

SPÉCIAL DU JOUR

We are making everyday special

MAIN COURSE & DRINK | £19.95

175ml glass of house wine, a beer or soft drink

Please ask your server for details

MONDAY

BROCOLI RÔTI
& POIS CHICHES [VGI]

TUESDAY

LE CAMEMBURGER
& POMMES FRITES

WEDNESDAY

MOULES MARINIÈRE
& POMMES FRITES

THURSDAY

STEAK HACHÉ & PETITE SALADE

FRIDAY*

DEMI-HOMARD
ET FRITES*

*£15 Supp

SATURDAY

POULET NOIR RÔTI*

*£12.50 Supp

SUNDAY

CONTRE-FILET DE
BOEUF RÔTI

HALF LOBSTER & FRIES FRIDAYS

BUY ONE SET ONE FREE

£1 from the sale of this dish
will be donated to The National
Lobster Hatchery to support its
continued work to conserve and
protect long term native lobster
stocks in UK waters.



Add a glass of
Champagne
for £10



Bistro du Vin

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

POULET JAUNE ÉLEVÉ AU MAÏS
BROCOLI RÔTI & POIS CHICHES

CRÈME BRÛLÉE
£24.95

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
CUISSES DE GRENOUILLE À L'AIL RÔTIES AU FOUR
Oven roasted garlic frogs legs, black chickpea houmous, pea shoots

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

POULET JAUNE ÉLEVÉ AU MAÏS

Corn fed chicken breast, Ratte potato, Lyonnaise salad

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



TASTE DU VIN

FOR A TRUE
TASTE OF
HOTEL DU VIN

A wonderful way to
explore 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

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					
CLASSIC CHAMPAGNE COCKTAIL		£13.95	FRENCH FIZZ	£13.95	
Cuvée Hotel du Vin Champagne, Hennessy Cognac, bitters, sugar			Cuvée Hotel du Vin Champagne, Absolut Vodka, Briottet Crème de Framboise, pineapple		
BELLINI ROYALE		£13.95	KIR ROYALE	£13.95	
Cuvée Hotel du Vin Champagne, Briottet Crème De Pêche, peach			Cuvée Hotel du Vin Champagne, Briottet Crème de Cassis, blackberry		
FRENCH 75		£13.95	MIMOSA	£10.95	
Cuvée Hotel du Vin Champagne, Tanqueray Gin, lemon, sugar, soda			Cuvée Hotel du Vin Champagne, orange		
COCKTAILS AU CLASSIQUE		£12.95	COCKTAILS AU VIN		£12.95
BLOODY MARY			MALBEC SOUR		
Absolut Vodka, tomato, spices			Slingsby Marmalade Gin, Hotel du Vin Malbec, 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, Côtes de 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					
RASPBERRY DAIQUIRI		BROCKMANS			
Bacardi Carta Blanca Rum, Briottet Crème de Framboise, bitters, lime, sugar, raspberry		Fever-Tree Elderflower Tonic, blueberry, grapefruit			
MARTINIS		GIN MARE			
ESPRESSO MARTINI		Fever-Tree Indian Tonic, orange, rosemary			
Absolut Vodka, Tosolini Exprè Liqueur, espresso, sugar		PUERTO DE INDIAS			
PASSION FRUIT MARTINI		Fever-Tree Slimline Tonic, strawberry, mint			
Absolut Vanilia Vodka, Passoã Passion Fruit Liqueur, pineapple, passion fruit, Prosecco		SAPLING			
SOURS		Fever-Tree Slimline Tonic, lemon			
RHUBARB SOUR		SLINGSBY RHUBARB			
Slingsby Rhubarb Gin, bitters, raspberry, lemon, sugar		Fever-Tree Elderflower Tonic, orange, raspberry			
WHISKEY SOUR					
Woodford Reserve Bourbon, bitters, lemon, sugar, foam					
AMARETTO SOUR					
Saliza Tosolini Amaretto, bitters, lemon, sugar, foam					
NEGRONIS		NON-ALCOHOLIC COCKTAILS			£9.95
BOULEVARDIER		COSNOPOLITAN			
Woodford Reserve Bourbon, Campari bitters, Martini Reserva Rubino Vermouth		Mountain Everleaf, cranberry, lime, sugar			
WHITE NEGRONI		FOREST DAIQUIRI			
Tanqueray Gin, Italicus Liqueur, Martini Reserva Ambrato Vermouth		Forest Everleaf, lime, honey			
CLASSIC NEGRONI		MARINE SPRITZ			
Bombay Sapphire Gin, Campari bitters, Martini Reserva Rubino Vermouth		Marine Everleaf, light Fever-Tree tonic, cucumber, lime			
NEGRONI FLIGHT		NOJITO			
£15.00	3 Negronis, Classic, White and Boulevardier	Marine Everleaf, lime, sugar, soda, mint			
		ORANGE & GINGER HIGHBALL			
		Forest Everleaf, Fever-Tree Ginger ale, orange			

BISTRO DU VIN

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. We celebrate the changing of seasons and the bountiful produce they bring. We are delighted to serve a selection of Chef's daily specials, curated by our talented teams using fresh seasonal ingredients and local produce. We encourage you to relax, dine, and soak up the atmosphere. Please speak with your server for more details.

AMUSE-BOUCHES

PETITES OLIVES LUCQUES [VGI] (94kcal) £5.95

AMANDES FUMÉES [V] £3.95

Smoked almonds (307kcal)

PAIN D'ÉPI [V] £8.50

Maison Bordier butter (188kcal)

Additions £2.00:

Pork Rilette (56kcal) / Salmon Paté (182kcal) / Houmous [VGI] (35kcal)

FOUGASSE [V] £8.50

Black garlic aioli (1,024kcal)

SAUCISSON SEC £6.95

Cornichons (88kcal)

CROQUETTES DE SAUMON MARINÉ £7.95

AU CIDRE DE NORMANDIE

Normandy cider cured salmon fishcakes,

curried mayonnaise (647kcal)

HUÎTRES MARY £12.95

Native rock oyster, Vodka Bloody Mary,

caperberry and rock oyster garnish (1,599kcal)

HUÎTRES ROCK NATIVES

Native rock oysters - single (80kcal)

£4.95

Half a dozen (389kcal)

£10 supplement ♦ £26.95

Rock Oysters are carefully nurtured over a period of years until they reach the optimum level of maturity. Our ethos ensures our oysters are the highest quality available.

Oysters have been cultivated on the British coast since long before the advent of agriculture. Harvested from their beds in marshy waters since Roman times. The majority of oysters that grow within these beds are Rock Oysters (Gigas), known for their deep cupped shell and smooth meaty texture. They are often described as having a rich but not overbearing flavour, with a sweet aftertaste.

Pair with a glass of Champagne

125ml

CUVÉE HOTEL DU VIN

£13.00

Lombard, France

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.

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HORS D’OEUVRES

SOUPE A L'OIGNON £10.95
French onion soup (349kcal)

CHAMPIGNONS SAUTÉS [VGI] £11.50
Sautéed wild mushrooms, Madeira sauce, toasted sourdough (222kcal)

OEUF MAYONNAISE £10.95
Soft boiled Burford Brown hen’s egg, Dijon mayonnaise and shaved bottarga (290kcal)

CUISSES DE GRENOUILLE À L’AIL RÔTIES AU FOUR £10.50
Oven roasted garlic frogs legs, black chickpea houmous, pea shoots (236kcal)

TARTARE DE BOEUF £14.50
Chopped raw Donald Russell beef, piment d’Espelette Béarnaise (787kcal)

Pair with a glass of red 175ml
BEAUJOLAIS £10.25
Brouilly, Louis Tête, France

CARPACCIO DE PASTÈQUE, FETA AFFINÉE EN FÛT [VGIA] £9.95
Watermelon carpaccio, barrel aged feta, roasted pumpkin seeds, shallots and rocket (396kcal)

SAUMON FUMÉ £12.50
Severn & Wye smoked salmon, treacle soda bread and fromage Blanc (297kcal)

SALADE DE CRABE & FENOUIL £12.95
Portland Shellfish crab and fennel salad, orange and mustard vinaigrette (168kcal)

CREVETTES TIGRÉES GRILLÉES £13.95
Grilled tiger prawns, chilli, garlic and pastis butter (628kcal) £2 supplement

NOIX DE SAINT-JACQUES RÔTIES £17.95
Roasted king scallops, café de Paris butter (566kcal) £6 supplement

Pair with a glass of white 175ml
RIESLING £8.65
Hills & Valleys, Pikes, Clare Valley, South Australia



◆ *Supplement Applies* Hotel residents on a dinner inclusive package can choose 2 or 3 courses, including a side (dependent on package) from Hors D'oeuvres and/or Patisseries et Desserts and Plats Principaux and Legumes. Supplements apply to some dishes, as indicated.

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PLATS PRINCIPAUX

ENTRECÔTE AU POIVRE 250G £37.95
Donald Russell rib-eye steak, peppercorn sauce (801kcal) £10 supplement

Pair with a glass of red 175ml
RIOJA RESERVA £12.95
Lealtanza, Altanza, Spain

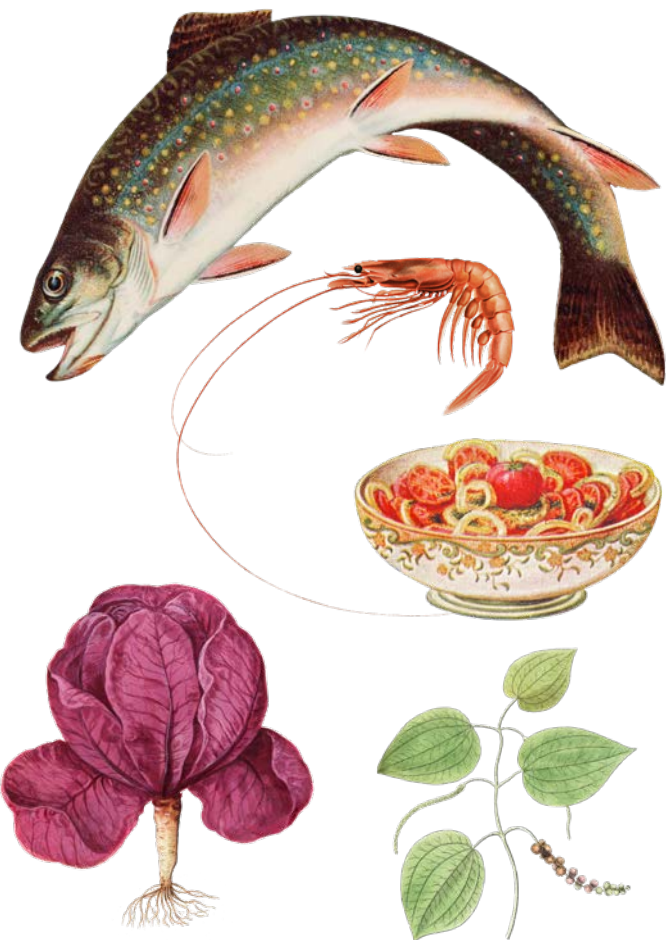
BOURGUIGNON D’AGNEAU £25.95
Lamb neck, pancetta, Paris brown mushrooms and pearl onions braised in a rich red wine sauce (694kcal)

Pair with a glass of red 175ml
BORDEAUX SUPÉRIEUR £11.95
‘Tradition’ Château Penin, France

POULET JAUNE ÉLEVÉ AU MAÏS £21.95
Corn fed chicken breast, Ratte potato, Lyonnaise salad (706kcal)

CUISSE DE CANARD CONFITE £23.95
Confit Gressingham duck leg, Lyonnaise potatoes, red wine jus (846kcal)

SCHNITZEL HALLOUMI [V] £21.95
Breaded halloumi schnitzel, pickled red cabbage, charred red peppers, capers and rocket salad (925kcal)



BAR RÔTI À LA POÊLE AVEC RAVIOLI D’ARTICHAUT £24.95
Pan fried stone bass, ravioli sunflower artichoke and butter bean and pine nut romesco (432kcal)

Pair with a glass of white 175ml
VIOGNIER £9.95
Les Iles Blanches, Cellier des Chartreux, IGP Gard, France

PÂTES TAGLIOLINI NOIRES AU CRABE £21.95
Portland Shellfish crab, black tagliolini pasta, sun-blushed cherry tomatoes, chilli, basil and pinenuts (515kcal)

MERLU AU BEURRE NOISETTE £24.95
Brown butter baked hake, samphire, cucumber and mace croutons (419kcal)

BROCOLI RÔTI & POIS CHICHES [VGI] £19.95
Roasted broccoli, chickpeas, whipped feta, charred red peppers (743kcal)

SALADE MAISON [VGI] (113kcal \ 227kcal) £9.95 | £14.95
Baby kale, edamame beans, quinoa and alfalfa sprouts Additions £6.00: *Choice of topping included* ◆
Chicken (541kcal) / Tiger Prawns (70kcal) / Halloumi [VGI] (260kcal)

LEGUMES

POMMES FRITES [V] (450kcal) £5.95

CAMEMBERT POMME PURÉE (544kcal) £6.95

POMMES DE TERRE RATTE AU BEURRE [V] £5.95
Buttered Ratte potatoes (201kcal)

ÉPINARDS CUITS À LA POÊLE [VGI] £5.95
Sautéed spinach, lemon and garlic (142kcal)

HARICOT VERTS [V] (113kcal) £5.95

RATATOUILLE PROVENÇALE [VGI] (58kcal) £5.95

SALADE VERTE [VGI] (32kcal) £5.95

SALADE DE TOMATES & OIGNONS £5.95
[VGI] (129kcal)

PÂTISSERIES ET DESSERTS

<i>CRÈME BRÛLÉE</i> [V] <small>(717kcal)</small>	£9.95
<i>PARIS-BREST</i> [V] Choux pastry filled with a praline mousse <small>(581kcal)</small>	£9.95
<i>PUDDING D'ÉTÉ</i> [V] Summer pudding, crème fraîche <small>(184kcal)</small>	£11.95
<i>POT AU CHOCOLAT</i> [V] Valrhona 'Nyangbo' chocolate, condensed milk and vanilla madeleine <small>(671kcal)</small>	£8.95
<i>DÉLICE MYRTILLES, CRÈME AU CITRON</i> [VGI] Blueberry and lemon curd fool <small>(222kcal)</small>	£9.95
<i>GLACES ET SORBETS</i> [VGIA] <small>(34kcal)</small> per scoop	£2.95

ASSIETTE DE FROMAGES

French artisan cheese, biscuits and chutney (487kcal) £12.95
Selection of cheeses include: £2.95 supplement per person

ST-MAURE-DE-TOURAINES AOP

Jacquin, Poitou-Charentes, France
Zesty, nutty and herbaceous goats cheese with a mould and ash rind

CAMEMBERT DE NORMANDIE AOP

Gillot, Normandie, France
Creamy, soft, rich and buttery with hints of grass and wild mushrooms

COMTÉ ARTISAN 24 MOIS

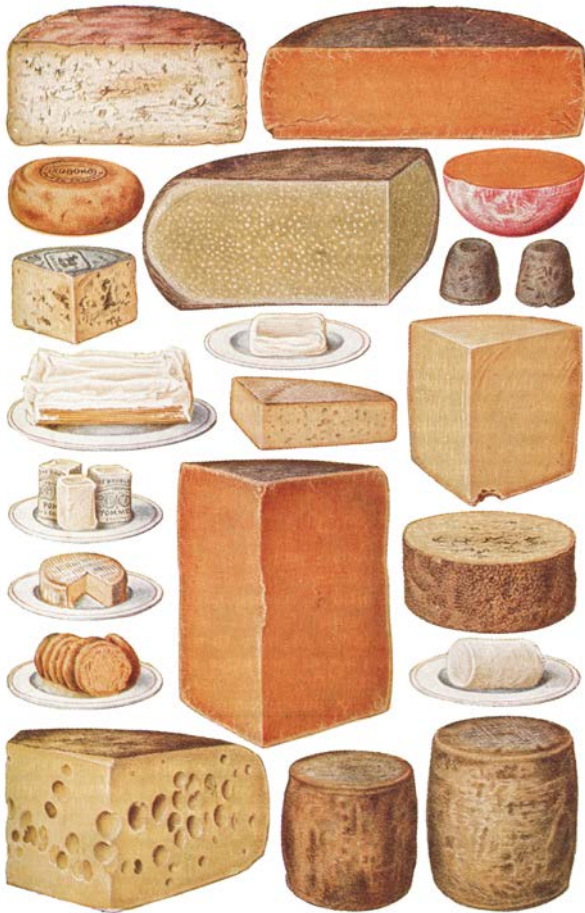
Beillevaire, Jura, France
Combining toffee sweetness, almonds and complex notes of apricot and pineapple

FOURME D'AMBERT

Beillevaire, Auvergne, France
One of France's oldest cheeses. Creamy interior accented by pockets of blue-green mould. Supple texture and fruity flavour with a delicate salty finish

<i>Pair with a glass of port</i>	100ml
<i>10 YEAR OLD TAWNY</i> Graham's, Portugal	£7.95

<i>Pair with a glass of dessert wine</i>	100ml
<i>LICOR DE TANNAT</i> Familia Deicas, Uruguay	£11.95
<i>TOKAJI</i> Late Harvest by Royal Tokaji, Hungary	£9.95



TASTE
DU VIN
MENU

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

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