

CORK vs SCREW CAP

Wine makers have lots of options now on how to seal their wine bottles. Real cork, artificial cork, plastic corks, screw caps, even glass stoppers are all available, but does the choice of stopper really make a difference? There are benefits to various bottle stoppers, so let's look at the top two options. Firstly, real cork has the romance and historical significance and is believed to be very important to the maturing process of wines that need time to age. However, the chances of a faulty wine from a bottle with a real cork is higher! Screw cap wines are more sustainable, cheaper and far less likely to cause a wine fault, but they do not have the same romance and presentation as a cork, nor do they have the same impact on the aging process.

Overall our take on it is that for a wine that does not need to age to improve, such as a high-acid white made to be drunk young and fresh, a screw cap is ideal, but for a wine than needs time to age, such as a premium Bordeaux, we prefer the benefits of real cork.

BISTRO DU VIN SIGNATURE SELECTION

RED WINE - FRANCE

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

RED WINE - REST OF THE WORLD

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

SPECIAL 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	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
BROCOLI RÔTI & POIS CHICHES [VGI]	LE CAMEMBURGER & POMMES FRITES	MOULES MARINIÈRE & POMMES FRITES	STEAK HACHÉ & PETITE SALADE	FISH & CHIPS À LA LEFFE* *£5 Supp	POULET NOIR RÔTI* *£12.50 Supp	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 £19.95, 3 COURSES £24.95

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

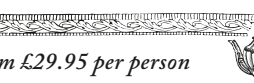
SUNDAY LUNCH

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



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.



COCKTAILS			
CHAMPAGNE COCKTAILS			
<b>CLASSIC CHAMPAGNE COCKTAIL</b> Cuvée Hotel du Vin Champagne, Hennessy Cognac, bitters, sugar	£13.95	<b>FRENCH FIZZ</b> Cuvée Hotel du Vin Champagne, Absolut Vodka, Briottet Crème de Framboise, pineapple	£12.95
<b>BELLINI ROYALE</b> Cuvée Hotel du Vin Champagne, Briottet Crème De Pêche, peach	£12.95	<b>KIR ROYALE</b> Cuvée Hotel du Vin Champagne, Briottet Crème de Cassis, blackberry	£12.95
<b>FRENCH 75</b> Cuvée Hotel du Vin Champagne, Tanqueray Gin, lemon, sugar, soda	£12.95	<b>MIMOSA</b> Cuvée Hotel du Vin Champagne, orange	£10.95
COCKTAILS AU CLASSIQUE	£11.95	COCKTAILS AU VIN	£11.95
<b>BLOODY MARY</b> Absolut Vodka, tomato, spices		<b>CABERNET SOUR</b> Slingsby Marmalade Gin, Showdown Cabernet Sauvignon, lemon, grape, sugar	
<b>COSMOPOLITAN</b> Absolut Citron Vodka, Cointreau, cranberry, lime		<b>GRAHAMS PORT OLD FASHIONED</b> Woodford Reserve Bourbon, Reserve Blended Port ‘Six Grapes by Graham’s’, sugar, orange	
<b>GARDEN MOJITO</b> Hendricks Gin, St Germain Elderflower Liqueur, Elderflower Cordial, cucumber, mint, soda		<b>MALVASIA SOARES</b> Grahams Blend No.5 White Port, El Jimador Reposado Tequila, Crème de Pêche, agave, lime	
<b>MARGARITA</b> El Jimador Reposado Tequilla, Cointreau, lime, agave, salt		<b>PROVENCE ROSÉ CRUSH</b> Puerto de Indias Strawberry Gin, Briottet Crème de Framboise, Château Gairoidr Provence Rosé, apple, strawberry, raspberry	
<b>OLD FASHIONED</b> Woodford Reserve Bourbon, demerara, bitters		<b>GRAHAM’S BLEND NO.5 WHITE PORT &amp; TONIC</b> Graham's Blend No.5 White Port, Fever-Tree Mediterranean Tonic, lemon, mint	
<b>PINA COLADA</b> Bacardi Coconut Rum, pineapple, cream, coconut, lime			
<b>RASPBERRY DAIQUIRI</b> Bacardi Carta Blanca Rum, Briottet Crème de Framboise, bitters, lime, sugar, raspberry			
MARTINIS		GIN & TONICS	£10.95
<b>ESPRESSO MARTINI</b> Absolut Vodka, Tosolini Exprè Liqueur, espresso, sugar		<b>BROCKMANS</b> Fever-Tree Elderflower Tonic, blueberry, grapefruit	
<b>PASSION FRUIT MARTINI</b> Absolut Vanilia Vodka, Passoã Passion Fruit Liqueur, pineapple, passion fruit, Prosecco		<b>GIN MARE</b> Fever-Tree Indian Tonic, orange, rosemary	
<b>SOURS</b>		<b>PUERTO DE INDIAS</b> Fever-Tree Slimline Tonic, strawberry, mint	
<b>RHUBARB SOUR</b> Slingsby Rhubarb Gin, bitters, raspberry, lemon, sugar		<b>SAPLING</b> Fever-Tree Slimline Tonic, lemon	
<b>WHISKEY SOUR</b> Woodford Reserve Bourbon, bitters, lemon, sugar, foam		<b>SLINGSBY RHUBARB</b> Fever-Tree Elderflower Tonic, orange, raspberry	
<b>AMARETTO SOUR</b> Saliza Tosolini Amaretto, bitters, lemon, sugar, foam		NON-ALCOHOLIC COCKTAILS	£9.95
<b>NEGRONIS</b>		<b>COSNOPOLITAN</b> Mountain Everleaf, cranberry, lime, sugar	
<b>BOULEVARDIER</b> Woodford Reserve Bourbon, Campari bitters, Martini Reserva Rubino Vermouth		<b>FOREST DAIQUIRI</b> Forest Everleaf, lime, honey	
<b>WHITE NEGRONI</b> Tanqueray Gin, Italicus Liqueur, Martini Reserva Ambrato Vermouth		<b>MARINE SPRITZ</b> Marine Everleaf, light Fever-Tree tonic, cucumber, lime	
<b>CLASSIC NEGRONI</b> Bombay Sapphire Gin, Campari bitters, Martini Reserva Rubino Vermouth		<b>NOJITO</b> Marine Everleaf, lime, sugar, soda, mint	
<b>NEGRONI FLIGHT</b> 3 Negronis, Classic, White and Boulevardier	£15.00	<b>ORANGE &amp; GINGER HIGHBALL</b> Forest Everleaf, Fever-Tree Ginger ale, orange	



### WINE GLASS SHAPES

*The bigger the glass, the better the wine, right? Wrong! The correct wine glass shape and size is more about matching with the style of the wine than the quality of it. For example, a high-acid white wine such as Sauvignon Blanc, no matter what the quality, will always be best enjoyed in a smaller wine glass. Whereas a Pinot Noir or an oaked Chardonnay should be in a larger more bulbous 'Burgundy' wine glass and a full-bodied red, such as a Cabernet Sauvignon in a tall, larger 'Bordeaux' wine glass.*

*There are a number of considerations in matching wine style and wine glass shape including the way our nose and sense of smell receive these wines, but the main reason is the consideration of which parts of the tongue, the 'palate', we wish the wine to be received by. The palate has different sections that identify the various elements of the wine. The glass shape helps to position the wine correctly around the palate whilst being drunk, to maximise the enjoyment of that style of wine. So, when wine is served in the correct glass it can make a huge difference to the enjoyment of that wine!*

## BISTRO DU VIN SIGNATURE SELECTION

CHAMPAGNE & SPARKLING WINE	bottle 750ml
JANSZ, CUVÉE ROSÉ, NV Tasmania, Australia	£56.95
LOMBARD, BLANC DE NOIRS, BRUT NATURE Grand Cru, Verzenay	£112.95
LANSON, BLANC DE BLANCS	£129.95
LAURENT-PERRIER VINTAGE	£132.95
GRAND SIÈCLE BY LAURENT-PERRIER	£269.95

WHITE WINE - FRANCE	bottle 750ml
RIESLING Trimbach, Alsace	£48.95
CAIRANNE Argiles Blanches Blanc, Domaine Boutinot, Southern Rhône	£49.95
GEWURZTRAMINER Classic, Hugel, Alsace	£54.95
VOUVRAY Marc Bredif, Loire Valley	£56.95
SANCERRE ‘Le Pierrier’, Domaine Thomas, Loire Valley	£72.95
POUILLY-FUMÉ Villa Paulus, Domaine Masson-Blondelet, Loire Valley	£74.95
CHABLIS 1ER Cru Montmains, Olivier Tricon	£74.95
CONDRIEU La Petite Côte, Yves Cuilleron, Rhône Valley	£102.95
MEURSAULT Bouchard Père & Fils, Burgundy	£129.95
PULIGNY MONTRACHET Domaine Pernot Belicard, Burgundy	£132.95

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