



Bistro du Vin

Wine First. Always.

From the very beginning, Hotel du Vin was created with one guiding principle, the wine comes first. Our cellar is more than a list; it's a journey through vineyards, vintages, and stories, carefully curated to surprise, delight, and inspire. Every bottle has a character, a place it calls home, and a reason it's found its way here.

This philosophy has shaped everything we do. Exceptional wines, enjoyed without pretence, deserve food crafted with the same respect and attention, honest, flavoursome bistro dishes that let the wine shine. The magic lies in the pairing: the way a sip can lift a flavour, or a bite can reveal a hidden note in the glass.

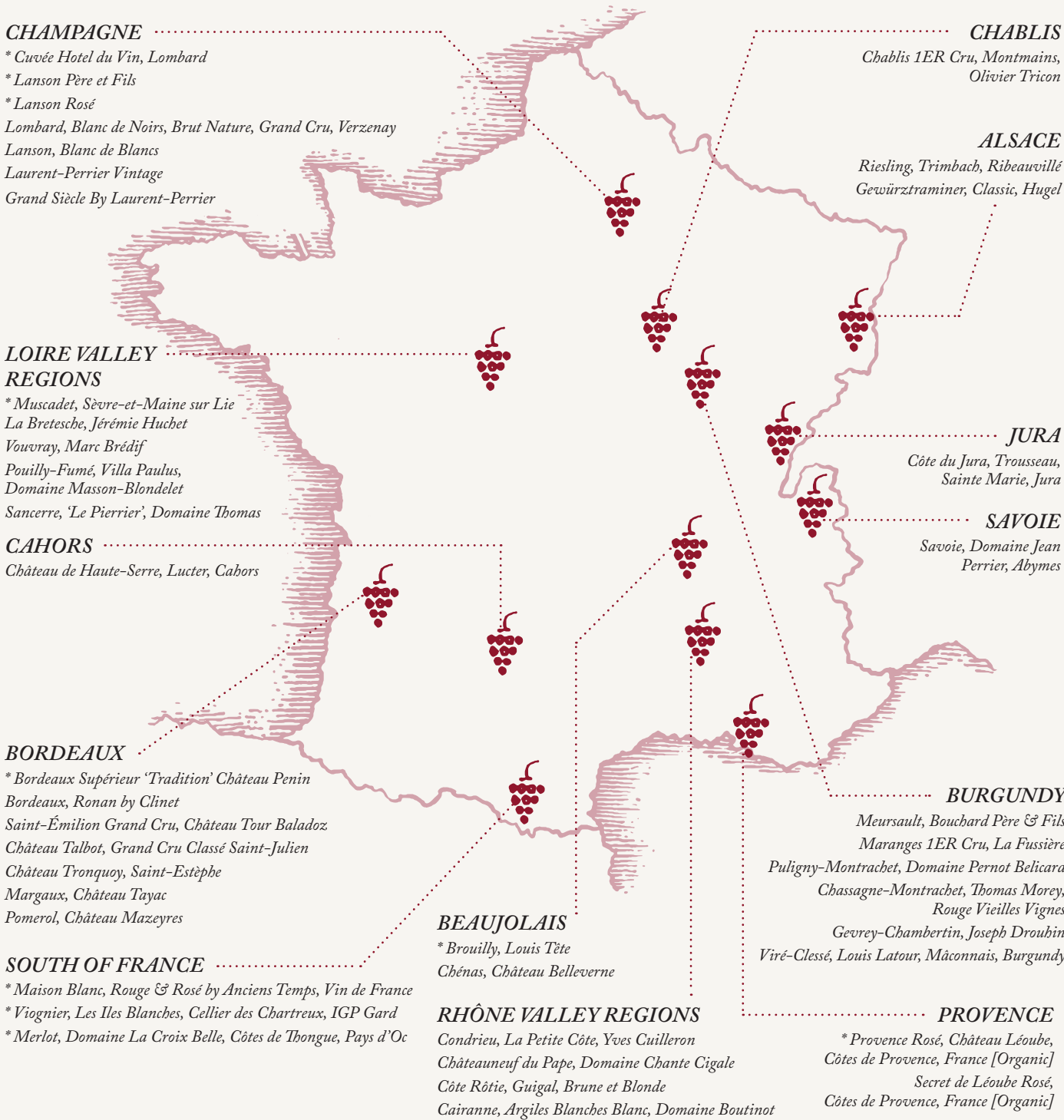
That's why our wine list comes before the menu. Because here, the glass is the starting point, the dish its perfect companion. At Hotel du Vin, we invite you to take your time, explore, and savour, because every great glass deserves a great plate alongside it.



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. 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.

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 notable wine appellations in France. Here you will find each of the regions and the wines currently featured within this list:



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 oxidise 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.

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	£69.95
CUVÉE HOTEL DU VIN Lombard, France	£12.95	£74.95
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	£7.50	£10.50	£20.95	£29.95
RIESLING Hills & Valleys, Pikes, Clare Valley, South Australia	£8.50	£11.95	£23.95	£34.95
MUSCADET Sèvre-et-Maine sur Lie La Bretesche, Jérémie Huchet, France	£8.95	£12.50	£24.95	£36.95
PINOT GRIGIO Puiatti, Friuli-Venezia Giulia, Italy	£9.50	£13.50	£26.95	£38.95
VIOGNIER Les Îles Blanches, Cellier des Chartreux, IGP Gard, France	£9.95	£13.95	£27.50	£39.95
VERDEJO Elias Mora, Rueda, Spain	£10.25	£14.50	£28.50	£40.95
SAUVIGNON BLANC Crowded House, Marlborough, New Zealand	£10.50	£14.95	£28.95	£42.95
CHARDONNAY V1, Journey's End, Stellenbosch, South Africa	£11.25	£16.25	£31.95	£46.95
CHABLIS Joseph Drouhin, France	£13.25	£18.95	£36.95	£54.95

ROSÉ WINE	glass 175ml	glass 250ml	carafe 500ml	bottle 750ml	magnum 1500ml
MAISON ROSÉ Anciens Temps, Vin de France	£7.50	£10.50	£20.95	£29.95	
ROSÉ SAUVAGE BY HOTEL DU VIN Clare Valley, South Australia	£8.95	£12.50	£24.95	£36.95	
PROVENCE ROSÉ Château Léoube, Côtes de Provence, France [Organic]	£11.95	£16.95	£33.50	£49.95	£99.95
SECRET DE LÉOUBE ROSÉ Côtes de Provence, France [Organic]				£65.95	

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



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 makes wines from Chardonnay grapes and Sancerre from Sauvignon Blanc grapes!

RED WINE

	glass 175ml	glass 250ml	carafe 500ml	bottle 750ml
MAISON ROUGE <i>Anciens Temps, Vin de France</i>	£7.50	£10.50	£20.95	£29.95
NERO D'AVOLA <i>La Segreta, Planeta, Sicily, Italy</i>	£8.50	£11.95	£23.95	£34.95
MERLOT <i>Domaine La Croix Belle, Côtes de Thongue, Pays d'Oc, France [Organic]</i>	£8.95	£12.50	£24.95	£36.95
BOM MALANDRO <i>Symington's Family Estates, Douro DOC, Portugal</i>	£9.50	£13.50	£26.95	£38.95
MALBEC BY HOTEL DU VIN <i>Mendoza, Argentina</i>	£9.95	£13.95	£27.50	£39.95
BEAUJOLAIS <i>Brouilly, Louis Tête, France</i>	£10.50	£14.95	£28.95	£42.95
BORDEAUX SUPÉRIEUR <i>'Tradition' Château Penin, France</i>	£11.25	£16.25	£31.95	£46.95
PINOT NOIR <i>Seifried Estate, Nelson, New Zealand</i>	£11.95	£16.95	£33.50	£49.95
RIOJA RESERVA <i>Lealtanza, Altanza, Spain</i>	£13.25	£18.95	£36.95	£54.95

DESSERT WINES & PORT

	glass 50ml	glass 100ml	glass 125ml	bottle
MOSCATO D'ASTI <i>Alasia, Italy [750ml bottle]</i>			£5.50	£28.95
TOKAJI <i>Late Harvest by Royal Tokaji, Hungary [500ml]</i>	£5.00	£9.95		£46.95
LICOR DE TANNAT <i>Familia Deicas, Uruguay [500ml]</i>	£6.00	£11.95		£56.95
RESERVE BLENDED PORT <i>Six Grapes by Graham's, Portugal [750ml]</i>	£3.00	£5.95		£36.95
10 YEAR OLD TAWNY <i>Graham's, Portugal [750ml]</i>	£4.00	£7.95		£49.95
MADEIRA <i>10 Year Old Bual, Blandy's Portugal [750ml]</i>	£5.00	£9.95		£69.95
20 YEAR OLD TAWNY <i>Graham's, Portugal [750ml]</i>	£6.00	£11.95		£84.95
QUINTA DOS MALVEDOS <i>Vintage Port, Graham's, Portugal [375ml]</i>				£48.95

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.

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 <i>Tasmania, Australia</i>	£56.95
HAMLEDON, BLANC DE BLANCS <i>England</i>	£88.95
LOMBARD, BLANC DE NOIRS, BRUT NATURE <i>Grand Cru, Verzenay</i>	£119.95
LANSON, BLANC DE BLANCS	£129.95
LAURENT-PERRIER VINTAGE	£132.95
GRAND SIÈCLE BY LAURENT-PERRIER	£269.95

WHITE WINE - FRANCE

	bottle 750ml
SAVOIE <i>Domaine Jean Perrier, Abymes</i>	£49.95
CAIRANNE <i>Argiles Blanches Blanc, Domaine Boutinot, Southern Rhône</i>	£51.95
RIESLING <i>Trimbach, Alsace</i>	£54.95
VOUVRAY <i>Marc Brédif, Loire Valley</i>	£58.95
GEWÜRZTRAMINER <i>Classic, Hugel, Alsace</i>	£62.95
VIRÉ-CLESSÉ <i>Louis Latour, Mâconnais, Burgundy</i>	£65.95
SANCERRE <i>'Le Pierrier', Domaine Thomas, Loire Valley</i>	£72.95
CHABLIS 1ER Cru <i>Montmains, Olivier Tricon</i>	£74.95
POUILLY-FUMÉ <i>Villa Paulus, Domaine Masson-Blondelet, Loire Valley</i>	£78.95
CONDRIEU <i>La Petite Côte, Yves Cuilleron, Rhône Valley</i>	£102.95
MEURSAULT <i>Bouchard Père & Fils, Burgundy</i>	£135.95
PULIGNY-MONTRACHET <i>Domaine Pernot Belicard, Burgundy</i>	£142.95

WHITE WINE - REST OF THE WORLD

FLORÃO <i>Quinta da Fonte Souto, Alentejo, Portugal</i>	£42.95
SAVATIANO <i>Papagiannakos, Attica, Greece</i>	£44.95
GAVI DI GAVI <i>La Minaia, Nicola Bergaglio, Italy</i>	£46.95
SEMILLON <i>Regna Loca, Rickety Bridge, Franschhoek, South Africa</i>	£48.95
ALBARIÑO <i>Lias by Martin Codax, Rías Baixas, Spain</i>	£52.95
SAUVIGNON BLANC <i>Awatere River by Louis Vavasour, Marlborough, New Zealand</i>	£52.95
CHARDONNAY <i>Kendall Jackson, Vintners Reserve, California, USA</i>	£55.95
QUINTA DA FONTE SOUTO BRANCO <i>Alentejo, Portugal</i>	£62.95
DRY RIESLING <i>Dönnhoff QbA, Nabe, Germany</i>	£68.95
CHARDONNAY <i>Catena Alta, Mendoza, Argentina</i>	£72.95

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 are 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 that needs time to age, such as a premium Bordeaux, we prefer the benefits of real cork.

Bistro du Vin Signature Selection

RED WINE - FRANCE

	<i>bottle</i> 750ml
<i>BEAUJOLAIS</i> Chénas, Château Belleverne	£42.95
<i>BORDEAUX SUPÉRIEUR</i> Ronan by Clinet, Bordeaux	£48.95
<i>CHÂTEAU DE HAUTE-SERRE</i> Lucter, Cahors	£54.95
<i>COTE DU JURA</i> Trousseau, Sainte Marie, Jura	£67.95
<i>CHÂTEAUNEUF DU PAPE</i> Domaine Chante Cigale, Southern Rhône Valley	£76.95
<i>MARANGES</i> 1ER Cru, La Fussière, Burgundy	£82.95
<i>MARGAUX</i> Château Tayac, Bordeaux	£95.95
<i>SAINT-ÉMILION GRAND CRU</i> Château Tour Baladoz, Bordeaux	£102.95
<i>CHASSAGNE-MONTRACHET</i> Thomas Morey, Rouge Vieilles Vignes, Burgundy	£114.95
<i>POMEROL</i> Château Mazeyres, Bordeaux	£118.95
<i>CHÂTEAU TRONQUOY</i> Saint-Estèphe, Bordeaux	£119.95
<i>GEVREY-CHAMBERTIN</i> Joseph Drouhin, Burgundy	£139.95
<i>CÔTE RÔTIE</i> Guigal, Brune et Blonde, Rhône Valley	£145.95
<i>SAINT-JULIEN</i> Château Talbot, Grand Cru Classé, Bordeaux	£179.95

RED WINE - REST OF THE WORLD

	<i>bottle</i> 750ml
<i>‘DOURO RED’</i> Quinta Do Crasto, Douro, Portugal	£37.95
<i>CARMÉNÈRE</i> Gran Reserva Tarapacá, Maipo, Chile	£38.95
<i>BOBAL</i> Sierra Norte Pasi�n de Bobal, Spain	£39.95
<i>PINOT NERO</i> Colterenzio, DOC, Alto Adige, Italy	£42.95
<i>SHIRAZ</i> The Riebke, Teusner, Barossa Valley, South Australia, Australia	£49.95
<i>ZINFANDEL</i> Edmeades, Mendocino County, California, USA	£52.95
<i>PURGATORI</i> Familia Torres, Costers del Segre, Spain	£53.95
<i>ALTITUDES RED</i> Ixsir, Lebanon	£54.95
<i>POST SCRIPTUM DE CHRYSOLA</i> Prats & Symington, Douro, Portugal	£59.95
<i>RIBERA DEL DUERO</i> ‘9 meses’ Carmelo Rodero, Spain	£60.95
<i>CABERNET SAUVIGNON</i> Thelema, Western Cape, South Africa	£62.95
<i>PINOT NOIR</i> ‘Juggernaut’ by Bogle, Russian River Valley, California, USA	£69.95
<i>RIOJA</i> Reserva, Unica, Sierra Cantabria, Spain	£72.95
<i>SYRAH</i> The Griffin by Journey’s End, Stellenbosch, South Africa	£79.95
<i>PRELUDIO</i> “Barrel Select” by Familia Deicas, Uruguay	£84.95
<i>AMARONE</i> Della Valpolicella, Reius, Sartori, Italy	£89.95
<i>BRUNELLO DI MONTALCINO</i> Il Poggione, Montalcino, Tuscany	£94.95
<i>CABERNET SAUVIGNON</i> Palermo by Orin Swift, Napa Valley, California, USA	£109.95
<i>MAS LA PLANA</i> [Cabernet Sauvignon], Familia Torres, Pened�s, Spain	£112.95
<i>GAUDIUM RESERVA</i> Marques De Caceres, Rioja, Spain	£129.95
<i>BAROLO</i> Propriet� Fontanafredda, Fontanafredda, Italy	£132.95
<i>CATENA ZAPATA MALBEC</i> Mendoza, Argentina	£144.95

Taste du Vin

A CURATED JOURNEY THROUGH WINE & FLAVOUR

Each course has been expertly paired by our group sommelier with a glass of wine to complement the dish

CUV E HOTEL DU VIN

Lombard, France | 125ml

SAUMON FUM 

Oak smoked salmon, treacle soda bread and fromage blanc

ADD ON: HU TRES NATURE

Single

VIOGNIER

Les  les Blanches, Cellier des Chartreux, IGP Gard, France | 125ml

SOUPE   L’OIGNON

French onion soup

BOM MALANDRO

Symington’s Family Estates, Douro DOC, Portugal | 175ml

OR

CHARDONNAY

V1, Journey’s End, Stellenbosch, South Africa | 175ml

POITRINE DE PORC R TIE

Roasted pork belly, braised butter beans and wild mushrooms

UPGRADE  10PP: CH TEAUBRIAND

Pommes frites, haricots verts, sauce au poivre

MADEIRA

10 Year Old Bual, Blandy’s Portugal | 50ml

VALRHONA POT DE CHOCOLAT

Chantilly cream

RESERVE BLENDED PORT

Six Grapes by Graham’s, Portugal | 50ml

ASSIETTE DE FROMAGES

British cheese, biscuits and chutney

 79.95 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.



For further information on allergens please scan here.

HOTELDUVIN.com