



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 pretense, 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.

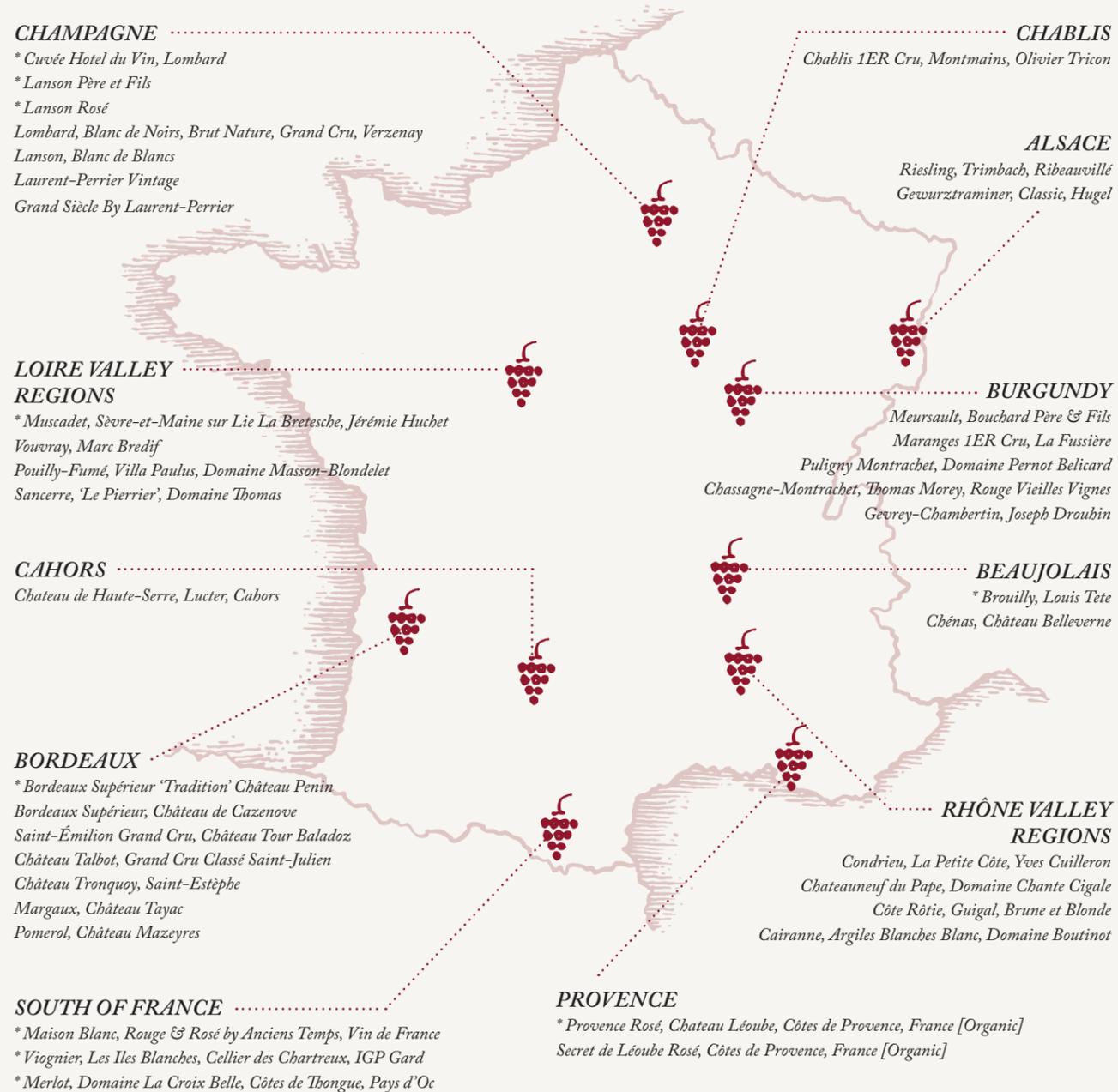
That's why our wine list comes before the menu. Because here, the glass is the starting point, the dish its perfect companion. At Hotel du Vin, we invite you to take your time, explore, and savour, because every great glass deserves a great plate alongside it.



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:



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



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 oxidate 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	£8.50	£45.00
HENNERS BRUT NV East Sussex, England	£11.95	£67.95
CUVÉE HOTEL DU VIN Lombard, France	£13.00	£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	£7.65	£10.95	£20.95	£30.95
MUSCADET Sèvre-et-Maine sur Lie La Bretesche, Jérémie Huchet, France	£8.65	£12.50	£24.50	£35.95
RIESLING Hills & Valleys, Pikes, Clare Valley, South Australia	£8.65	£12.50	£24.50	£35.95
PINOT GRIGIO Puiatti, Friuli-Venezia Giulia, Italy	£9.65	£13.50	£26.95	£39.95
VIOGNIER Les Iles Blanches, Cellier des Chartreux, IGP Gard, France	£9.95	£14.15	£28.50	£41.95
VERDEJO Elias Mora, Rueda, Spain	£9.95	£14.15	£28.50	£41.95
SAUVIGNON BLANC Crowded House, Marlborough, New Zealand	£9.95	£14.15	£28.50	£41.95
CHARDONNAY V1 , Journey's End, Stellenbosch, South Africa	£11.50	£15.95	£31.50	£46.95
CHABLIS Joseph Droubin, France	£12.50	£17.95	£35.50	£52.95

ROSÉ WINE

	glass 175ml	glass 250ml	carafe 500ml	bottle 750ml	magnum 1500ml
MAISON ROSÉ ANCIENS TEMPS, VIN DE FRANCE	£7.65	£10.95	£20.95	£30.95	
ROSÉ SAUVAGE BY HOTEL DU VIN Clare Valley, South Australia	£9.65	£13.50	£26.95	£39.95	
PROVENCE ROSÉ Château Léoube, Côtes de Provence, France [Organic]	£11.95	£16.95	£33.50	£49.95	£97.95
SECRET DE LÉOUBE ROSÉ Côtes de Provence, France [Organic]				£59.95	



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

	glass 175ml	glass 250ml	carafe 500ml	bottle 750ml
RED WINE				
MAISON ROUGE <i>Anciens Temps, Vin de France</i>	£7.65	£10.95	£20.95	£30.95
NERO D'AVOLA <i>La Segreta, Planeta, Sicily, Italy</i>	£8.65	£12.50	£24.50	£35.95
MERLOT <i>Domaine La Croix Belle, Côtes de Thongue, Pays d'Oc, France [Organic]</i>	£9.65	£13.50	£26.95	£39.95
MALBEC BY HOTEL DU VIN <i>Mendoza, Argentina</i>	£9.95	£13.95	£26.95	£40.95
BEAUJOLAIS <i>Brouilly, Louis Tete, France</i>	£10.25	£14.15	£28.50	£41.95
BORDEAUX SUPÉRIEUR <i>'Tradition' Château Penin, France</i>	£11.95	£16.50	£32.95	£48.95
PINOT NOIR <i>Seifried Estate, Nelson, New Zealand</i>	£12.50	£17.50	£34.95	£51.95
RIOJA RESERVA <i>Lealtanza, Altanza, Spain</i>	£12.95	£18.50	£36.95	£54.95

	glass 50ml	glass 100ml	bottle
DESSERT WINES & PORT			
MOSCATO D'ASTI <i>Alasia, Italy [750ml bottle]</i>			£26.95
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
20 YEAR OLD TAWNY <i>Graham's, Portugal [750ml]</i>	£6.00	£11.95	£84.95

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
HAMBLEDON, BLANC DE BLANCS <i>England</i>	£88.95
LOMBARD, BLANC DE NOIRS, BRUT NATURE <i>Grand Cru, Verzenay</i>	£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 <i>Trimbach, Alsace</i>	£48.95
CAIRANNE <i>Argiles Blanches Blanc, Domaine Boutinot, Southern Rhône</i>	£49.95
GEWURZTRAMINER <i>Classic, Hugel, Alsace</i>	£54.95
VOUVRAY <i>Marc Bredif, Loire Valley</i>	£56.95
SANCERRE <i>'Le Pierrier', Domaine Thomas, Loire Valley</i>	£72.95
POUILLY-FUMÉ <i>Villa Paulus, Domaine Masson-Blondelet, Loire Valley</i>	£74.95
CHABLIS 1ER Cru Montmains, Olivier Tricon	£74.95
CONDRIEU <i>La Petite Côte, Yves Cuilleron, Rhône Valley</i>	£102.95
MEURSAULT <i>Bouchard Père & Fils, Burgundy</i>	£129.95
PULIGNY MONTRACHET <i>Domaine Pernot Belicard, Burgundy</i>	£132.95

WHITE WINE - REST OF THE WORLD	
FLORÃO <i>Quinta da Fonte Souto, Alentejo, Portugal</i>	£39.95
SAVATIANO <i>Papagiannakos, Attica, Greece</i>	£42.95
GAVI DI GAVI <i>La Minaia, Nicola Bergaglio, Italy</i>	£43.95
ALBARIÑO <i>Lías by Martin Codax, Rías Baixas, Spain</i>	£48.95
SEMILLON <i>Vergelegen Reserve, South Africa</i>	£49.95
SAUVIGNON BLANC <i>Awatere River by Louis Vavasour, Marlborough, New Zealand</i>	£52.95
CHARDONNAY <i>Kendall Jackson, Vintners Reserve, California, USA</i>	£56.95
DRY RIESLING <i>Dönnhoff Qba, Nabe, Germany</i>	£72.95
CHARDONNAY <i>Patz and Hall, Sonoma Coast, United States</i>	£94.95

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 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

	bottle 750ml
BEAUJOLAIS Chénas, Château Belleverne	£38.95
BORDEAUX SUPÉRIEUR Château de Cazenove, Bordeaux	£39.95
CHATEAU DE HAUTE-SERRE Lucter, Cahors	£52.95
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 Drouhin, 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

	bottle 750ml
'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
POST SCRIPTUM DE CHRYSOLA Prats & Symington, Douro, Portugal	£58.95
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
SYRAH The Griffin by Journey's End, Stellenbosch, South Africa	£82.95
AMARONE Della Valpolicella, Reius, Sartori, Italy	£88.95
MALBEC Cadus Single Vineyard, 'Finca Las Torcasas', Lujan de Cuyo, Mendoza, Argentina	£92.95
PINOT NOIR Adelsheim, Willamette Valley, Oregon, USA	£99.95
GAUDIUM RESERVA Marques De Caceres, Rioja, Spain	£102.95
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

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

CHABLIS

Joseph Drouhin, France | 125ml

PISSALADIÈRE

French flatbread with caramelised onion, anchovies and black olive topping

CHATEAU LÉOUBE

Côtes de Provence, France | 125ml

LANGOUSTINES À LA PROVENÇAL

Sautéed scampi in a tomato and pastis sauce with toasted sourdough

CHARDONNAY

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

OR

PINOT NOIR

Seifried Estate, Nelson, New Zealand | 175ml

BLANC DE POULET NOURRI AU MAÏS

Corn fed chicken breast, wild mushrooms, burnt leeks, chicken velouté

LICOR DE TANNAT

Familia Deicas, Uruguay | 50ml

VALRHONA POT DE CHOCOLAT

Chantilly cream [VGI]

10 YEAR OLD TAWNY PORT

Graham's, Portugal | 50ml

ASSIETTE DE FROMAGES

French artisan cheeses, biscuits and chutney

£69.95 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.

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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)

PISSALADIÈRES £6.95

French flatbread with caramelised onion, anchovies and black olive topping (374kcal) or with a ratatouille topping (310kcal)

MOUNT'S BAY SARDINES EN BOÎTE £16.50

Tinned Mount's Bay sardines, toasted sourdough and watercress (332kcal)

SAUCISSON SEC £6.95

Cornichons (88kcal)

HUÎTRES NATURE

Native rock oysters – single (80kcal) £4.95

Half a dozen (389kcal) £14.95 supplement ♦ £27.95

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.

Pair with a glass of Champagne 125ml

CUVÉE HOTEL DU VIN £13.00

Lombard, France

Hors D'oeuvres

SOUPE AU PISTOU [VGI] £9.95

Provençal vegetable soup (328kcal)

TARTARE DE BOEUF £14.50 | £23.95

Finely chopped beef, capers, gherkins and shallots with Burford Brown egg yolk (480kcal)

Main course portion served with pommes frites and mixed leaves (1,198kcal)

LANGOUSTINES À LA PROVENÇALE £15.95

Sautéed scampi in a tomato and pastis sauce with sourdough (312kcal)

PÂTÉ DE CAMPAGNE £10.50

Cornichons and toasted sourdough (547kcal)

RILLETTES DE SAUMON £10.50

Salmon rillettes, lettuce, radish and toasted baguette (348kcal)

COQUILLES ST-JACQUES £18.50

Roasted scallops, gremolata and herb crust (345kcal) £8.50 supplement ♦

SÉLECTION D'ENTRÉES £29.95

Pâté de Campagne, rillettes de saumon, saucisson sec, coquilles St-Jacques, pain d'épi and petites lucques olives (801kcal)

♦ 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 Pâtisseries et Desserts and Plats Principaux and Legumes. Supplements apply to some dishes, as indicated.



Plats Principaux

ENTRECÔTE AU POIVRE 300G £36.95

Rib-eye steak, peppercorn sauce (928kcal) £11.95 supplement ♦

Pair with a glass of red 175ml

BORDEAUX SUPÉRIEUR £11.95

'Tradition' Château Penin, France

FILET DE BOEUF 200G £38.95

21 day aged fillet of beef, Provençal tomato and watercress (875kcal) £18.95 supplement ♦

BLANC DE POULET NOURRI AU MAÏS £24.95

Corn fed chicken breast, wild mushrooms, burnt leeks, chicken velouté (1,060kcal)

JARRET D'AGNEAU BRAISÉ £28.50

Braised lamb shank stew, mint jelly (901kcal) £4.50 supplement ♦

Pair with a glass of red 175ml

RIOJA RESERVA £12.95

Lealtanza, Altanza, Spain

ESCALOPE DE CABILLAUD £27.50

HOLSTEIN

Cod schnitzel, fried egg, anchovies and beurre noisette (632kcal)

LOUP DE MER EN PAPILLOTE £17.50

Papillote of sea bass, fennel, carrot, leek and ginger (233kcal)

TEMPURA DE BROCOLI £19.95

TENDRE [VGI]

Tempura of tender-stem broccoli, Romesco sauce, pickled red chilli (485kcal)

POISSON DU MARCHÉ ENTIER Market Price

Market fish on the bone

Pair with a glass of white 175ml

VERDEJO £9.95

Elias Mora, Rueda, Spain

SALADE MAISON [VGI] (119kcal | 227kcal) £9.95 | £13.95

Baby kale, edamame beans, quinoa and alfalfa sprouts

Additions £6.00: Choice of topping included ♦

Chicken (628kcal) / Tiger prawns (70kcal) /

Plant based halloumi [VGI] (260kcal)

Accompagnements & Sauces

POMMES FRITES [V] (494kcal) £5.95

POMMES DE TERRE RATTE AU BEURRE [V] £5.95

Buttered ratte potatoes (242kcal)

HARICOTS VERTS [V] (113kcal) £5.95

RATATOUILLE PROVENÇALE [VGI] (63kcal) £5.95

ÉPINARDS CUITS À LA POËLE [V]

Sautéed spinach, lemon and garlic (137kcal) £5.95

SALADE MIXTE [VGI] £5.95

Mixed leaf salad (23kcal)

SAUCE AU POIVRE Peppercorn sauce (154kcal) £3.50

BEURRE CAFÉ DE PARIS £3.50

Cafe de Paris butter (317kcal)

BEURRE À L'AIL [V] Garlic butter (633kcal) £3.50



Pâtisseries Et Desserts

CRÈME BRÛLÉE [V] (615kcal) £9.95

VALRHONA POT DE CHOCOLAT [VGI] £9.50

Chantilly cream (643kcal)

TARTE TATIN À LA BANANE [V] £9.95

Banana tart tatin, rum and raisin ice cream (640kcal)

TARTE AU CITRON [V] £8.95

Raspberry sorbet (696kcal)

Pair with a glass of dessert wine 100ml

TOKAJI Late Harvest by Royal Tokaji, Hungary £9.95

GLACES ET SORBETS [VGIA] (34kcal) per scoop £2.95

A selection of ice cream and sorbets, please speak with your server for today's selection of flavours

ASSIETTE DE FROMAGES £12.95

French artisan cheese, biscuits and chutney (487kcal)

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

Pair with a glass of port 100ml

20 YEAR OLD TAWNY Grabam's, Portugal £11.95



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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

TEMPURA DE BROCOLI TENDRE

TUESDAY

CUISSE DE CANARD CONFITE

WEDNESDAY

ESCALOPE DE CABILLAUD HOLSTEIN

THURSDAY

WAGYU STEAK HACHÉ

FRIDAY

FISH & CHIPS À LA LEFFE*

*£5 Supp

SATURDAY

CHATEAUBRIAND 500G*

*£19.95 Supp per person

SUNDAY

CONTRE-FILET DE BOEUF RÔTI

PRIX FIXE

MONDAY-SUNDAY

LUNCH* | EARLY DINNER (5:00PM-7:00PM)

2 COURSES £24.95, 3 COURSES £29.95

SOUPE AU PISTOU

Provençal vegetable soup

PÂTÉ DE CAMPAGNE

Cornichons and toasted sourdough

RILLETTES DE SAUMON

Salmon rillettes, lettuce, radish and toasted baguette

BLANC DE POULET NOURRI AU MAÏS

Corn fed chicken breast, wild mushrooms, burnt leeks, chicken velouté

LOUP DE MER EN PAPILOTE

Papillote of sea bass, fennel, carrot, leek and ginger

TEMPURA DE BROCOLI TENDRE

Tempura of tender-stem broccoli, Romesco sauce, pickled red chilli

VALRHONA POT DE CHOCOLAT

Chantilly cream

CRÈME BRÛLÉE

ASSIETTE DE FROMAGES*

French artisan cheese, biscuits and chutney

*£2.95 Supp

*EXCLUDES SUNDAY LUNCH

CHATEAUBRIAND & MALBEC

Chateaubriand perfectly paired with a bottle of Argentinian Malbec, served with classic trimmings for two or more to share. Available Sunday-Thursday for dinner

CHATEAUBRIAND 500G

Pommes frites, salad and peppercorn sauce

A BOTTLE OF MALBEC BY HOTEL DU VIN

Mendoza, Argentina

£39.50 PER PERSON... SAVING OVER 24%!

SUNDAY LUNCH

A BRITISH INSTITUTION WITH FRENCH INFLUENCE

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, followed by a traditional Roast du Vin or choice of Plat Principaux and finally followed by 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 a range of our classic dishes and wines is with our Taste du Vin package, featuring five courses with wine pairings.

£69.95 PER PERSON

Based on minimum of two sharing



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.

Prices from £29.95 per person | £40.95 with a glass of Champagne

Cocktails

CHAMPAGNE COCKTAILS

HOTEL DU VIN FIZZ	£15.00
Cuvée Hotel du Vin Champagne, Absolut Vodka, Briottet Crème de Framboise, pineapple	
CLASSIC CHAMPAGNE COCKTAIL	£15.00
Cuvée Hotel du Vin Champagne, Hennessy VS Cognac, bitters, sugar	
BELLINI ROYALE	£15.00
Cuvée Hotel du Vin Champagne, Briottet Crème de Pêche, peach	

LES CLASSIQUES

BLOODY MARY	£14.00
Sapling Vodka, tomato, spices	
COSMOPOLITAN	£13.00
Absolut Citron Vodka, Cointreau, cranberry, lime	
GARDEN MOJITO	£14.00
Hendricks Gin, St Germain Elderflower Liqueur, Elderflower Cordial, cucumber, mint, lime, soda	
MARGARITA	£13.00
818 Blanco Tequilla, Cointreau, lime, agave, salt	
OLD FASHIONED	£14.00
Woodford Reserve Bourbon, demerara, bitters	
PIÑA COLADA	£14.00
Bacardi Coconut Rum, pineapple, cream, coconut cream, lime	
DAIQUIRI (Raspberry/ Peach/ Passion fruit)	£13.00
Bacardi Carta Blanca Rum, fruit syrup, fruit puree, lime	
WHISKEY SOUR	£14.00
Woodford Reserve Bourbon, bitters, lemon, sugar, foam	

MARTINIS

ESPRESSO MARTINI	£14.00
Absolut Vodka, Tosolini Expre Liqueur, espresso, sugar	
PASSION FRUIT MARTINI	£14.00
Absolut Vanilia Vodka, Passoa Passion fruit Liqueur, pineapple, passion fruit syrup, passion fruit, Prosecco	
GRAPESKIN MARTINI	£14.00
Graham's Six Grapes, Discarded Grape Skin Vodka, cranberry, lime, sugar, cassis, bitters	

ORANGE MARTINI	£14.00
Slingsby Marmalade Gin, orgeat, Briottet Orange Curaçao, lime, orange juice, bitters	

CLASSIC MARTINI (your way)	£14.00
Tanqueray Gin, Noilly Pratt, bitters	

NEGRONIS

BOULEVARDIER	£13.00
Woodford Reserve Bourbon, Campari bitters, Martini Reserva Rubino Vermouth	
WHITE NEGRONI	£13.00
Tanqueray Gin, Italicus Liqueur, Martini Reserva Ambrato Vermouth	
CLASSIC NEGRONI	£13.00
Bombay Sapphire Gin, Campari bitters, Martini Riserva Rubino Vermouth	

NEGRONI FLIGHT	£15.00
3 Negronis, Classic, White and Boulevardier	

FRENCH 75	£15.00
Cuvée Hotel du Vin Champagne, Tanqueray Gin, lemon, sugar	
KIR ROYALE	£15.00
Cuvée Hotel du Vin Champagne, Briottet Crème de Cassis, blackberry	

COCKTAILS AU VIN

NEGRONI SECOUE	£13.00
Tanqueray Gin, Campari, sugar, lemon, grapes	
TOKAJI GINGEMBRE DOUX	£14.00
Royal Tokaji, Hennessy VS, sugar, bitters, orange juice, ginger ale	
BRUT DE FUT GRAHAM'S	£16.00
Aberlour A'bunadh Cask Strength, Grahams 10 year Tawny Port, demerara, orange	
LE LANSON	£15.00
Lanson Champagne Rose, Briottet Liqueur de Lychee, Mancino Vermouth Sakura, sugar, lemon	
NOTRE CLUB DE TREFLE	£13.00
Tanqueray Gin, Noilly Pratt Vermouth, Briottet Crème de Mure, sugar, lemon, bitters	

TONICS

BROCKMANS	£13.00
Fever-Tree Elderflower Tonic, blueberries, grapefruit	
GIN MARE	£13.00
Fever-Tree Indian Tonic, orange, rosemary	
SLINGSBY RHUBARB	£13.00
Fever-Tree Elderflower Tonic, orange, strawberry	
PORT & TONIC	£13.00
Graham's Blend No.5 White Port, Fever-Tree Mediterranean Tonic, lemon, mint	

SPRITZ

PROVENCE SPRITZ	£14.00
Puerto De Indias Strawberry Gin, Provence Rosé, apple, rasperry puree, strawberry, lemonade	
DU VIN SPRITZ	£14.00
Maison Blanc, Mancino Vermouth Sakura, lemonade, passion fruit, mint, lemon	
GRAHAM'S NO.5 SPRITZ	£14.00
Graham's Blend No.5 White Port, crème du peche, prosecco, soda, mint, lemon	
APEROL SPRITZ	£14.00
Aperol, prosecco, soda, orange	
PIMMS SPRITZ	£13.00
Pimms, prosecco, lemonade, mint, strawberry, lime, cucumber	
NON-ALCOHOLIC: MARINE SPRITZ	£11.00
Marine Everleaf, Eins Zwei Zero, Fevertree light tonic, cucumber, lime	

Bar

BEERS & CIDERS

HEINEKEN Holland	330ml (ABV 5.0%)	£6.00
HEINEKEN 0% Holland	330ml (ABV 0.0%)	£5.00
BIRRA MORETTI Italy	330ml (ABV 4.6%)	£6.00
VEDETT EXTRA PILSNER Belgium	330ml (ABV 5.0%)	£6.50
VEDETT EXTRA ORDINARY IPA Belgium	330ml (ABV 5.5%)	£6.50
LEFFE BLONDE Belgium	330ml (ABV 6.0%)	£6.50
CHOUFFE CHERRY Belgium	330ml (ABV 8.0%)	£7.50
PAUWEL KWAK AMBER ALE Belgium	330ml (ABV 8.4%)	£7.50
OLD MOUT New Zealand	330ml (ABV 4.0%)	£6.50
Pineapple & Raspberry Kiwi & Lime Berries & Cherries		
ASPALL SUFFOLK England	330ml (ABV 5.5%)	£6.50
DRAUGHT CYDER England		

GIN

TANQUERAY England	(ABV 43.1%)	£6.00
PUERTO DE INDIAS STRAWBERRY Spain	(ABV 37.5%)	£6.00
BOMBAY SAPPHIRE England	(ABV 40.0%)	£6.25
HENDRICK'S Scotland	(ABV 41.4%)	£7.00
BROCKMANS England	(ABV 40.0%)	£6.75
SLINGSBY RHUBARB England	(ABV 40.0%)	£6.75
SAPLING CLIMATE POSITIVE England	(ABV 40.0%)	£6.75
GIN MARE Spain	(ABV 42.7%)	£7.00
TANQUERAY NO. TEN England	(ABV 47.3%)	£7.00
SILENT POOL England	(ABV 41.8%)	£7.00
FOUR PILLARS BLOODY SHIRAZ Australia	(ABV 37.8%)	£7.00
MONKEY 47 Germany	(ABV 47.0%)	£7.00

RUM

BACARDI CARTA BLANCA Cuba	(ABV 37.5%)	£6.00
BACARDI CARTA NEGRA Cuba	(ABV 37.5%)	£6.00
BACARDI SPICED Cuba	(ABV 35.0%)	£6.00
MOUNT GAY ECLIPSE Barbados	(ABV 40.0%)	£6.00
DIPLOMATICO RESERVA EXCLUSIVA Venezuela	(ABV 40.0%)	£7.00
RON ZACAPA 23 Guatemala	(ABV 40.0%)	£7.50

BRANDY

HENNESSY VS COGNAC	(ABV 40.0%)	£7.00
HENNESSY XO COGNAC	(ABV 40.0%)	£15.00
BARON DE SIGOGNAC 10 ANS D'AGE ARMAGNAC	(ABV 40.0%)	£6.50
DOMAINE DUPONT FINE CALVADOS PAYS D'AUGE	(ABV 40.0%)	£7.00

LIQUEURS

SALIZA AMARETTO Italy	(ABV 28.0%)	£5.00
COTSWOLDS CREAM England	50ml (ABV 17.0%)	£7.00
TOSOLINI EXPRÉ Italy	(ABV 28.0%)	£5.00
TOSOLINI SAMBUCA Italy	(ABV 28.0%)	£5.00
TOSOLINI LIMONCELLO Italy	(ABV 28.0%)	£5.00
DRAMBUIE Scotland	(ABV 40.0%)	£5.00
COINTREAU France	(ABV 40.0%)	£5.00
ITALICUS ROSOLIO Italy	(ABV 20.0%)	£5.00
BRIOTTET LIQUEURS France		£5.00
ST-GERMAIN France	(ABV 20.0%)	£5.00

APERITIFS

APEROL Italy	(ABV 11.0%)	£5.00
CAMPARI BITTER Italy	(ABV 25.0%)	£5.00
MARTINI RISERVA RUBINO Italy	(ABV 18.0%)	£5.00
MARTINI RISERVA AMBRATO Italy	(ABV 18.0%)	£5.00
PIMM'S NO1 England	(ABV 25.0%)	£5.00
PERNOD PASTIS France	25ml (ABV 40.0%)	£5.00



All spirits served in 25ml measures unless stated

Bar

VODKA

<i>ABSOLUT BLUE</i> Sweden	(ABV 40.0%)	£6.00
<i>DISCARDED, SUSTAINABLE CHARDONNAY</i> England	(ABV 40.0%)	£6.75
<i>BELVEDERE</i> Poland	(ABV 40.0%)	£6.75
<i>SAPLING CLIMATE POSITIVE</i> England	(ABV 40.0%)	£6.75
<i>GREY GOOSE</i> France	(ABV 40.0%)	£7.00

TEQUILA & MEZCAL

<i>818 BLANCO 100% AGAVE</i> Mexico	(ABV 40.0%)	£6.00
<i>818 REPOSADO 100% AGAVE</i> Mexico	(ABV 40.0%)	£6.50
<i>818 ANEJO 100% AGAVE</i> Mexico	(ABV 40.0%)	£7.00
<i>PATRON SILVER 100% AGAVE</i> Mexico	(ABV 40.0%)	£6.50
<i>PATRÓN REPOSADO 100% AGAVE</i> Mexico	(ABV 40.0%)	£7.00
<i>PATRON XO CAFÉ</i> Mexico	(ABV 35.0%)	£6.50
<i>ROSALUNA MEZCAL</i> Mexico	(ABV 40.0%)	£6.50

BLENDED & DELUXE WHISKY

<i>JOHNNIE WALKER BLACK, BLENDED</i> Scotch	(ABV 40.0%)	£6.00
<i>MONKEY SHOULDER, BLENDED</i> Scotch	(ABV 40.0%)	£6.00
<i>JOHNNIE WALKER BLUE, BLENDED</i> Scotch	(ABV 40.0%)	£26.00
<i>TOKI, BLENDED</i> Japanese	(ABV 43.0%)	£6.75
<i>NIKKA FROM THE BARREL, BLENDED</i> Japanese	(ABV 51.4%)	£8.50

AMERICAN WHISKEY

<i>JACK DANIELS OLD NO.7 TENNESSEE</i> USA	(ABV 40.0%)	£6.00
<i>WOODFORD RESERVE, KENTUCKY STRAIGHT BOURBON</i> USA	(ABV 43.2%)	£6.50
<i>BULLEIT KENTUCKY STRAIGHT BOURBON</i> USA	(ABV 45.0%)	£6.50
<i>RITTENHOUSE 100 PROOF, STRAIGHT RYE</i> USA	(ABV 50.0%)	£6.75

SINGLE MALT

IRISH & ENGLISH

<i>10 YEAR OLD BUSHMILLS</i> Ireland	(ABV 40.0%)	£6.50
<i>COTSWOLDS</i> England	(ABV 46.0%)	£6.75

LOWLAND

<i>AUCHENTOSHAN 3 WOOD</i>	(ABV 43.0%)	£7.50
<i>12 YEAR OLD GLENKINCHIE</i>	(ABV 43.0%)	£6.75

HIGHLAND

<i>GLENMORANGIE ORIGINAL</i>	(ABV 40.0%)	£6.50
<i>18 YEAR OLD GLENMORANGIE</i>	(ABV 43.0%)	£16.00
<i>14 YEAR OLD OBAN</i>	(ABV 43.0%)	£12.50
<i>15 YEAR OLD GLENDRONACH</i>	(ABV 40.0%)	£9.50
<i>15 YEAR OLD DALWHINNIE</i>	(ABV 43.0%)	£7.00

SPEYSIDE

<i>12 YEAR OLD GLENFIDDICH</i>	(ABV 40.0%)	£7.00
<i>12 YEAR OLD MACALLAN DOUBLE CASK</i>	(ABV 40.0%)	£9.50
<i>15 YEAR OLD GLENLIVET FRENCH OAK</i>	(ABV 40.0%)	£8.50

<i>ABERLOUR A'BUNADH CASK STRENGTH</i>	(ABV 60.8%)	£12.50
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<i>14 YEAR OLD BALVENIE CARRIBEAN CASK</i>	(ABV 43.0%)	£9.50
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<i>15 YEAR OLD MACALLAN DOUBLE CASK</i>	(ABV 43.0%)	£17.00
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<i>18 YEAR OLD MACALLAN DOUBLE CASK</i>	(ABV 43.0%)	£35.00
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ISLAY

<i>12 YEAR OLD BOWMORE</i>	(ABV 40.0%)	£6.00
<i>10 YEAR OLD ARDBEG</i>	(ABV 46.0%)	£7.00
<i>10 YEAR OLD LAPHROAIG</i>	(ABV 40.0%)	£7.00
<i>16 YEAR OLD LAGAVULIN</i>	(ABV 43.0%)	£12.00

ISLAND

<i>10 YEAR OLD TALISKER</i>	(ABV 45.8%)	£7.00
<i>18 YEAR OLD HIGHLAND PARK</i>	(ABV 43.0%)	£17.00

Bar

NON-ALCOHOLIC COCKTAILS £11.00

COSNOPOLITAN

Mountain Everleaf, cranberry, lime, sugar

FOREST DAIQUIRI

Forest Everleaf, lime, honey

PASSION FRUIT FOREST MARTINI

Forest Everleaf, Passion fruit syrup, passion fruit puree, pineapple, lime, Eins Zwei Zero

NOJITO

Marine Everleaf, lime, sugar, soda, mint

ORANGE & GINGER HIGHBALL

Forest Everleaf, Fever-Tree Ginger ale, orange

HOT DRINKS

TEA

English Breakfast Decaffeinated Breakfast Earl Grey Organic Chamomile Organic Peppermint Pure Green Blackberry & Raspberry Lemon & Ginger	£4.50
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COFFEE

Americano (2kcal)	£4.50
Espresso (1kcal) Macchiato (13kcal)	£3.20
Double Espresso (2kcal) Double Macchiato (15kcal)	£4.20
Latte (74kcal) Cappuccino (42kcal) Flat White (64kcal)	£4.50

HOT CHOCOLATE (143kcal)

£4.50

MOCHA (132kcal)

£4.50

SOFT DRINKS

<i>COKE</i> Coca-Cola Diet Coke Coca-Cola Zero	330ml	£4.00
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<i>MIXERS</i> Coca-Cola Diet Coke	200ml	£3.00
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<i>SCHWEPES</i> Lemonade Soda Water	200ml	£3.00
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<i>FEVER TREE TONIC</i> Indian Refreshingly Light Mediterranean Elderflower	200ml	£3.50
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<i>FEVER TREE GINGER ALE</i>	200ml	£3.50
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<i>FEVER TREE GINGER BEER</i>	200ml	£3.50
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<i>FEVER TREE SICILIAN LEMONADE</i>	275ml	£4.00
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<i>FEVER TREE SPARKLING ELDERFLOWER</i>	275ml	£4.00
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<i>FRUIT JUICES</i> Pineapple Apple Orange Grapefruit Cranberry	175ml	£3.00
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KINGSDOWN MINERAL WATER

Still or sparkling	330ml	£2.95
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PUREZZA

Still or sparkling	750ml	£4.75
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Santé



Cheers

**Bistro
du Vin**