

# Bistro du Vin

## *AT THE HEART OF OUR HOTELS*

*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. From long-standing classics to seasonal dishes and specials, our food is designed to suit all occasions. We encourage you to relax, dine, and soak up the atmosphere.*

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

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)

Additions £2.00:

Pork Rilette (56kcal) / Salmon Paté (182kcal) / Houmous [VGI] (35kcal)

FOUGASSE [V] £8.50

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)

HUÎTRES ROCK NATIVES

Native rock oysters - single (80kcal)

£4.95

Half a dozen (389kcal)

£10 supplement ♦ £26.95

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.

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.

Pair with a glass of Champagne

125ml

CUVÉE HOTEL DU VIN

£12.50

Lombard, France

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			
<b>SOUPE A L'OIGNON</b> French onion soup <i>(349kcal)</i>	£10.95	<b>CARPACCIO DE PASTÈQUE, FETA AFFINÉE EN FÛT</b> [VGIA] Watermelon carpaccio, barrel aged feta, roasted pumpkin seeds, shallots and rocket <i>(396kcal)</i>	£9.95
<b>CHAMPIGNONS SAUTÉS</b> [VGI] Sautéed wild mushrooms, Madeira sauce, toasted sourdough <i>(222kcal)</i>	£11.50		
<b>OEUF MAYONNAISE</b> Soft boiled Burford Brown hen’s egg, Dijon mayonnaise and shaved bottarga <i>(290kcal)</i>	£10.95	<b>SAUMON FUMÉ</b> Severn & Wye smoked salmon, treacle soda bread and fromage Blanc <i>(297kcal)</i>	£12.50
<b>CUISSES DE GRENOUILLE À L’AIL RÔTIES AU FOUR</b> Oven roasted garlic frogs legs, black chickpea houmous, pea shoots <i>(236kcal)</i>	£10.50	<b>SALADE DE CRABE &amp; FENOUIL</b> Portland Shellfish crab and fennel salad, orange and mustard vinaigrette <i>(168kcal)</i>	£12.95
<b>TARTARE DE BOEUF</b> Chopped raw Donald Russell beef, piment d’Espelette Béarnaise <i>(787kcal)</i>	£14.50 <i>£2.50 supplement</i> ◇	<b>CREVETTES TIGRÉES GRILLÉES</b> Grilled tiger prawns, chilli, garlic and pastis butter <i>(628kcal)</i>	£13.95 <i>£2 supplement</i> ◇
<b>Pair with a glass of red</b> <b>BEAUJOLAIS</b> <i>Brouilly, Louis Tête, France</i>	175ml £9.50	<b>NOIX DE SAINT-JACQUES RÔTIES</b> Roasted king scallops, café de Paris butter <i>(566kcal)</i>	£17.95 <i>£6 supplement</i> ◇
		<b>Pair with a glass of white</b> <b>RIESLING</b> <i>Hills &amp; Valleys, Pikes, Clare Valley, South Australia</i>	175ml £7.95



◇ *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 Patisseries et Desserts and Plats Principaux and Legumes. Supplements apply to some dishes, as indicated.

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PLATS PRINCIPAUX			
<b>ENTRECÔTE AU POIVRE 250G</b> Donald Russell rib-eye steak, peppercorn sauce <i>(801kcal)</i>	£34.95 <i>£10 supplement</i> ◇	<b>BAR RÔTI À LA POÊLE AVEC RAVIOLI D’ARTICHAUT</b> Pan fried stone bass, ravioli sunflower artichoke and butter bean and pine nut romesco <i>(432kcal)</i>	£24.95
<b>Pair with a glass of red</b> <b>RIOJA RESERVA</b> <i>Lealtanza, Altanza, Spain</i>	175ml £12.50	<b>Pair with a glass of white</b> <b>VIOGNIER</b> <i>Les Iles Blanches, Cellier des Chartreux, IGP Gard, France</i>	175ml £9.50
<b>BOURGUIGNON D’AGNEAU</b> Lamb neck, pancetta, Paris brown mushrooms and pearl onions braised in a rich red wine sauce <i>(694kcal)</i>	£22.95	<b>PÂTES TAGLIOLINI NOIRES AU CRABE</b> Portland Shellfish crab, black tagliolini pasta, sun-blushed cherry tomatoes, chilli, basil and pinenuts <i>(515kcal)</i>	£21.95
<b>Pair with a glass of red</b> <b>BORDEAUX SUPÉRIEUR</b> <i>‘Tradition’ Château Penin, France</i>	175ml £11.50	<b>MERLU AU BEURRE NOISETTE</b> Brown butter baked hake, samphire, cucumber and mace croutons <i>(419kcal)</i>	£24.95
<b>POULET JAUNE ÉLEVÉ AU MAÏS</b> Corn fed chicken breast, Ratte potato, Lyonnaise salad <i>(706kcal)</i>	£21.95	<b>BROCOLI RÔTI &amp; POIS CHICHES</b> [VGI] Roasted broccoli, chickpeas, whipped feta, charred red peppers <i>(743kcal)</i>	£19.95
<b>CUISSE DE CANARD CONFITE</b> Confit Gressingham duck leg, Lyonnaise potatoes, red wine jus <i>(846kcal)</i>	£23.95	<b>SALADE MAISON</b> [VGI] <i>(113kcal \ 227kcal)</i> Baby kale, edamame beans, quinoa and alfalfa sprouts Additions £6.00: <i>Choice of topping included</i> ◇ Chicken <i>(541kcal)</i> / Tiger Prawns <i>(70kcal)</i> / Halloumi [VGI] <i>(260kcal)</i>	£9.95   £13.95
<b>SCHNITZEL HALLOUMI</b> [V] Breaded halloumi schnitzel, pickled red cabbage, charred red peppers, capers and rocket salad <i>(925kcal)</i>	£19.95		

LEGUMES			
<b>POMMES FRITES</b> [V] <i>(450kcal)</i>	£5.95		
<b>CAMEMBERT POMME PURÉE</b> <i>(544kcal)</i>	£6.95		
<b>POMMES DE TERRE RATTE AU BEURRE</b> [V] Buttered Ratte potatoes <i>(201kcal)</i>	£5.95		
<b>ÉPINARDS CUIITS À LA POÊLE</b> [VGI] Sautéed spinach, lemon and garlic <i>(142kcal)</i>	£5.95		
<b>HARICOT VERTS</b> [V] <i>(113kcal)</i>	£5.95		
<b>RATATOUILLE PROVENÇALE</b> [VGI] <i>(58kcal)</i>	£5.95		
<b>SALADE VERTE</b> [VGI] <i>(32kcal)</i>	£5.95		
<b>SALADE DE TOMATES &amp; OIGNONS</b> [VGI] <i>(129kcal)</i>	£5.95		





PATISSERIES ET DESSERTS			
CRÈME BRÛLÉE [V] (717kcal)	£9.95	Pair with a glass of dessert wine 100ml	
PARIS-BREST [V] Choux pastry filled with a praline mousse (581kcal)	£9.95	LICOR DE TANNAT Familia Deicas, Uruguay £11.95	
PUDDING D'ÉTÉ [V] Summer pudding, crème fraîche (184kcal)	£11.95	TOKAJI Late Harvest by Royal Tokaji, Hungary £9.95	
POT AU CHOCOLAT [V] Valrhona 'Nyangbo' chocolate, condensed milk and vanilla madeleine (671kcal)	£8.95		
DÉLICE MYRTILLES, CRÈME AU CITRON [VGI] Blueberry and lemon curd fool (222kcal)	£9.95		
GLACES ET SORBETS [VGIA] (34kcal) per scoop	£2.95		

ASSIETTE DE FROMAGES	
French artisan cheese, biscuits and chutney (487kcal)	£12.95
Selection of cheeses include: £2.95 supplement per person	
ST-MAURE-DE-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
10 YEAR OLD TAWNY Graham's, Portugal	£7.95

# SPÉCIAL DU JOUR

We are making everyday special

MONDAY

BROCOLI RÔTI & POIS CHICHES [VGI]

MAIN COURSE & DRINK | £19.95

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

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

Please ask your server for details

## 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

## PRIX FIXE

MONDAY-SUNDAY

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

2 COURSES £24.95, 3 COURSES £29.95

CHAMPIGNONS SAUTÉS

Sautéed wild mushrooms, Madeira sauce, toasted sourdough

CUISSES DE GRENOUILLE À L'AIL RÔTIES AU FOUR

Oven roasted garlic frogs legs, black chickpea houmous, pea shoots

SAUMON FUMÉ

Smoked salmon, treacle soda bread and fromage Blanc

CARPACCIO DE PASTÈQUE, FETA AFFINÉE EN FÛT

Watermelon carpaccio, barrel aged feta, seeds, shallots and rocket

POULET JAUNE ÉLEVÉ AU MAÏS

Corn fed chicken breast, Ratte potato, Lyonnaise salad

MERLU AU BEURRE NOISETTE

Brown butter baked hake, samphire, cucumber and mace croutons

BROCOLI RÔTI & POIS CHICHES

Roasted broccoli, chickpeas, whipped feta, charred red peppers

SALADE MAISON

Chicken, tiger prawns or halloumi

CRÈME BRÛLÉE

POT AU CHOCOLAT

DÉLICE MYRTILLES, CRÈME AU CITRON

GLACES ET SORBETS

ASSIETTE DE FROMAGES\*

\*£2.95 Supp

\*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.