



## 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.*

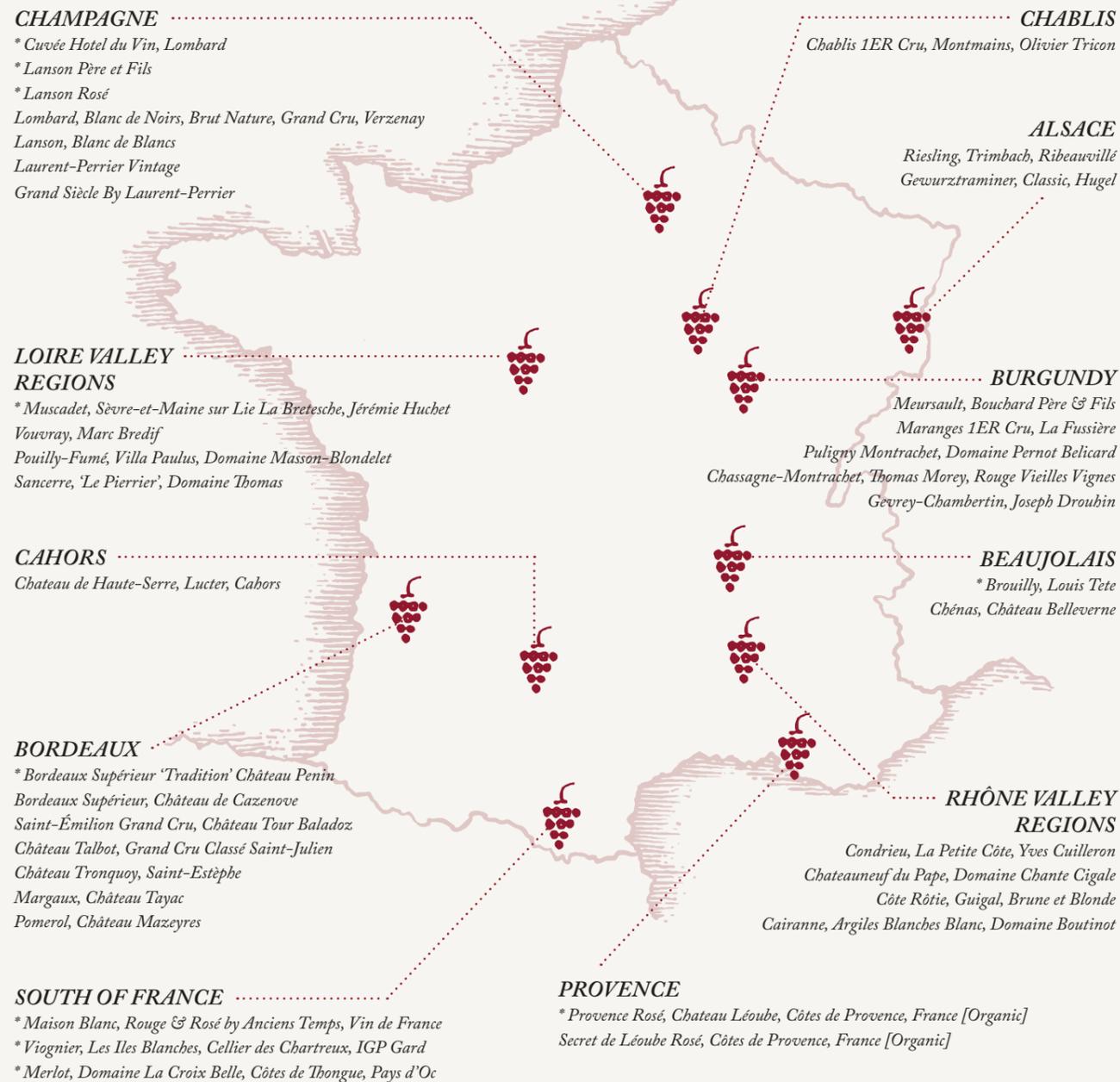
*That's why our wine list comes before the menu. Because here, the glass is the starting point, the dish its perfect companion. At Hotel du Vin, we invite you to take your time, explore, and savour, because every great glass deserves a great plate alongside it.*



# 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
<b>EINS, ZWEI, ZERO, SPARKLING RIESLING</b> Leitz, Germany [Alcohol-Free]	£4.95	£27.95
<b>PROSECCO, EXTRA DRY NV</b> Fiol, Veneto, Italy	£8.50	£45.00
<b>HENNERS BRUT NV</b> East Sussex, England	£11.95	£67.95
<b>CUVÉE HOTEL DU VIN</b> Lombard, France	£13.00	£74.95
<b>LANSON PÈRE ET FILS</b> France	£15.95	£92.95
<b>LANSON ROSÉ</b> France	£16.95	£99.95

### WHITE WINE

	glass 175ml	glass 250ml	carafe 500ml	bottle 750ml
<b>MAISON BLANC</b> Anciens Temps, Vin de France	£7.65	£10.95	£20.95	£30.95
<b>MUSCADET</b> Sèvre-et-Maine sur Lie La Bretesche, Jérémie Huchet, France	£8.65	£12.50	£24.50	£35.95
<b>RIESLING</b> Hills & Valleys, Pikes, Clare Valley, South Australia	£8.65	£12.50	£24.50	£35.95
<b>PINOT GRIGIO</b> Puiatti, Friuli-Venezia Giulia, Italy	£9.65	£13.50	£26.95	£39.95
<b>VIOGNIER</b> Les Iles Blanches, Cellier des Chartreux, IGP Gard, France	£9.95	£14.15	£28.50	£41.95
<b>VERDEJO</b> Elias Mora, Rueda, Spain	£9.95	£14.15	£28.50	£41.95
<b>SAUVIGNON BLANC</b> Crowded House, Marlborough, New Zealand	£9.95	£14.15	£28.50	£41.95
<b>CHARDONNAY V1</b> , Journey's End, Stellenbosch, South Africa	£11.50	£15.95	£31.50	£46.95
<b>CHABLIS</b> Joseph Droubin, France	£12.50	£17.95	£35.50	£52.95

### ROSÉ WINE

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

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

<b>DESSERT WINES &amp; PORT</b>	glass 50ml	glass 100ml	bottle
<b>MOSCATO D'ASTI</b> <i>Alasia, Italy [750ml bottle]</i>			£26.95
<b>TOKAJI</b> <i>Late Harvest by Royal Tokaji, Hungary [500ml]</i>	£5.00	£9.95	£46.95
<b>LICOR DE TANNAT</b> <i>Familia Deicas, Uruguay [500ml]</i>	£6.00	£11.95	£56.95
<b>RESERVE BLENDED PORT</b> <i>Six Grapes by Graham's, Portugal [750ml]</i>	£3.00	£5.95	£36.95
<b>10 YEAR OLD TAWNY</b> <i>Graham's, Portugal [750ml]</i>	£4.00	£7.95	£49.95
<b>20 YEAR OLD TAWNY</b> <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

<b>CHAMPAGNE &amp; SPARKLING WINE</b>	bottle 750ml
<b>JANSZ, CUVÉE ROSÉ, NV</b> <i>Tasmania, Australia</i>	£56.95
<b>HAMBLEDON, BLANC DE BLANCS</b> <i>England</i>	£88.95
<b>LOMBARD, BLANC DE NOIRS, BRUT NATURE</b> <i>Grand Cru, Verzenay</i>	£112.95
<b>LANSON, BLANC DE BLANCS</b>	£129.95
<b>LAURENT-PERRIER VINTAGE</b>	£132.95
<b>GRAND SIÈCLE BY LAURENT-PERRIER</b>	£269.95

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

<b>WHITE WINE - REST OF THE WORLD</b>	
<b>FLORÃO</b> <i>Quinta da Fonte Souto, Alentejo, Portugal</i>	£39.95
<b>SAVATIANO</b> <i>Papagiannakos, Attica, Greece</i>	£42.95
<b>GAVI DI GAVI</b> <i>La Minaia, Nicola Bergaglio, Italy</i>	£43.95
<b>ALBARIÑO</b> <i>Lías by Martin Codax, Rías Baixas, Spain</i>	£48.95
<b>SEMILLON</b> <i>Vergelegen Reserve, South Africa</i>	£49.95
<b>SAUVIGNON BLANC</b> <i>Awatere River by Louis Vavasour, Marlborough, New Zealand</i>	£52.95
<b>CHARDONNAY</b> <i>Kendall Jackson, Vintners Reserve, California, USA</i>	£56.95
<b>DRY RIESLING</b> <i>Dönnhoff Qba, Nabe, Germany</i>	£72.95
<b>CHARDONNAY</b> <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
<b>BEAUJOLAIS</b> Chénas, Château Belleverne	£38.95
<b>BORDEAUX SUPÉRIEUR</b> Château de Cazenove, Bordeaux	£39.95
<b>CHATEAU DE HAUTE-SERRE</b> Lucter, Cahors	£52.95
<b>MARANGES 1ER Cru</b> , La Fussière, Burgundy	£74.95
<b>CHÂTEAUNEUF DU PAPE</b> Domaine Chante Cigale, Southern Rhône Valley	£76.95
<b>MARGAUX</b> Château Tayac, Bordeaux	£92.95
<b>SAINT-ÉMILION GRAND CRU</b> Château Tour Baladoz, Bordeaux	£102.95
<b>POMEROL</b> Château Mazeyres, Bordeaux	£112.95
<b>CHASSAGNE-MONTRACHET</b> Thomas Morey, Rouge Vieilles Vignes, Burgundy	£114.95
<b>CHÂTEAU TRONQUOY</b> Saint-Estèphe, Bordeaux	£119.95
<b>GEVREY-CHAMBERTIN</b> Joseph Drouhin, Burgundy	£129.95
<b>CÔTE RÔTIE</b> Guigal, Brune et Blonde, Rhône Valley	£134.95
<b>SAINT-JULIEN</b> Château Talbot, Grand Cru Classé, Bordeaux	£149.95

### RED WINE - REST OF THE WORLD

	bottle 750ml
<b>'DOURO RED'</b> Quinta Do Crasto, Douro, Portugal	£34.95
<b>BOBAL</b> Sierra Norte 'Pasion de Bobal', Spain	£35.95
<b>CARMENÈRE</b> Gran Reserva Tarapaca, Maipo, Chile	£36.95
<b>SPÄTBURGUNDER</b> Trocken, Messmer, Germany	£45.95
<b>PURGATORI</b> Familia Torres, Costers del Segre, Spain	£52.95
<b>SHIRAZ</b> The Riebke, Teusner, Barossa Valley, South Australia, Australia	£54.95
<b>ALTITUDES RED</b> Ixsir, Lebanon	£54.95
<b>ZINFANDEL</b> Edmeades, Mendocino County, California, USA	£56.95
<b>POST SCRIPTUM DE CHRYSOLA</b> Prats & Symington, Douro, Portugal	£58.95
<b>RIBERA DEL DUERO</b> '9 meses' Carmelo Rodero, Spain	£59.95
<b>CABERNET SAUVIGNON</b> Thelema, Western Cape, South Africa	£62.95
<b>RIOJA</b> Reserva, Unica, Sierra Cantabria, Spain	£68.95
<b>PRELUDIO</b> "Barrel Select" by Familia Deicas, Uruguay	£76.95
<b>SYRAH</b> The Griffin by Journey's End, Stellenbosch, South Africa	£82.95
<b>AMARONE</b> Della Valpolicella, Reius, Sartori, Italy	£88.95
<b>MALBEC</b> Cadus Single Vineyard, 'Finca Las Torcasas', Lujan de Cuyo, Mendoza, Argentina	£92.95
<b>PINOT NOIR</b> Adelsheim, Willamette Valley, Oregon, USA	£99.95
<b>GAUDIUM RESERVA</b> Marques De Caceres, Rioja, Spain	£102.95
<b>CABERNET SAUVIGNON</b> Palermo by Orin Swift, Napa Valley, California, USA	£104.95
<b>MAS LA PLANA</b> [Cabernet Sauvignon], Familia Torres, Penedès, Spain	£106.95
<b>BAROLO</b> 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.

HOTELDUVIN.com

## 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

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



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.



For further information on allergens please scan here.

HOTELDUVIN.com

# 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

## 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



## Breakfast

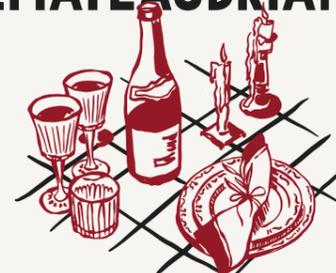
ENJOY OUR DELICIOUS & HEARTY BREAKFAST DU VIN

Featuring a selection of cold dishes and refreshments from the Country Table along with hot dishes made fresh to order and served at your table.



Walk-ins welcome  
£19.95 PER PERSON

## 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%!

# Cocktails

## CHAMPAGNE COCKTAILS

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

## LES CLASSIQUES

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

## MARTINIS

<b>ESPRESSO MARTINI</b>	£14.00
Absolut Vodka, Tosolini Expre Liqueur, espresso, sugar	
<b>PASSION FRUIT MARTINI</b>	£14.00
Absolut Vanilia Vodka, Passoa Passion fruit Liqueur, pineapple, passion fruit syrup, passion fruit, Prosecco	
<b>GRAPESKIN MARTINI</b>	£14.00
Graham's Six Grapes, Discarded Grape Skin Vodka, cranberry, lime, sugar, cassis, bitters	
<b>ORANGE MARTINI</b>	£14.00
Tanqueray Flor De Sevilla Gin, orgeat, orange Curaçao, lime, orange juice, bitters	
<b>CLASSIC MARTINI (your way)</b>	£14.00
Tanqueray Gin, Noilly Pratt, bitters	

## NEGRONIS

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

<b>NEGRONI FLIGHT</b>	£15.00
3 Negronis, Classic, White and Boulevardier	

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

## COCKTAILS AU VIN

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

## TONICS

<b>BROCKMANS</b>	£13.00
Fever-Tree Elderflower Tonic, blueberries, grapefruit	
<b>GIN MARE</b>	£13.00
Fever-Tree Indian Tonic, orange, rosemary	
<b>PUERTO DE INDIAS</b>	£13.00
Fever-Tree Elderflower Tonic, blackberry, lime	
<b>PORT &amp; TONIC</b>	£13.00
Graham's Blend No.5 White Port, Fever-Tree Mediterranean Tonic, lemon, mint	

## SPRITZ

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

# Bar

## BEERS & CIDERS

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

## GIN

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

## RUM

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

## BRANDY

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

## LIQUEURS

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

## APERITIFS

<b>APEROL</b> Italy	(ABV 11.0%)	£5.00
<b>CAMPARI BITTER</b> Italy	(ABV 25.0%)	£5.00
<b>MARTINI RISERVA RUBINO</b> Italy	(ABV 18.0%)	£5.00
<b>MARTINI RISERVA AMBRATO</b> Italy	(ABV 18.0%)	£5.00
<b>PIMM'S NO1</b> England	(ABV 25.0%)	£5.00
<b>PERNOD PASTIS</b> 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

### COFFEE

Americano (2kcal) | Espresso (1kcal) | Macchiato (13kcal)  
Double Espresso (2kcal) | Double Macchiato (15kcal)  
Latte (74kcal) | Cappuccino (42kcal) | Flat White (64kcal)

£4.50

£3.20

£4.20

£4.50

### HOT CHOCOLATE (143kcal)

£4.50

### MOCHA (132kcal)

£4.50

## SOFT DRINKS

*COKE* Coca-Cola | Diet Coke | Coca-Cola Zero 330ml £4.00

*MIXERS* Coca-Cola | Diet Coke 200ml £3.00

*SCHWEPES* Lemonade | Soda Water 200ml £3.00

*FEVER TREE TONIC* 200ml £3.50  
Indian | Refreshingly Light | Mediterranean | Elderflower

*FEVER TREE GINGER ALE* 200ml £3.50

*FEVER TREE GINGER BEER* 200ml £3.50

*FEVER TREE SICILIAN LEMONADE* 275ml £4.00

*FEVER TREE SPARKLING ELDERFLOWER* 275ml £4.00

*FRUIT JUICES* 175ml £3.00

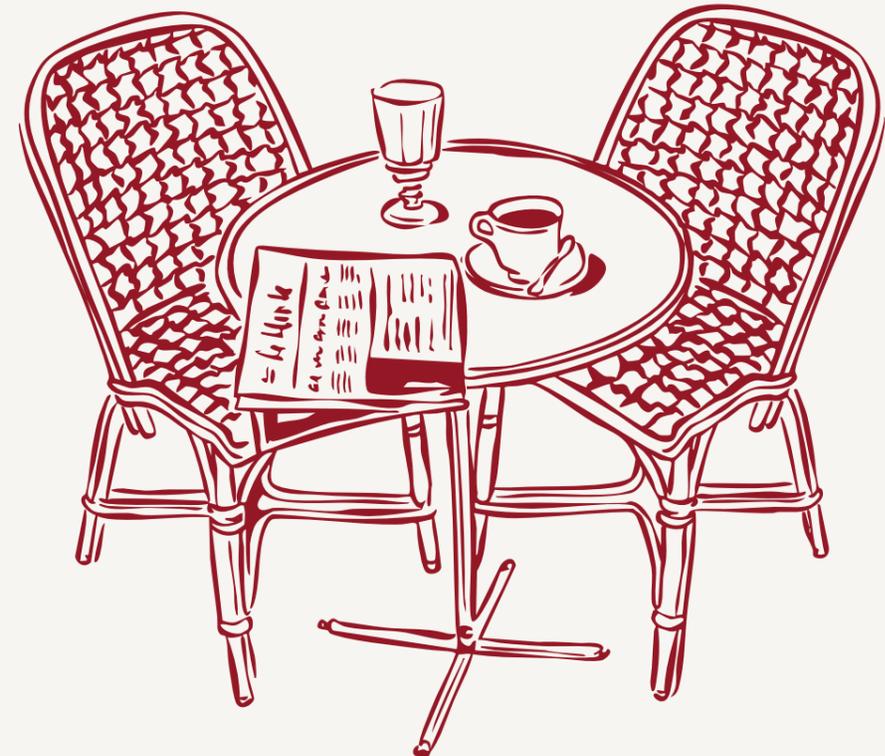
Pineapple | Apple | Orange | Grapefruit | Cranberry

### KINGSDOWN MINERAL WATER

Still or sparkling 330ml £2.95

### PUREZZA

Still or sparkling 750ml £4.75



*Santé*



*Cheers*

**Bistro  
du Vin**