

**Bistro
du Vin**

BAR FOOD MENU

AMUSE-BOUCHES

PETITES OLIVES LUCQUES (94kcal) [VGI]	£5.95
AMANDES FUMÉES (307kcal) [V] Smoked almonds	£3.95
PAIN D'ÉPI (188kcal) [V] Maison Bordier butter	£8.50
FOUGASSE (1,024kcal) [V] Black garlic aioli	£8.50
SAUCISSON SEC (88kcal) Cornichons	£6.95
CROQUETTES DE SAUMON MARINÉ AU CIDRE DE NORMANDIE (647kcal) £7.95	
Normandy cider cured salmon fishcakes, curried mayonnaise	
HUÎTRES MARY (1,599kcal)	£11.95
Native rock oyster, Vodka Bloody Mary, caperberry and rock oyster garnish	

HUÎTRES ROCK NATIVES	Single (80kcal) £4.95
	Half a dozen (389kcal) £26.95
Add Champagne: Cuvée Hotel Du Vin Lombard, France	125ml £12.50

DÉJEUNER

JAMBON BEURRE (621kcal)	£10.50
Thick cut ham, cornichons and French butter in a baguette style crusty roll with Dijonnaise	
SAUCISSON & CORNICHON BRIOCHÉ (412kcal)	£11.50
Sliced French saucisson, cornichons in a soft brioche roll with Dijonnaise	
TOAST À L'AVOCAT	£9.50
Avocado on toast, chunky cherry tomato salsa and toasted sourdough (287kcal) [VGI]	
Served with poached eggs (417kcal) [V]	£10.50
CROQUE MONSIEUR (254kcal)	£13.95
Baked ham, Emmental cheese, Vedett IPA rarebit	
CROQUE MADAME (238kcal)	£14.95
Baked ham, Emmental cheese, Vedett IPA rarebit and fried egg	
PAN BAGNAT (186kcal) [V]	£10.50
A crusty baguette roll stuffed with tomatoes, soft boiled egg, black Niçoise olives, red onion and peppers	
Add: Tuna (204kcal)	£4.00
ADD FOR £4.95	
Pomme frites Salade verte	

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 scan here.



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BAR FOOD MENU

PLATS PRINCIPAUX

LE CAMEMBURGER (1,365kcal)	£19.95
Camembert, pancetta jam, brioche bun, pommes frites	
POULET JAUNE ÉLEVÉ AU MAÏS (706kcal)	£21.95
Corn fed chicken breast, Ratte potato, Lyonnaise salad	
SCHNITZEL HALLOUMI (925kcal) [V]	£19.95
Breaded halloumi schnitzel, pickled red cabbage, charred red peppers, capers and rocket salad	
SALADE MAISON (113kcal 227kcal) [VGI]	£9.95 £13.95
Baby kale, edamame beans, quinoa and alfalfa sprouts	
Additions: Chicken (541kcal) / Tiger Prawns (70kcal) / Halloumi [VGI] (260kcal)	£6.00

AFTERNOON TEA

CLASSIC CREAM TEA £15.95 PER PERSON

A selection of plain and fruit scones served with Paysan butter, Bonne Maman strawberry conserve and Rodda's Cornish clotted cream, along with two of the Chef's patisseries of the day. (959kcal) [VGIA/NGIA] Served with your choice of tea from the Bird & Blend Tea Co.

AFTERNOON TEA £29.95 PER PERSON

SAVOURIES

Chicken and tarragon Dijonnaise on pain d'epi (190kcal)
Ham and Gruyère mini croissant (194kcal)
Severn & Wye smoked salmon and chive cream cheese on brioche roll (178kcal)
Ratatouille and vegan style feta on socca pancake (110kcal)

SCONES (305kcal)

A selection of plain and fruit scones served with Paysan butter, strawberry conserve and Rodda's Cornish clotted cream

SELECTION OF SWEET TREATS

Crème brûlée (222kcal)
Valrhona "Nyangbo" pot au chocolat (124kcal)
Tarte au citron (186kcal)
Paris-Brest, choux pastry filled with a praline mousse (395kcal)

Served with your choice of tea from the Bird & Blend Tea Co.

Vegan options are available please see overleaf.

AFTERNOON TEA

VEGAN AFTERNOON TEA £29.95 PER PERSON

SAVOURIES

- Vegan style Cheddar and pickle on brown loaf (127kcal)
- Cucumber and mint on white tin loaf (64kcal)
- Eggless and cress on white tin loaf (108kcal)
- Ratatouille and vegan style feta on socca pancake (110kcal)

SCONES (292kcal) [VGI]

A selection of plain and fruit scones served with soya spread, Bonne Maman strawberry conserve and vegan cream cheese

SELECTION OF SWEET TREATS [ALL VGI]

- Crunchy chocolate cheesecake (620kcal)
- Raspberry and coconut slice (384kcal)
- Carrot and walnut cupcake (228kcal)
- Chocolate and cherry cupcake (287kcal)

TEA

- GREAT BRITISH CUPPA – A fresh and light English Breakfast tea
- EARL GREY CRÈME – A light and creamy Earl Grey with a hint of vanilla
- THE DIGESTER – Developed to aid digestion, with ginger and fennel to help ease sluggish moments
- MOJITEA – A green tea with peppermint and lime
- NEARLY NIRVANA – A floral white blend scented with jasmine and creamy spearmint
- PEPPY MINT – A minty classic with blue cornflowers
- DOZY GIRL – Lavender, chamomile blend with rose petals; floral and calming
- GINGERBREAD CHAI – A rooibos blend with cinnamon, ginger and cardamom

Perhaps it's an occasion for complementing your afternoon tea with one of our cocktails or a glass of Champagne. Our cocktails range from timeless classics to our signature collection, we have a wealth of options to suit all tastes, including a range of alcohol free alternatives.

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HOT DRINKS

- TEA £3.50
- English Breakfast | Decaffeinated Breakfast | Earl Grey | Organic Chamomile
- Organic Peppermint | Pure Green | Blackberry & Raspberry | Lemon & Ginger

COFFEE

- Americano (2kcal) £4.00
- Espresso (1kcal) | Macchiato (13kcal) £3.20
- Double Espresso (2kcal) | Double Macchiato (15kcal) £4.20
- Latte (74kcal) | Cappuccino (42kcal) | Flat White (64kcal) | Mocha (132kcal) £4.50

- HOT CHOCOLATE (143kcal) £4.50

SOFT DRINKS

- COKE Coca-Cola | Diet Coke | Coca-Cola Zero 330ml £3.50
- MIXERS Coca-Cola | Diet Coke 200ml £2.50
- SCHWEPPE'S Lemonade | Soda Water 200ml £2.50
- FRANKLIN & SONS LTD 275ml £3.50
- Raspberry Lemonade | Elderflower Lemonade
- FEVER TREE TONIC 200ml £3.00
- Indian | Refreshingly Light | Mediterranean | Elderflower
- FEVER TREE GINGER ALE 200ml £3.00
- FEVER TREE GINGER BEER 200ml £3.00
- FEVER TREE SICILIAN LEMONADE 275ml £3.50
- FEVER TREE CLOUDY BRITISH APPLE 275ml £3.50
- FRUIT JUICES 175ml £2.70
- Pineapple | Apple | Orange | Grapefruit | Cranberry
- KINGSDOWN MINERAL WATER
- Still or sparkling 330ml £2.95
- PUREZZA
- Still or sparkling 750ml £4.75

BEERS & CIDERS

- HEINEKEN Holland 330ml (ABV 5.0%) £5.50
- HEINEKEN 0.0% Holland 330ml (ABV 0.0%) £4.00
- BIRRA MORETTI Italy 330ml (ABV 4.6%) £5.50
- CHANG EXPORT Thailand 320ml (ABV 5.0%) £5.50
- VEDETT EXTRA ORDINARY IPA Belgium 330ml (ABV 5.5%) £6.00
- VEDETT EXTRA PILSNER Belgium 330ml (ABV 5.0%) £6.00
- 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 500ml (ABV 4.0%) £6.50
- Pineapple & Raspberry | Kiwi and Lime | Berries & Cherries
- ASPALL SUFFOLK DRAUGHT CYDER England 330ml (ABV 5.5%) £6.00

COCKTAILS AU CLASSIQUE

£11.95

BLOODY MARY

Absolut Vodka, tomato, spices

COSMOPOLITAN

Absolut Citron Vodka, Cointreau, cranberry, lime

GARDEN MOJITO

Hendricks Gin, St Germain Elderflower Liqueur, elderflower cordial, cucumber, mint, soda

MARGARITA

El Jimador Reposado Tequilla, Cointreau, lime, agave, salt

OLD FASHIONED

Woodford Reserve Bourbon, demerara, bitters

PINA COLADA

Bacardi Coconut Rum, pineapple, cream, coconut, lime

RASPBERRY DAIQUIRI

Bacardi Carta Blanca Rum, Briottet Crème de Framboise, bitters, lime, sugar, raspberry

APEROL SPRITZ

Aperol, Prosecco, soda water

MARTINIS

ESPRESSO MARTINI

Absolut Vodka, Tosolini Exprè Liqueur, espresso, sugar

PASSION FRUIT MARTINI

Absolut Vanilia Vodka, Passoa Passion Fruit Liqueur, pineapple, passion fruit, Prosecco

SOURS

RHUBARB SOUR

Slingsby Rhubarb Gin, bitters, raspberry, lemon, sugar

WHISKEY SOUR

Woodford Reserve Bourbon, bitters, lemon, sugar, foam

AMARETTO SOUR

Saliza Tosolini Amaretto, bitters, lemon, sugar, foam

NEGRONIS

BOULEVARDIER

Woodford Reserve Bourbon, Campari bitters, Martini Reserva Rubino Vermouth

WHITE NEGRONI

Tanqueray Gin, Italicus Liqueur, Martini Reserva Ambrato Vermouth

CLASSIC NEGRONI

Bombay Sapphire Gin, Campari bitters, Martini Reserva Rubino Vermouth

NEGRONI FLIGHT

3 Negronis, Classic, White and Boulevardier

£15.00

CHAMPAGNE COCKTAILS

CLASSIC CHAMPAGNE COCKTAIL

£13.95

Cuvée Hotel du Vin Champagne, Hennessy Cognac, bitters, sugar

BELLINI ROYALE

£12.95

Cuvée Hotel du Vin Champagne, Briottet Crème de Pêche, peach

FRENCH 75

£12.95

Cuvée Hotel du Vin Champagne, Tanqueray Gin, lemon, sugar, soda

FRENCH FIZZ

£12.95

Cuvée Hotel du Vin Champagne, Absolut Vodka, Briottet Crème de Framboise, pineapple

KIR ROYALE

£12.95

Cuvée Hotel du Vin Champagne, Briottet Crème de Cassis, blackberry

MIMOSA

£10.95

Cuvée Hotel du Vin Champagne, orange

COCKTAILS AU VIN

£11.95

MALBEC SOUR

Slingsby Marmalade Gin, Hotel du Vin Malbec, lemon, grape, sugar

GRAHAMS PORT OLD FASHIONED

Woodford Reserve Bourbon, Reserve Blended Port 'Six Grapes by Graham's', sugar, orange

MALVASIA SOARES

Grahams Blend No.5 White Port, El Jimador Reposado Tequila, Crème de Pêche, agave, lime

PROVENCE ROSÉ CRUSH

Puerto De Indias Strawberry Gin, Briottet Crème de Framboise, Côtes de Provence Rosé, apple, strawberry, raspberry

GRAHAM'S BLEND NO.5 WHITE PORT & TONIC

Graham's Blend No.5 White Port, Fever-Tree Mediterranean Tonic, lemon, mint

All our prices include VAT at the prevailing rate. For dietary requirements or allergy information, please speak with our staff before ordering.

GIN & TONICS

£10.95

BROCKMANS

Fever-Tree Elderflower Tonic, blueberries, grapefruit

GIN MARE

Fever-Tree Indian Tonic, orange, rosemary

PUERTO DE INDIAS

Fever-Tree Slimline Tonic, strawberry, mint

SAPLING

Fever-Tree Slimline Tonic, lemon

SLINGSBY RHUBARB

Fever-Tree Elderflower Tonic, orange, raspberry

NON-ALCOHOLIC COCKTAILS

£9.95

COSNOPOLITAN

Mountain Everleaf, cranberry, lime, sugar

FOREST DAIQUIRI

Forest Everleaf, lime, honey

MARINE SPRITZ

Marine Everleaf, light Fever-Tree tonic, cucumber, lime

NO-JITO

Marine Everleaf, lime, sugar, soda, mint

ORANGE & GINGER HIGBALL

Forest Everleaf, Fever-Tree Ginger ale, orange

GIN

TANQUERAY England (ABV 41.8%) £5.45

PUERTO DE INDIAS STRAWBERRY Spain (ABV 37.5%) £5.55

HENDRICK'S Scotland (ABV 41.4%) £5.95

BROCKMANS England (ABV 40.0%) £5.95

SAPLING CLIMATE POSITIVE England (ABV 40.0%) £5.70

SLINGSBY RHUBARB England (ABV 40.0%) £5.95

CAORUNN SMALL BATCH Scotland (ABV 41.8%) £5.95

GIN MARE Spain (ABV 42.7%) £6.25

TANQUERAY NO. TEN England (ABV 47.3%) £6.25

FOUR PILLARS RARE DRY Australia (ABV 41.8%) £6.50

FOUR PILLARS BLOODY SHIRAZ Australia (ABV 37.8%) £6.50

MONKEY 47 Germany (ABV 47.0%) £6.50

RUM

BACARDI CARTA BLANCA Cuba (ABV 37.5%) £5.45

BACARDI CARTA NEGRA Cuba (ABV 37.5%) £5.45

BACARDI SPICED Cuba (ABV 35.0%) £5.45

MOUNT GAY ECLIPSE Barbados (ABV 40.0%) £5.45

DIPLOMATICO RESERVA EXCLUSIVA Venezuela (ABV 40.0%) £6.25

EL DORADO 12 YEAR OLD Guyana (ABV 40.0%) £6.25

RON ZACAPA 23 Guatemala (ABV 40.0%) £6.95

VODKA

ABSOLUT Sweden (ABV 40.0%) £5.45

DISCARDED, SUSTAINABLE CHARDONNAY England (ABV 40.0%) £5.55

BELVEDERE Poland (ABV 40.0%) £5.75

CHASE ORIGINAL POTATO England (ABV 40.0%) £6.00

TEQUILA & MEZCAL

EL JIMADOR REPOSADO 100% BLUE AGAVE Mexico (ABV 38.0%) £5.45

CAZCABEL COFFEE Mexico (ABV 34.0%) £5.45

PATRÓN SILVER 100% AGAVE Mexico (ABV 40.0%) £5.95

PATRÓN REPOSADO 100% AGAVE Mexico (ABV 40.0%) £6.50

MEZCAL UNION Mexico (ABV 40.0%) £5.95

BLENDDED & DELUXE WHISKY

JOHNNIE WALKER BLACK, BLENDED Scotch	(ABV 40%)	£5.45
MONKEY SHOULDER, BLENDED Scotch	(ABV 40%)	£5.55
JOHNNIE WALKER BLUE, BLENDED Scotch	(ABV 40%)	£24.95
THE DEAD RABBIT, BLENDED Irish	(ABV 44%)	£5.70
TOKI, BLENDED Japanese	(ABV 43%)	£5.55
NIKKA FROM THE BARREL, BLENDED Japanese	(ABV 51.4%)	£7.50

AMERICAN WHISKEY

JACK DANIELS OLD NO.7 TENNESSEE USA	(ABV 40%)	£5.45
WOODFORD RESERVE, KENTUCKY STRAIGHT BOURBON USA	(ABV 43.2%)	£5.65
BULLEIT KENTUCKY STRAIGHT BOURBON USA	(ABV 45%)	£5.65
RITTENHOUSE 100 PROOF, STRAIGHT RYE USA	(ABV 50%)	£5.75

SINGLE MALT, IRISH & ENGLISH

10 YEAR OLD BUSHMILLS Ireland	(ABV 40%)	£5.50
COTSWOLDS England	(ABV 46%)	£5.75

SINGLE MALT, LOWLAND

AUCHENTOSHAN 3 WOOD	(ABV 43%)	£6.50
12 YEAR OLD GLENKINCHIE	(ABV 43%)	£5.50

SINGLE MALT, HIGHLAND

GLENMORANGIE ORIGINAL	(ABV 40%)	£5.60
12 YEAR OLD GLENGOYNE	(ABV 43%)	£5.70
12 YEAR OLD OLD PULTENEY	(ABV 40%)	£5.50
12 YEAR OLD ANCNOC	(ABV 40%)	£5.50
15 YEAR OLD BALBLAIR	(ABV 46%)	£9.50
14 YEAR OLD OBAN	(ABV 43%)	£10.50

SINGLE MALT, SPEYSIDE

12 YEAR OLD GLENFIDDICH	(ABV 40%)	£5.70
12 YEAR OLD MACALLAN DOUBLE CASK	(ABV 40%)	£8.00
15 YEAR OLD GLENLIVET FRENCH OAK	(ABV 40%)	£7.50
ABERLOUR A'BUNADH CASK STRENGTH	(ABV 61.5%)	£10.50
14 YEAR OLD BALVENIE CARRIBEAN CASK	(ABV 43%)	£8.00
15 YEAR OLD MACALLAN DOUBLE CASK	(ABV 43%)	£15.50
18 YEAR OLD MACALLAN DOUBLE CASK	(ABV 43%)	£32.00

SINGLE MALT, ISLAY

12 YEAR OLD BOWMORE	(ABV 40%)	£5.50
10 YEAR OLD ARDBEG	(ABV 46%)	£5.90
10 YEAR OLD LAPHROAIG	(ABV 40%)	£5.90
16 YEAR OLD LAGAVULIN	(ABV 43%)	£9.90

SINGLE MALT, ISLAND

10 YEAR OLD TALISKER	(ABV 45.8%)	£5.90
18 YEAR OLD HIGHLAND PARK	(ABV 43%)	£14.50

BRANDY

HENNESSY VS COGNAC	(ABV 40%)	£5.95
HENNESSY XO COGNAC	(ABV 40%)	£11.95
BARON DE SIGOGNAC 10 ANS D'AGE ARMAGNAC	(ABV 40%)	£5.95
DOMAINE DUPONT FINE CALVADOS PAYS D'AUGE	(ABV 40%)	£6.95

LIQUEURS

SALIZA AMARETTO Italy	(ABV 28%)	£5.00
COTSWOLDS CREAM England (50ml serving)	(ABV 17%)	£6.00
TOSOLINI EXPRÉ Italy	(ABV 28%)	£5.00
TOSOLINI SAMBUCA Italy	(ABV 28%)	£5.00
TOSOLINI LIMONCELLO Italy	(ABV 28%)	£5.00
DRAMBUIE Scotland	(ABV 40%)	£5.00
COINTREAU France	(ABV 40%)	£5.00
ITALICUS ROSOLIO Italy	(ABV 20%)	£5.00
BRIOTTET CRÈME DE PÊCHE France	(ABV 18%)	£5.00
MEKHONG SPICED RUM Thailand	(ABV 38%)	£4.30

APERITIFS

	50ml	
APEROL Italy	(ABV 11%)	£5.00
CAMPARI BITTER Italy	(ABV 25%)	£5.00
MARTINI RISERVA RUBINO Italy	(ABV 18%)	£5.00
MARTINI RISERVA AMBRATO Italy	(ABV 18%)	£5.00
PIMM'S NO1 England	(ABV 25%)	£5.00
PERNOD PASTIS France (25ml serve)	(ABV 40%)	£5.00

HOTEL DU VIN SIGNATURE SELECTION

CHAMPAGNE & SPARKLING WINE

bottle
750ml

<i>JANSZ, CUVÉE ROSÉ, NV</i> Tasmania, Australia	£56.95
<i>LOMBARD, BLANC DE NOIRS, BRUT NATURE</i> Grand Cru, Verzenay	£112.95
<i>LANSON, BLANC DE BLANCS</i>	£129.95
<i>LAURENT-PERRIER VINTAGE</i>	£132.95
<i>GRAND SIÈCLE BY LAURENT-PERRIER</i>	£269.95

WHITE WINE - FRANCE

bottle
750ml

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

WHITE WINE - REST OF THE WORLD

bottle
750ml

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

125ml glasses also available on bottles by the glass prices

HOTEL DU VIN SIGNATURE SELECTION

RED WINE - FRANCE

bottle
750ml

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

RED WINE - REST OF THE WORLD

bottle
750ml

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

125ml glasses also available on bottles by the glass prices

Wine; the very lifeblood of our hotels. 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. We promise something for everyone.

CHAMPAGNE & SPARKLING WINE		glass 125ml	bottle 750ml
EINS, ZWEI, ZERO, RIESLING	Leitz, Germany [Alcohol-Free]	£4.95	£27.95
PROSECCO, EXTRADRY NV	Fiol, Veneto, Italy	£7.95	£42.95
HENNERS BRUT NV	East Sussex, England	£11.95	£67.95
CUVÉE HOTEL DU VIN	Lombard, France	£12.50	£72.95
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	£6.95	£9.95	£18.95	£27.95
MUSCADET	Sèvre-et-Maine sur Lie La Bretesche, Jérémie Huchet, France	£7.95	£11.50	£22.50	£32.95
RIESLING	Hills & Valleys, Pikes, Clare Valley, South Australia	£7.95	£11.50	£22.50	£32.95
PINOT GRIGIO	Puiatti, Friuli-Venezia Giulia, Italy	£8.95	£12.50	£24.95	£36.95
VIOGNIER	Les Iles Blanches, Cellier des Chartreux, IGP Gard, France	£9.50	£13.50	£26.95	£39.95
VERDEJO	Elias Mora, Rueda, Spain	£9.50	£13.50	£26.95	£39.95
SAUVIGNON BLANC	Crowded House, Marlborough, New Zealand	£9.50	£13.50	£26.95	£39.95
CHARDONNAY	Kendall Jackson, Vintners Reserve, California, USA	£11.95	£16.95	£33.50	£49.95

ROSÉ WINE		glass 175ml	glass 250ml	carafe 500ml	bottle 750ml	magnum 1500ml
MAISON ROSÉ	Anciens Temps, Vin de France	£6.95	£9.95	£18.95	£27.95	
ROSÉ SAUVAGE BY HOTEL DU VIN	Clare Valley, South Australia	£8.95	£12.50	£24.95	£36.95	
PROVENCE ROSÉ	Chateau Léoube, Côtes de Provence, France [Organic]	£11.95	£16.95	£33.50	£49.95	£97.95
SECRET DE LÉOUBE	Côtes de Provence, France [Organic]				£59.95	

How you enjoy wine at Hotel du Vin & Bistro is up to you. From a perfectly chilled crisp Chablis with friends in the bar through to our own label Malbec with a steak in the Bistro.

By joining us for an informal yet informative wine tasting with our sommeliers and wine ambassadors; or perhaps one of our fabulous wine dinners, co-hosted by some of the world's greatest producers.

RED WINE		glass 175ml	glass 250ml	carafe 500ml	bottle 750ml
MAISON ROUGE	Anciens Temps, Vin de France	£6.95	£9.95	£18.95	£27.95
NERO D'AVOLA	La Segreta, Planeta, Sicily, Italy	£7.95	£11.50	£22.50	£32.95
MERLOT	Domaine La Croix Belle, Côtes de Thongue, Pays d'Oc, France [Organic]	£8.95	£12.50	£24.95	£36.95
MALBEC BY HOTEL DU VIN	Mendoza, Argentina	£9.50	£12.95	£24.95	£37.95
BEAUJOLAIS	Brouilly, Louis Tete, France	£9.50	£13.50	£26.95	£39.95
BORDEAUX SUPÉRIEUR	'Tradition' Château Penin, France	£11.50	£15.95	£31.50	£46.95
PINOT NOIR	Seifried Estate, Nelson, New Zealand	£11.95	£16.95	£33.50	£49.95
RIOJA RESERVA	Lealtanza, Altanza, Spain	£12.50	£17.95	£35.50	£52.95

DESSERT WINES & PORT		glass 50ml	glass 100ml	bottle
MOSCATO D'ASTI	Alasia, Italy [750ml bottle]			£26.95
TOKAJI	Late Harvest by Royal Tokaji, Hungary [500ml]	£5.00	£9.95	£46.95
LICOR DE TANNAT	Familia Deicas, Uruguay [500ml]	£6.00	£11.95	£56.95
RESERVE BLENDED PORT	Six Grapes by Graham's, Portugal [750ml]	£3.00	£5.95	£36.95
10 YEAR OLD TAWNY	Graham's, Portugal [750ml]	£4.00	£7.95	£49.95
20 YEAR OLD TAWNY	Graham's, Portugal [750ml]	£6.00	£11.95	£84.95

125ml glasses also available on bottles by the glass prices

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 AUMÂIS
BROCOLI RÔTI & POIS CHICHES**

**CRÈME BRÛLÉE
£19.95**

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

LOCAL PRIX FIXE

MONDAY-SUNDAY

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

2 COURSES £24.95, 3 COURSES £29.95

CROQUETTES DE JARRET DE JAMBON

Ham hock croquettes, burnt apple and Thatcher's Gold purée

ESCABÈCHE DE MAQUEREAU CURÉ AU GIN

6 O'Clock Gin cured Escabeche of mackerel, potato salad

**SOUPE VICHYSOISE AVEC OIGNON NOUVEAU
ET ASPERGES DE LA VALLÉE DE WYE [VGI]**

*Warm spring onion and Wye Vally asparagus
Vichyssoise soup, crispy leeks*

OMELETTE ARNOLD BENNETT

Severn & Wye smoked haddock omelette

ONGLET DE BOEUF GRILLÉ

*Onglet steak, Barbers vintage 1833 cheddar pommes Aligot
and Bordelaise sauce.*

SHIPTON MILL GALETTES DE POLENTA [VGI]

Pan fried polenta, ratatouille and salsa verde

**BATH FROMAGE À PÂTE MOLLE, TARTE TATIN
AUX POMMES ET AUX ÉCHALOTES [V]**

CRÈME CARAMEL [V]

CLAFOUTIS À LA RHUBARBE [V]

**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.*