

SPÉCIAL DU JOUR

✦ *Making everyday at
Bistro du Vin special* ✦

MAIN COURSE & DRINK | £19.95
175ml glass of house wine, a beer or soft drink

✦ *Please ask your server
& brighten up your day* ✦

| MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY | SATURDAY | SUNDAY |
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| BROCOLI RÔTI & POIS CHICHES [VGI] | LE CAMEMBURGER & POMMES FRITES | MOULES MARINIÈRE & POMMES FRITES | STEAK HACHÉ & PETITE SALADE | FISH & CHIPS À LA LEFFE* *£5 Supp | POULET NOIR RÔTI* *£12.50 Supp | CONTRE-FILET DE BOEUF RÔTI |

Bistro du Vin

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.

£59.95 PER PERSON
(based on minimum of two sharing)

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

SCHNITZEL

Chicken or halloumi

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

PÂTÉ DE CAMPAGNE

Farmhouse terrine marinated in Brighton Gin with cornichons

TARTARE DE SAUMON FUMÉ

Smoked salmon, basil vinaigrette, baguette crisp

SOUPE AU PISTOU [VGI]

Spring vegetable soup with Sussex wild garlic pistou

GRATIN DE POISSON

Traditional Sussex fish pie with smoked haddock topped with crispy breadcrumbs

TARTE PROVENÇALE [VGI]

Confit tomato & aubergine tarte tatin with green salad & pesto

CÔTE DE PORC, SAUCE CHARCUTIÈRE

Honey glazed pork chop, Sussex Camembert mash

CRÈME VANILLE, COULIS DE FRAISE [VGI]

FONDANT CHOCOLAT [V]

FLOWER MARIE [V]

GLACES ET SORBETS [VGIA]

*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



Prices from £29.95 per person

£40.95 with a glass of Champagne

AFTERNOON TEA

Join us and all of fashionable society to sip tea and nibble on sandwiches in the middle of the afternoon.

With a fine selection of finger sandwiches, cakes and scones with jam and clotted cream.

COCKTAILS

CHAMPAGNE COCKTAILS

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| CLASSIC CHAMPAGNE COCKTAIL Cuvée Hotel du Vin Champagne, Hennessy Cognac, bitters, sugar | £13.95 | FRENCH FIZZ Cuvée Hotel du Vin Champagne, Absolut Vodka, Briottet Crème de Framboise, pineapple | £12.95 |
| BELLINI ROYALE Cuvée Hotel du Vin Champagne, Briottet Crème De Pêche, peach | £12.95 | KIR ROYALE Cuvée Hotel du Vin Champagne, Briottet Crème de Cassis, blackberry | £12.95 |
| FRENCH 75 Cuvée Hotel du Vin Champagne, Tanqueray Gin, lemon, sugar, soda | £12.95 | MIMOSA Cuvée Hotel du Vin Champagne, orange | £10.95 |

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| COCKTAILS AU CLASSIQUE | £11.95 | COCKTAILS AU VIN | £11.95 |
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| BLOODY MARY Absolut Vodka, tomato, spices | CABERNET SOUR Slingsby Marmalade Gin, Showdown Cabernet Sauvignon, lemon, grape, sugar |
| COSMOPOLITAN Absolut Citron Vodka, Cointreau, cranberry, lime | GRAHAMS PORT OLD FASHIONED Woodford Reserve Bourbon, Reserve Blended Port 'Six Grapes by Graham's', sugar, orange |
| GARDEN MOJITO Hendricks Gin, St Germain Elderflower Liqueur, Elderflower Cordial, cucumber, mint, soda | MALVASIA SOARES Grahams Blend No.5 White Port, El Jimador Reposado Tequila, Crème de Pêche, agave, lime |
| MARGARITA El Jimador Reposado Tequila, Cointreau, lime, agave, salt | PROVENCE ROSÉ CRUSH Puerto de Indias Strawberry Gin, Briottet Crème de Framboise, Château Gairoid Provence Rosé, apple, strawberry, raspberry |
| OLD FASHIONED Woodford Reserve Bourbon, demerara, bitters | GRAHAM'S BLEND NO.5 WHITE PORT & TONIC Graham's Blend No.5 White Port, Fever-Tree Mediterranean Tonic, lemon, mint |

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| GIN & TONICS | £10.95 |
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| BROCKMANS Fever-Tree Elderflower Tonic, blueberry, 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 |

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| NON-ALCOHOLIC COCKTAILS | £9.95 |
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| COSNOPOLITAN Mountain Everleaf, cranberry, lime, sugar |
| FOREST DAIQUIRI Forest Everleaf, lime, honey |
| MARINE SPRITZ Marine Everleaf, light Fever-Tree tonic, cucumber, lime |
| NOJITO Marine Everleaf, lime, sugar, soda, mint |
| ORANGE & GINGER HIGHBALL Forest Everleaf, Fever-Tree Ginger ale, orange |

BISTRO DU VIN

Serving classical French dishes with a modern twist, designed by Chef Director Matt Powell. With contemporary yet traditional finishes, our Bistros have a sense of sophistication and pay a perfect complement to our ethos, which is all about serving heart-warming food and quality artisan ingredients. We celebrate the changing of seasons and the bountiful produce they bring. We are delighted to serve a selection of Chef's daily specials, curated by our talented teams using fresh seasonal ingredients and local produce. We encourage you to relax, dine, and soak up the atmosphere. Please speak with your server for more details.

AMUSE-BOUCHES

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| PETITES OLIVES LUCQUES [VGI] (94kcal) | £5.95 | HUÎTRES ROCK NATIVES Native rock oysters - single (80kcal) | £4.95 |
| AMANDES FUMÉES [V] Smoked almonds (307kcal) | £3.95 | Half a dozen (389kcal) | £15 supplement ♦ £26.95 |

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| PAIN D'ÉPI [V] Maison Bordier butter (188kcal) Additions £2.00: Pork Rilette (56kcal) / Salmon Paté (182kcal) / Houmous [VGI] (35kcal) | £8.50 |
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| SAUCISSON SEC Cornichons (88kcal) | £6.95 |
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| CROQUETTES DE SAUMON MARINÉ AU CIDRE DE NORMANDIE Normandy cider cured salmon fishcakes, curried mayonnaise (647kcal) | £7.95 |
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| FOUGASSE [V] Black garlic aioli (1,024kcal) | £8.50 |
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| HUÎTRES MARY Native rock oyster, Vodka Bloody Mary, caperberry and rock oyster garnish (1,599kcal) | £12.95 |
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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.

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HORS D'OEUVRES

SOUPE AU PISTOU [VGI] £7.50
Spring vegetable soup with Sussex wild garlic pistou (334kcal)

CHAMPIGNONS SAUTÉS [VGI] £9.95
Sautéed wild mushrooms, Madeira sauce, toasted sourdough (222kcal)

OEUF MAYONNAISE £9.95
Soft boiled Burford Brown hen's egg, Dijon mayonnaise and shaved bottarga (290kcal)

PÂTÉ DE CAMPAGNE £8.50
Farmhouse terrine marinated in Brighton Gin with cornichons (501kcal)

TARTARE DE BOEUF £13.95
Chopped raw Donald Russell beef, piment d'Espelette Béarnaise (787kcal)

Pair with a glass of red 175ml
BEAUJOLAIS £9.50
Brouilly, Louis Tête, France

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

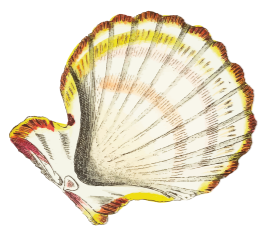
TARTARE DE SAUMON FUMÉ £9.50
Smoked salmon, basil vinaigrette, baguette crisp (447kcal)

SALADE DE CRABE & FENOUIL £11.95
Portland Shellfish crab and fennel salad, orange and mustard vinaigrette (168kcal)

CREVETTES TIGRE GRILLÉES £13.95
Grilled tiger prawns, chilli, garlic and pastis butter (628kcal) £1.50 supplement

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

Pair with a glass of white 175ml
RIESLING £7.95
Hills & Valleys, Pikes, Clare Valley, South Australia



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

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PLATS PRINCIPAUX

ENTRECÔTE AU POIVRE 250G £34.95
Donald Russell rib-eye steak, peppercorn sauce (801kcal) £10 supplement

Pair with a glass of red 175ml
RIOJA RESERVA £12.50
Lealtanza, Altanza, Spain

BOURGUIGNON D'AGNEAU £22.95
Lamb neck, pancetta, Paris brown mushrooms and pearl onions braised in a rich red wine sauce (694kcal)

Pair with a glass of red 175ml
BORDEAUX SUPÉRIEUR £11.50
'Tradition' Château Penin, France

CÔTE DE PORC, SAUCE CHARCUTIÈRE £18.50
Honey glazed pork chop, Sussex Camembert mash (947kcal)

SCHNITZEL DE POULET £19.95
Breaded chicken schnitzel, pickled red cabbage, charred red peppers, capers and rocket salad (895kcal)

TARTE PROVENÇALE [VGI] £16.50
Confit tomato and aubergine tarte tatin with green salad and pesto (422kcal)



GRATIN DE POISSON £17.50
Traditional Sussex fish pie with smoked haddock topped with crispy breadcrumbs (662kcal)

Pair with a glass of white 175ml
VIOGNIER £9.50
Les Iles Blanches, Cellier des Chartreux, IGP Gard, France

PÂTES TAGLIOLINI NOIRES AU CRABE £19.95
Portland Shellfish crab, black tagliolini pasta, sun-blushed cherry tomatoes, chilli, basil and pinenuts (515kcal)

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

CUISSE DE CANARD CONFITE £22.50
Confit Gressingham duck leg, Lyonnaise potatoes, red wine jus (846kcal)

BROCOLI RÔTI & POIS CHICHES [VGI] £18.95
Roasted broccoli, chickpeas, whipped feta, charred red peppers (743kcal)

SALADE MAISON [VGI] (113kcal | 227kcal) £9.95 | £13.95
Baby kale, edamame beans, quinoa and alfalfa sprouts Additions £6.00: Choice of topping included
Chicken (541kcal) / Tiger Prawns (70kcal) / Halloumi [VGI] (260kcal)

LEGUMES

POMMES FRITES [V] (450kcal) £4.95

CAMEMBERT POMME PURÉE (544kcal) £4.95

POMMES DE TERRE RATTE AU BEURRE [V] £5.50
Buttered ratte potatoes (201kcal)

ÉPINARDS CUITS À LA POÊLE [VGI] £4.95
Sautéed spinach, lemon and garlic (142kcal)

HARICOT VERTS [V] (113kcal) £5.50

RATATOUILLE PROVENÇALE [VGI] (58kcal) £4.95

SALADE VERTE [VGI] (32kcal) £4.95

SALADE DE TOMATES & OIGNONS £4.95
[VGI] (129kcal)

PÂTISSERIES ET DESSERTS

**CRÈME VANILLE,
COULIS DE FRAISE** [VGI] £7.50

Bird & Blend Mojitea panna cotta with strawberry coulis (166kcal)

PARIS-BREST [V] £9.95

Choux pastry filled with a praline mousse (581kcal)

BAGATELLE PÊCHE ET FRAMBOISE [V] £10.95

Peach and raspberry trifle, Pedro Ximénez sherry, toasted almonds, crème Chantilly (562kcal)

FONDANT CHOCOLAT [V] £8.50

Chocolate fondant with Hennes sparkling wine crème Anglaise (824kcal)

**DÉLICE MYRTILLES,
CRÈME AU CITRON** [VGI] £9.95

Blueberry and lemon curd fool (222kcal)

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

FLOWER MARIE [V] £7.50

Chutney and toasted Altamura (346kcal)

Pair with a glass of dessert wine 100ml

LICOR DE TANNAT Familia Deicas, Uruguay £11.95

TOKAJI Late Harvest by Royal Tokaji, Hungary £9.95



ASSIETTE DE FROMAGES

French artisan cheese, biscuits and chutney (487kcal) £12.95

Selection of cheeses include: £2.95 supplement per person

ST-MAURE-DE-TOURNAINE ASH 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 MONTH

Beillevaire, Jura, France

Combining toffee sweetness, almonds and complex notes of apricot and pineapple

FOURME D'AMBERT LAQUE

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

10 YEAR OLD TAWNY Graham's, Portugal £7.95



EACH COURSE HAS BEEN EXPERTLY PAIRED BY OUR GROUP SOMMELIER
WITH A GLASS OF WINE TO COMPLEMENT THE DISH

CROQUETTES DE SAUMON MARINÉ AU CIDRE DE NORMANDIE

Normandy cider cured salmon fishcakes, curried mayonnaise [V] (647kcal)

Wine Pairing: Rosé Sauvage By Hotel Du Vin, Clare Valley, South Australia, Australia [125ml glass]

TARTARE DE BOEUF

Chopped raw Donald Russell beef, piment d'Espelette Béarnaise (787kcal)

Wine Pairing: Louis Tete, Brouilly, Beaujolais, France [125ml glass]

MERLU AU BEURRE NOISETTE

Brown butter baked hake, samphire, cucumber and mace croutons (215kcal)

Wine Pairing Options:

White: Verdejo, Elias Mora, Rueda, Spain [175ml glass]

Red: Nero D'avola, La Segreta, Planeta, Sicily, Italy [175ml glass]

CRÈME BRÛLÉE [V] (222kcal)

Wine Pairing: Late Harvest Tokaji, Royal Tokaji, Hungary [50ml glass]

ASSIETTE DE FROMAGES

French artisan cheese, biscuits and chutney (570kcal)

Wine Pairing: Licor De Tannat, Familia Deicas, Canelones, Uruguay [50ml glass]

£59.95 PER PERSON

(based on minimum of two sharing)

Sample menu, dishes and wines are subject to seasonal variations

Vegan alternative available

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