

Bistro du Vin



LOCAL PRIX FIXE MENU

2 COURSES - £24.95 | 3 COURSES - £29.95 Add a 175ml glass of house wine or bottle of beer for £3.50

HORS D'OEUVRES



PÂTÉ DE CAMPAGNE

Farmhouse terrine marinated in Brighton Gin with cornichons (501kcal)

TARTARE DE SAUMON FUMÉ

Smoked salmon, basil vinaigrette, baguette crisp (447kcal)

SOUPE AU PISTOU [VGI]

Spring vegetable soup with Sussex wild garlic pistou (334kcal)

PLATS PRINCIPAUX



GRATIN DE POISSON

Traditional Sussex fish pie with smoked haddock topped with crispy breadcrumbs (662kcal)

TARTE PROVENÇALE [VGI]

Confit tomato and aubergine tarte tatin with green salad and pesto (422kcal)

CÔTE DE PORC, SAUCE CHARCUTIÈRE

Honey glazed pork chop, Sussex Camembert mash (947kcal)

DESSERTS



CRÈME VANILLE, COULIS DE FRAISE [VGI]

Bird & Blend Mojitea panna cotta with strawberry coulis (166kcal)

FONDANT CHOCOLAT [V]

Chocolate fondant with Henners sparkling wine crème Anglaise (824kcal)

FLOWER MARIE [V]

Chutney and toasted Altamura (346kcal)

GLACES ET SORBETS (34kcal) [VGIA]



