

SPÉCIAL DU JOUR

We are making everyday special

MAIN COURSE & DRINK | £19.95

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

Please ask your server for details

MONDAY

BROCOLI RÔTI
& POIS CHICHES [VGI]

TUESDAY

LE CAMEMBURGER
& POMMES FRITES

WEDNESDAY

MOULES MARINIÈRE
& POMMES FRITES

THURSDAY

STEAK HACHÉ &
PETITE SALADE

FRIDAY*

DEMI-HOMARD
ET FRITES*

*£15 Supp

SATURDAY

POULET NOIR RÔTI*

*£12.50 Supp

SUNDAY

CONTRE-FILET DE
BOEUF RÔTI

HALF LOBSTER & FRIES FRIDAYS

BUY ONE SET ONE FREE

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



Add a glass of
Champagne
for £10



Bistro du Vin

CHATEAUBRIAND & MALBEC

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

£39.50 per person... saving over 24%!
Available Sunday-Thursday for dinner

CHATEAUBRIAND 500G

Pommes frites, salad and peppercorn sauce

A BOTTLE OF MALBEC BY HOTEL DU VIN

Mendoza, Argentina

FORMULE

3 COURSES SERVED
WITHIN 30 MINUTES

Monday-Sunday

Lunch (*EXCLUDING SUNDAY LUNCH)
Early Dinner (5:00pm-7:00pm)

CÉLERI RÉMOULADE

POULET JAUNE ÉLEVÉ AU MAÏS
BROCOLI RÔTI & POIS CHICHES

CRÈME BRÛLÉE

£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



TASTE DU VIN

FOR A TRUE
TASTE OF
HOTEL DU VIN

A wonderful way to
explore our classic
dishes and wines is
with our Taste du Vin
package, featuring
five courses with
wine pairings.

£59.95 PER PERSON

Based on minimum
of two sharing

Prices from £29.95 per person

£40.95 with a glass of Champagne

AFTERNOON TEA

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

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

COCKTAILS			
CHAMPAGNE COCKTAILS			
CLASSIC CHAMPAGNE COCKTAIL	£13.95	FRENCH FIZZ	£12.95
Cuvée Hotel du Vin Champagne, Hennessy Cognac, bitters, sugar		Cuvée Hotel du Vin Champagne, Absolut Vodka, Briottet Crème de Framboise, pineapple	
BELLINI ROYALE	£12.95	KIR ROYALE	£12.95
Cuvée Hotel du Vin Champagne, Briottet Crème De Pêche, peach		Cuvée Hotel du Vin Champagne, Briottet Crème de Cassis, blackberry	
FRENCH 75	£12.95	MIMOSA	£10.95
Cuvée Hotel du Vin Champagne, Tanqueray Gin, lemon, sugar, soda		Cuvée Hotel du Vin Champagne, orange	
COCKTAILS AU CLASSIQUE	£11.95	COCKTAILS AU VIN	£11.95
BLOODY MARY		MALBEC SOUR	
Absolut Vodka, tomato, spices		Slingsby Marmalade Gin, Hotel du Vin Malbec, lemon, grape, sugar	
COSMOPOLITAN		GRAHAMS PORT OLD FASHIONED	
Absolut Citron Vodka, Cointreau, cranberry, lime		Woodford Reserve Bourbon, Reserve Blended Port ‘Six Grapes by Graham’s’, sugar, orange	
GARDEN MOJITO		MALVASIA SOARES	
Hendricks Gin, St Germain Elderflower Liqueur, Elderflower Cordial, cucumber, mint, soda		Grahams Blend No.5 White Port, El Jimador Reposado Tequila, Crème de Pêche, agave, lime	
MARGARITA		PROVENCE ROSÉ CRUSH	
El Jimador Reposado Tequilla, Cointreau, lime, agave, salt		Puerto De Indias Strawberry Gin, Briottet Crème de Framboise, Côtes de Provence Rosé, apple, strawberry, raspberry	
OLD FASHIONED		GRAHAM’S BLEND NO.5 WHITE PORT & TONIC	
Woodford Reserve Bourbon, demerara, bitters		Graham's Blend No.5 White Port, Fever-Tree Mediterranean Tonic, lemon, mint	
PINA COLADA		GIN & TONICS	£10.95
Bacardi Coconut Rum, pineapple, cream, coconut, lime		BROCKMANS	
RASPBERRY DAIQUIRI		GIN MARE	
Bacardi Carta Blanca Rum, Briottet Crème de Framboise, bitters, lime, sugar, raspberry		Fever-Tree Indian Tonic, orange, rosemary	
MARTINIS		PUERTO DE INDIAS	
ESPRESSO MARTINI		Fever-Tree Slimline Tonic, strawberry, mint	
Absolut Vodka, Tosolini Exprè Liqueur, espresso, sugar		SAPLING	
PASSION FRUIT MARTINI		Fever-Tree Slimline Tonic, lemon	
Absolut Vanilia Vodka, Passoã Passion Fruit Liqueur, pineapple, passion fruit, Prosecco		SLINGSBY RHUBARB	
SOURS		Fever-Tree Elderflower Tonic, orange, raspberry	
RHUBARB SOUR		NON-ALCOHOLIC COCKTAILS	£9.95
Slingsby Rhubarb Gin, bitters, raspberry, lemon, sugar		COSNOPOLITAN	
WHISKEY SOUR		Mountain Everleaf, cranberry, lime, sugar	
Woodford Reserve Bourbon, bitters, lemon, sugar, foam		FOREST DAIQUIRI	
AMARETTO SOUR		Forest Everleaf, lime, honey	
Saliza Tosolini Amaretto, bitters, lemon, sugar, foam		MARINE SPRITZ	
NEGRONIS		Marine Everleaf, light Fever-Tree tonic, cucumber, lime	
BOULEVARDIER		NOJITO	
Woodford Reserve Bourbon, Campari bitters, Martini Reserva Rubino Vermouth		Marine Everleaf, lime, sugar, soda, mint	
WHITE NEGRONI		ORANGE & GINGER HIGHBALL	
Tanqueray Gin, Italicus Liqueur, Martini Reserva Ambrato Vermouth		Forest Everleaf, Fever-Tree Ginger ale, orange	
CLASSIC NEGRONI			
Bombay Sapphire Gin, Campari bitters, Martini Reserva Rubino Vermouth			
NEGRONI FLIGHT	£15.00		
3 Negronis, Classic, White and Boulevardier			

BISTRO DU VIN			
Serving classical French dishes with a modern twist, designed by Chef Director Matt Powell. With contemporary yet traditional finishes, our Bistros have a sense of sophistication and pay a perfect complement to our ethos, which is all about serving heart-warming food and quality artisan ingredients. We celebrate the changing of seasons and the bountiful produce they bring. We are delighted to serve a selection of Chef’s daily specials, curated by our talented teams using fresh seasonal ingredients and local produce. We encourage you to relax, dine, and soak up the atmosphere. Please speak with your server for more details.			
AMUSE-BOUCHES			
PETITES OLIVES LUCQUES [VGI] (94kcal)	£5.95	HUÎTRES ROCK NATIVES	
AMANDES FUMÉES [V]	£3.95	Native rock oysters - single (80kcal)	£4.95
Smoked almonds (307kcal)		Half a dozen (389kcal)	£10 supplement ♦ £26.95
PAIN D’ÉPI [V]	£8.50	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.	
Maison Bordier butter (188kcal)		Oysters have been cultivated on the British coast since long before the advent of agriculture. Harvested from their beds in marshy waters since Roman times. The majority of oysters that grow within these beds are Rock Oysters (Gigas), known for their deep cupped shell and smooth meaty texture. They are often described as having a rich but not overbearing flavour, with a sweet aftertaste.	
Additions £2.00:		Pair with a glass of Champagne	125ml
Pork Rilette (56kcal) / Salmon Paté (182kcal) / Houmous [VGI] (35kcal)		CUVÉE HOTEL DU VIN	£12.50
FOUGASSE [V]	£8.50	Lombard, France	
Black garlic aioli (1,024kcal)			
SAUCISSON SEC	£6.95		
Cornichons (88kcal)			
CROQUETTES DE SAUMON MARINÉ	£7.95		
AU CIDRE DE NORMANDIE			
Normandy cider cured salmon fishcakes, curried mayonnaise (647kcal)			
HUÎTRES MARY	£12.95		
Native rock oyster, Vodka Bloody Mary, caperberry and rock oyster garnish (1,599kcal)			
			
For special dietary requirements or allergy information, please speak with a member of our team before ordering. To prioritise your safety, we’re unable to modify dishes for allergens. However, a full allergen matrix is available. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free or fulfil dietary requirements due to possible cross contamination during production. [VGI] = Does not include any ingredients derived from animals. [VGIA] = Alternative available that does not include any ingredients derived from animals. [V] = Vegetarian. Cheese boards may contain unpasteurised cheese. Calorie content. Calculations as accurate as possible however slight variations may occur. To maintain a healthy weight, the daily recommended intake of calories for adults is around 2,000 calories a day. All of our prices include VAT. A discretionary service charge of 12.5% will be added to your bill.			
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		HOTELDUVIN.com	

HORS D’OEUVRES

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

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

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

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

TARTARE DE BOEUF £14.50
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)

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

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

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

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

PLATS PRINCIPAUX

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

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)

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

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

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

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

BROCOLI RÔTI & POIS CHICHES [VGI] £19.95
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) £5.95

CAMEMBERT POMME PURÉE (544kcal) £6.95

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

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

HARICOT VERTS [V] (113kcal) £5.95

RATATOUILLE PROVENÇALE [VGI] (58kcal) £5.95

SALADE VERTE [VGI] (32kcal) £5.95

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



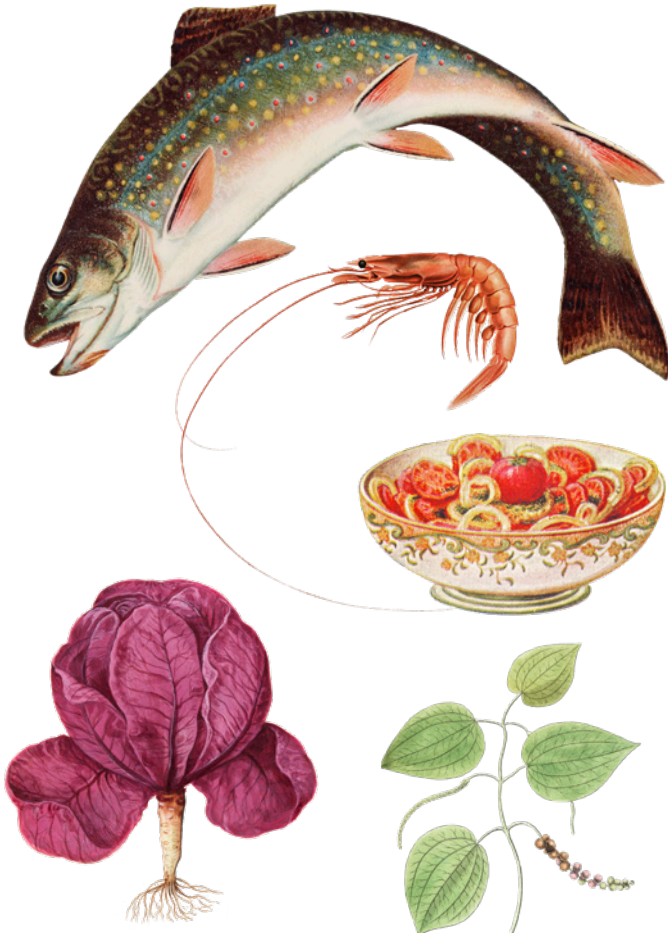
◆ *Supplement Applies* Hotel residents on a dinner inclusive package can choose 2 or 3 courses, including a side (dependent on package) from Hors D’oeuvres and/or Pâtisseries et Desserts and Plats Principaux and Legumes. Supplements apply to some dishes, as indicated.

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PÂTISSERIES ET DESSERTS

CRÈME VANILLE, £7.50
COULIS DE FRAISE [VGI]

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

PARIS-BREST [V] £9.95

Choux pastry filled with a praline mousse (581kcal)

PUDDING D'ÉTÉ [V] £11.95

Summer pudding, crème fraîche (184kcal)

FONDANT CHOCOLAT [V] £8.50

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

DÉLICE MYRTILLES, £9.95
CRÈME AU CITRON [VGI]

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)

ASSIETTE DE FROMAGES

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

Selection of cheeses include: £2.95 supplement per person

ST-MAURE-DE-TOURAIN 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

10 YEAR OLD TAWNY Graham's, Portugal £7.95

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



TASTE
DU VIN
MENU

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

CROQUETTES DE SAUMON MARINÉ AU CIDRE DE NORMANDIE

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

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

TARTARE DE BOEUF

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

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

MERLU AU BEURRE NOISETTE

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

Wine Pairing Options:

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

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

CRÈME BRÛLÉE [V] (222kcal)

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

ASSIETTE DE FROMAGES

French artisan cheese, biscuits and chutney (570kcal)

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

£59.95 PER PERSON

(based on minimum of two sharing)

Sample menu, dishes and wines are subject to seasonal variations

Vegan alternative available

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