



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.



**Bistro
du Vin**



APERITIF

125ML GLASS OF SPARKLING WINE

Brut Metodo Classico, Planeta

PLANETA

ANTIPASTI

**BURRATA, WOOD-FIRED HERITAGE
TOMATOES & PURPLE BASIL**

Planeta olive oil and Barolo red wine vinegar

**CURED MEATS, AGED PECORINO,
ROCKET & AGED BALSAMIC**

Copa, bresaola and salamis, all butchered and cured in Somerset and Dorset, dressed with the finest pecorino, rocket salad, Planeta olive oil and balsamic vinegar

HOUSE PICKLED VEGETABLES

ITALIAN OLIVES

ROSEMARY & CHILLI FIRE-ROASTED NUTS

CHARGRILLED SOURDOUGH & FOCACCIA

FROM THE WOOD-FIRE

WOOD-ROASTED 28-DAY RIB OF BEEF

Simply seasoned with Maldon sea salt and cracked black pepper, and slowly roasted over a wood fire, brushed with bone marrow

WHOLE ROAST SEABASS HERB SKEWERS

Stuffed with lemon and fennel and skewered with rosemary and thyme

YORKSHIRE HERB-FED FREE RANGE CHICKEN

Marinated in lemon and tarragon, then slowly roasted over the wood fire

Served with

WOOD-FIRED VEGETABLES

Mediterranean-style vegetables chargrilled over an open flame with chilli and thyme

CONFIT NEW POTATOES

Confit with garlic in Planeta olive oil

CAPONATA

A traditional Sicilian stew with aubergines, tomatoes, celery and onions

£49PP