboise, pineapple	
BELLINI ROYALE		£12.95	KIR ROYALE	£12.95
Cuvée Hotel du Vin Champagne, Briottet Crème De Pêche, peach			Cuvée Hotel du Vin Champagne, Briottet Crème de Cassis, blackberry	
FRENCH 75		£12.95	MIMOSA	£10.95
Cuvée Hotel du Vin Champagne, Tanqueray Gin, lemon, sugar, soda			Cuvée Hotel du Vin Champagne, orange	
COCKTAILS AU CLASSIQUE		£11.95	COCKTAILS AU VIN	£11.95
BLOODY MARY			CABERNET SOUR	
Absolut Vodka, tomato, spices			Slingsby Marmalade Gin, Showdown Cabernet Sauvignon, lemon, grape, sugar	
COSMOPOLITAN			GRAHAMS PORT OLD FASHIONED	
Absolut Citron Vodka, Cointreau, cranberry, lime			Woodford Reserve Bourbon, Reserve Blended Port ‘Six Grapes by Graham’s’, sugar, orange	
GARDEN MOJITO			MALVASIA SOARES	
Hendricks Gin, St Germain Elderflower Liqueur, Elderflower Cordial, cucumber, mint, soda			Grahams Blend No.5 White Port, El Jimador Reposado Tequila, Crème de Pêche, agave, lime	
MARGARITA			PROVENCE ROSÉ CRUSH	
El Jimador Reposado Tequilla, Cointreau, lime, agave, salt			Puerto de Indias Strawberry Gin, Briottet Crème de Framboise, Château Gairoird Provence Rosé, apple, strawberry, raspberry	
OLD FASHIONED			GRAHAM’S BLEND NO.5 WHITE PORT & TONIC	
Woodford Reserve Bourbon, demerara, bitters			Graham’s Blend No.5 White Port, Fever-Tree Mediterranean Tonic, lemon, mint	
PINA COLADA			GIN & TONICS	
Bacardi Coconut Rum, pineapple, cream, coconut, lime		BROCKMANS		
RASPBERRY DAIQUIRI		Fever-Tree Elderflower Tonic, blueberry, grapefruit		
Bacardi Carta Blanca Rum, Briottet Crème de Framboise, bitters, lime, sugar, raspberry		GIN MARE		
MARTINIS		Fever-Tree Indian Tonic, orange, rosemary		
ESPRESSO MARTINI		PUERTO DE INDIAS		
Absolut Vodka, Tosolini Exprè Liqueur, espresso, sugar		Fever-Tree Slimline Tonic, strawberry, mint		
PASSION FRUIT MARTINI		SAPLING		
Absolut Vanilia Vodka, Passoa Passion Fruit Liqueur, pineapple, passion fruit, Prosecco		Fever-Tree Slimline Tonic, lemon		
SOURS		SLINGSBY RHUBARB		
RHUBARB SOUR		Fever-Tree Elderflower Tonic, orange, raspberry		
Slingsby Rhubarb Gin, bitters, raspberry, lemon, sugar		NON-ALCOHOLIC COCKTAILS		£9.95
WHISKEY SOUR		COSNOPOLITAN		
Woodford Reserve Bourbon, bitters, lemon, sugar, foam		Mountain Everleaf, cranberry, lime, sugar		
AMARETTO SOUR		FOREST DAIQUIRI		
Saliza Tosolini Amaretto, bitters, lemon, sugar, foam		Forest Everleaf, lime, honey		
NEGRONIS		MARINE SPRITZ		
BOULEVARDIER		Marine Everleaf, light Fever-Tree tonic, cucumber, lime		
Woodford Reserve Bourbon, Campari bitters, Martini Reserva Rubino Vermouth		NOJITO		
WHITE NEGRONI		Marine Everleaf, lime, sugar, soda, mint		
Tanqueray Gin, Italicus Liqueur, Martini Reserva Ambrato Vermouth		ORANGE & GINGER HIGHBALL		
CLASSIC NEGRONI		Forest Everleaf, Fever-Tree Ginger ale, orange		
Bombay Sapphire Gin, Campari bitters, Martini Reserva Rubino Vermouth				
NEGRONI FLIGHT				
3 Negronis, Classic, White and Boulevardier				

FATHER’S DAY SUNDAY LUNCH	
3 COURSES £39.95 PER PERSON With a bottle of Leffe for dad	
Help yourself to the choice of appetisers from our French Market Table, followed by a traditional Roast du Vin or choice of Plat Principaux and finally a delicious Dessert.	
BON APPÉTIT!	
ENTRÉES	
THE FRENCH MARKET TABLE Soup of the day, a buffet of Severn & Wye hot and cold smoked salmon, shell on prawns, selection of charcuterie, grilled vegetables, pickles, potato salad, courgette, green bean and halloumi salad, fennel, feta and pomegranate salad, mixed leaf salad and freshly baked artisan breads	
PLATS PRINCIPAUX	
SCHNITZEL DE POULET Breaded chicken schnitzel, pickled red cabbage, charred red peppers, capers and rocket salad <i>(895kcal)</i>	MERLU AU BEURRE NOISETTE Brown butter baked hake, samphire, cucumber and mace croutons <i>(419kcal)</i>
SCHNITZEL HALLOUMI [V] Breaded halloumi schnitzel, pickled red cabbage, charred red peppers, capers and rocket salad <i>(925kcal)</i>	BROCOLI RÔTI & POIS CHICHES [VGI] Roasted broccoli, chickpeas, whipped feta, charred red peppers <i>(743kcal)</i>
BURGERS ET FRITES CLASSIQUES 200g burger patty, relish, bacon, grilled cheese, brioche bun <i>(1,187kcal)</i> OR Plant based burger patty, mushroom ketchup, grilled vegan feta cheese, plant based brioche bun <i>(1,143kcal)</i> [VGI]	SALADE MAISON [VGI] <i>(113kcal 227kcal)</i> Baby kale, edamame beans, quinoa and alfalfa sprouts <i>Choice of topping included</i> ♦ Chicken <i>(541kcal)</i> / Tiger Prawns <i>(70kcal)</i> / Halloumi [VGI] <i>(260kcal)</i>
PATISSERIES ET DESSERTS	
POT AU CHOCOLAT [V] Valrhona ‘Nyangbo’ chocolate, condensed milk and vanilla madeleine <i>(671kcal)</i>	CRÈME BRÛLÉE [V] <i>(717kcal)</i>
DÉLICE MYRTILLES, CRÈME AU CITRON [VGI] Blueberry and lemon curd fool <i>(222kcal)</i>	GLACES ET SORBETS [VGIA] <i>(34kcal)</i>
ASSIETTE DE FROMAGES <i>£2.95 supplement per person</i> ♦ French artisan cheese, biscuits and chutney <i>(487kcal)</i>	
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.	
<div><div></div><div>For further information on allergens please scan here.</div></div> <div>HOTELDUVIN.com</div>	



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

CROQUETTES DE SAUMON MARINÉ AU CIDRE DE NORMANDIE

Normandy cider cured salmon fishcakes, curried mayonnaise [V] (647kcal)

Wine Pairing: Rosé Sauvage By Hotel Du Vin, Clare Valley, South Australia, Australia [125ml glass]

TARTARE DE BOEUF

Chopped raw Donald Russell beef, piment d'Espelette Béarnaise (787kcal)

Wine Pairing: Louis Tete, Brouilly, Beaujolais, France [125ml glass]

MERLU AU BEURRE NOISETTE

Brown butter baked hake, samphire, cucumber and mace croutons (215kcal)

Wine Pairing Options:

White: Verdejo, Elias Mora, Rueda, Spain [175ml glass]

Red: Nero D'avola, La Segreta, Planeta, Sicily, Italy [175ml glass]

CRÈME BRÛLÉE [V] (222kcal)

Wine Pairing: Late Harvest Tokaji, Royal Tokaji, Hungary [50ml glass]

ASSIETTE DE FROMAGES

French artisan cheese, biscuits and chutney (570kcal)

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

£59.95 PER PERSON
(based on minimum of two sharing)

Sample menu, dishes and wines are subject to seasonal variations

Vegan alternative available

Please be aware that the Taste du Vin menu does not cater for specific allergens, please speak with a member of our team before ordering. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free or fulfil dietary requirements due to possible cross contamination during production. [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.



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HOTELDUVIN.com

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

Bistro du Vin

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

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
POT AU CHOCOLAT

DÉLICE MYRTILLES, CRÈME AU CITRON

GLACES ET SORBETS

ASSIETTE DE FROMAGES*

*£2.95 Supp

*EXCLUDES SUNDAY LUNCH



Prices from £29.95 per person

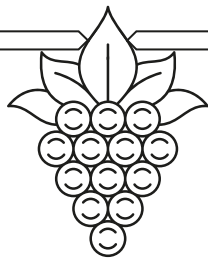


£40.95 with a glass of Champagne

AFTERNOON TEA

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

With a fine selection of finger
sandwiches, cakes and scones
with jam and clotted cream.

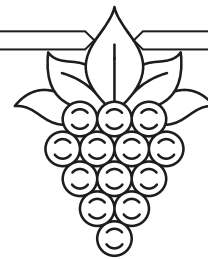


BISTRO DU VIN WINE LIST

Wine; the very lifeblood of our Hotels & Bistros. You will find us passionate, but not pretentious; excited, but not elitist.

We are here to help you explore, discover, or simply enjoy your favourites. Our expert in-house wine ambassadors and bar teams can draw from a cellar with an extensive mix of wines from around the world, from traditional quality Bordeaux and Burgundy through to trendy wines from the New World. It promises something for everyone ~ from a simplified selection of quaffable wines by the glass, to sophisticated and complex varieties from leading wine makers from every continent.

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



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French food and wine are at the heart of Bistro du Vin and we have a selection of wines we are immensely proud of, from across the many of the notable wine appellations in France. Here you will find an overview of each of the regions and the wines currently featured within this list:

CHAMPAGNE

** Cuvée Hotel du Vin, Lombard
* Lanson Père et Fils
* Lanson Rosé
Lombard, Blanc de Noirs, Brut Nature, Grand Cru, Verzenay
Lanson, Blanc de Blancs
Laurent-Perrier Vintage
Grand Siècle By Laurent-Perrier*

CHABLIS

Chablis 1ER Cru, Montmains, Olivier Tricon

ALSACE

*Riesling, Trimbach, Ribeauvillé
Gewurztraminer, Classic, Hugel*

LOIRE VALLEY REGIONS

** Muscadet, Sèvre-et-Maine sur Lie La Bretesche, Jérémie Huchet
Vouvray, Marc Bredif
Pouilly-Fumé, Villa Paulus, Domaine Masson-Blondelet
Sancerre, 'Le Pierrier', Domaine Thomas*

BURGUNDY

*Meursault, Bouchard Père & Fils
Maranges 1ER Cru, La Fussière
Puligny Montrachet, Domaine Pernot Belicard
C hassagne-Montrachet, Thomas Morey, Rouge Vieilles Vignes
Gevrey-Chambertin, Joseph Drouhin*

BEAUJOLAIS

** Brouilly, Louis Tête
Chénas, Château Belleverne*

BORDEAUX

** Bordeaux Supérieur 'Tradition' Château Penin
Bordeaux Supérieur, Château de Cazenove
Saint-Émilion Grand Cru, Château Tour Baladoz
Château Talbot, Grand Cru Classé Saint-Julien
Château Tronquoy, Saint-Estèphe
Margaux, Château Tayac
Pomerol, Château Mazeyres*

SOUTH OF FRANCE

** Maison Blanc, Rouge & Rosé by Anciens Temps, Vin de France
* Viognier, Les Iles Blanches, Cellier des Chartreux, IGP Gard
* Merlot, Domaine La Croix Belle, Côtes de Thongue, Pays d'Oc*

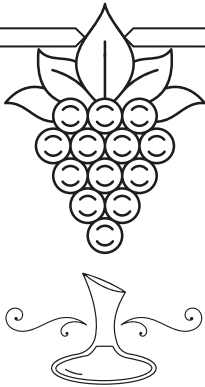
PROVENCE

** Provence Rosé, Chateau Léoube, Côtes de Provence, France [Organic]
Secret de Léoube Rosé, Côtes de Provence, France [Organic]*

RHÔNE VALLEY REGIONS

*Condrieu, La Petite Côte, Yves Cuilleron
Chateauneuf du Pape, Domaine Chante Cigale
Côte Rôtie, Guigal, Brune et Blonde
Cairanne, Argiles Blanches Blanc, Domaine Boutinot*

** This symbol shows wines that are available by the glass.*



TO DECANT OR NOT TO DECANT?

The question of 'should wine always be decanted' is regularly asked by our guests. Before we can answer this let us look at the two main reasons why we decant wine. Firstly, to oxidate the wine through the transfer of wine from the bottle to the decanter, and the increased surface area of the wine to air contact in the decanter. This oxidation helps to soften the acidity in the wine and makes the wine 'smoother' and more enjoyable to drink. Secondly, the process of decanting helps to remove any sediment from the wine. However, does this mean that all wines should be decanted, and the answer is no!

Styles of wine that get the most benefit from being decanted are those either with high levels of sediment or bigger more full-bodied reds such as Barolo from Italy and Cabernet based wines. These styles of wine are full bodied and high in tannins, the decanting process therefore helps to make these wines softer and more enjoyable to drink. Other wines, for instance most whites and lighter reds such as Pinot Noir, tend not to benefit from the decanting process and may even deteriorate from being decanted. However, ultimately the choice of whether you wish to have your wine decanted or not is yours, we will just recommend the wines that benefit most from the decantation process.

BISTRO DU VIN WINE LIST

CHAMPAGNE & SPARKLING WINE

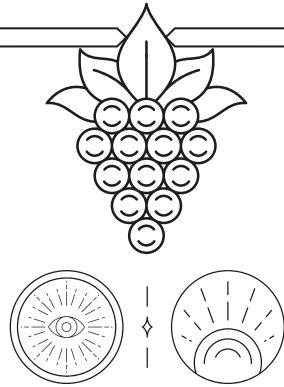
	glass 125ml	bottle 750ml
EINS, ZWEI, ZERO, SPARKLING RIESLING Leitz, Germany [Alcohol-Free]	£4.95	£27.95
PROSECCO, EXTRA DRY NV Fiol, Veneto, Italy	£7.95	£42.95
HENNERS BRUT NV East Sussex, England	£11.95	£67.95
CUVÉE HOTEL DU VIN Lombard, France	£12.50	£72.95
LANSON PÈRE ET FILS France	£15.95	£92.95
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 Kendall Jackson, Vintners Reserve, California, USA	£11.95	£16.95	£33.50	£49.95

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!

BISTRO DU VIN WINE LIST

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 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.