

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. So we invite you to take your time, explore, and savour, because every great glass deserves a great plate alongside it. 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:

CHAMPAGNE

* Cuvée Hotel du Vin, Lombard
* Lanson Père et Fils
* Lanson Rosé
Lombard, Blanc de Noirs, Brut Nature, Grand Cru, Verzenay
Lanson, Blanc de Blancs
Laurent-Perrier Vintage
Grand Siècle By Laurent-Perrier

CHABLIS

Chablis 1ER Cru, Montmains, Olivier Tricon

ALSACE

Riesling, Trimbach, Ribeauvillé
Gewurztraminer, Classic, Hugel

LOIRE VALLEY REGIONS

* Muscadet, Sèvre-et-Maine sur Lie La Bretesche, Jérémie Huchet
Vouvray, Marc Bredif
Pouilly-Fumé, Villa Paulus, Domaine Masson-Blondelet
Sancerre, 'Le Pierrier', Domaine Thomas

BURGUNDY

Meursault, Bouchard Père & Fils
Maranges 1ER Cru, La Fussière
Puligny Montrachet, Domaine Pernot Belicard
Chassagne-Montrachet, Thomas Morey, Rouge Vieilles Vignes
Gevey-Chambertin, Joseph Drouhin

BEAUJOLAIS

* Brouilly, Louis Tête
Chénas, Château Belleverne

BORDEAUX

* Bordeaux Supérieur 'Tradition' Château Penin
Bordeaux Supérieur, Château de Cazenove
Saint-Émilion Grand Cru, Château Tour Baladoz
Château Talbot, Grand Cru Classé Saint-Julien
Château Tronquoy, Saint-Estèphe
Margaux, Château Tayac
Pomerol, Château Mazeyres

RHÔNE VALLEY REGIONS

Condrieu, La Petite Côte, Yves Cuilleron
Chateauneuf du Pape, Domaine Chante Cigale
Côte Rôtie, Guigal, Brune et Blonde
Cairanne, Argiles Blanches Blanc, Domaine Boutinot

SOUTH OF FRANCE

* Maison Blanc, Rouge & Rosé by Anciens Temps, Vin de France
* Viognier, Les Îles Blanches, Cellier des Chartreux, IGP Gard
* Merlot, Domaine La Croix Belle, Côtes de Thongue, Pays d'Oc

PROVENCE

* Provence Rosé, Château Léoube, Côtes de Provence, France [Organic]
Secret de Léoube Rosé, Côtes de Provence, France [Organic]

* 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
EINS, ZWEI, ZERO, SPARKLING RIESLING <i>Leitz, Germany [Alcohol-Free]</i>	£4.95	£27.95
PROSECCO, EXTRA DRY NV <i>Fiol, Veneto, Italy</i>	£7.95	£42.95
HENNERS BRUT NV <i>East Sussex, England</i>	£11.95	£67.95
CUVÉE HOTEL DU VIN <i>Lombard, France</i>	£12.50	£72.95
LANSON PÈRE ET FILS <i>France</i>	£15.95	£92.95
LANSON ROSÉ <i>France</i>	£16.95	£99.95

WHITE WINE	glass 175ml	glass 250ml	carafe 500ml	bottle 750ml
MAISON BLANC <i>Anciens Temps, Vin de France</i>	£6.95	£9.95	£18.95	£27.95
MUSCADET <i>Sèvre-et-Maine sur Lie La Bretesche, Jérémie Huchet, France</i>	£7.95	£11.50	£22.50	£32.95
RIESLING <i>Hills & Valleys, Pikes, Clare Valley, South Australia</i>	£7.95	£11.50	£22.50	£32.95
PINOT GRIGIO <i>Puiatti, Friuli-Venezia Giulia, Italy</i>	£8.95	£12.50	£24.95	£36.95
VIOGNIER <i>Les Iles Blanches, Cellier des Chartreux, IGP Gard, France</i>	£9.50	£13.50	£26.95	£39.95
VERDEJO <i>Elias Mora, Rueda, Spain</i>	£9.50	£13.50	£26.95	£39.95
SAUVIGNON BLANC <i>Crowded House, Marlborough, New Zealand</i>	£9.50	£13.50	£26.95	£39.95
CHARDONNAY <i>Kendall Jackson, Vintners Reserve, California, USA</i>	£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 <i>Clare Valley, South Australia</i>	£8.95	£12.50	£24.95	£36.95	
PROVENCE ROSÉ <i>Chateau Léoube, Côtes de Provence, France [Organic]</i>	£11.95	£16.95	£33.95	£49.95	£97.95
SECRET DE LÉOUBE ROSÉ <i>Côtes de Provence, France [Organic]</i>				£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!

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

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

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

ROULADE DE RATATOUILLE
EN GALETTE DE POIS CHICHES,
GRATINÉE AU FOUR

TUESDAY

CUISSE DE
CANARD CONFITE

WEDNESDAY

MOULES MARINIÈRE
& POMMES FRITES

THURSDAY

WAGYU STEAK
HACHÉ

FRIDAY

FISH & CHIPS
À LA LEFFE*
*£5 Supp

SATURDAY

CHATEAUBRIAND
500G*
*£19.95 Supp

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

CHAMPIGNONS SAUTÉS

SOUPE A L'OIGNON

SAUMON FUMÉ

PÂTÉ DE FOIES DE VOLAILLE

POULET JAUNE ÉLEVÉ AU MAÏS

TOURTE DE POISSON

ROULADE DE RATATOUILLE EN GALETTE
DE POIS CHICHES, GRATINÉE AU FOUR

SALADE MAISON

CRÈME BRÛLÉE

POT DE CHOCOLAT À L'AVOCAT

GLACES ET SORBETS

ASSIETTE DE FROMAGES*

*£2.95 Supp

*EXCLUDES SUNDAY LUNCH

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%!

SUNDAY LUNCH

A BRITISH INSTITUTION
WITH FRENCH INFLUENCE

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
followed by 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 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



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

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

HILLS & VALLEYS RIESLING

Pikes, Clare Valley, SA, Australia | 125ml

PÂTÉ DE FOIES DE VOLAILLE

Chicken liver parfait, raisin chutney, toasted brioche

ELLAS MORA 'CONTRACORRIENTE' VERDEJO

Rueda, Spain | 125ml

SAUMON FUMÉ

Severn & Wye smoked salmon, treacle soda bread, fromage blanc

LOUIS TÊTE BROUILLY

Beaujolais, France | 175ml

BOEUF BOURGUIGNON

Braised beef cheek, pommes purée, pancetta, mushrooms,
glazed baby onions

LATE HARVEST BY ROYAL TOKAJI

Tokaji, Hungary | 50ml

CRÈME BRÛLÉE

Caramelised vanilla custard

LICOR DE TANNAT, FAMILIA DEICAS

Uruguay | 50ml

ASSIETTE DE FROMAGES

French artisan cheeses, biscuits and chutney

£59.95 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.



HOTELDUVIN.com

For further
information
on allergens
please scan
here.

Amuse-Bouches

PETITES OLIVES LUCQUES [VGI] <small>(94kcal)</small>	£5.95	RILLETTES DE CANARD	£8.50
		Duck rilette, toasted treacle sourdough and Cornichons <small>(328kcal)</small>	
AMANDES FUMÉES [V]	£3.95		
Smoked almonds <small>(307kcal)</small>		HUÎTRES NATURE	
		Native rock oysters – single <small>(80kcal)</small>	£4.95
PAIN D'ÉPI [V]	£8.50	Half a dozen <small>(389kcal)</small>	£27.95
Maison Bordier butter <small>(188kcal)</small>			
		<i>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.</i>	
FOUGASSE [V]	£8.50		
Black garlic aioli <small>(1,112kcal)</small>			
SAUCISSON SEC	£6.95	<i>Pair with a glass of Champagne</i>	<i>125ml</i>
Cornichons <small>(105kcal)</small>		CUVÉE HOTEL DU VIN	£12.50
		<i>Lombard, France</i>	

Hors D'oeuvres

SOUPE A L'OIGNON	£10.95	PÂTÉ DE FOIES DE VOLAILLE	£10.50
French onion soup <small>(348kcal)</small>		Chicken liver parfait, raisin chutney, toasted brioche <small>(361kcal)</small>	
CHAMPIGNONS SAUTÉS [VGI]	£11.50	COQUILLE SAINT-JACQUES	£18.50 £36.95
Sautéed wild mushrooms, Madeira sauce, toasted sourdough <small>(261kcal)</small>		EN CROÛTE	
		Baked scallop, leeks, pancetta and a creamy Breton cider sauce under a golden puff pastry crust <small>(1,168kcal 2,237kcal)</small>	
SAUMON FUMÉ	£12.50		
Severn & Wye smoked salmon, treacle soda bread and fromage blanc <small>(328kcal)</small>		CREVETTES TIGRE GRILLÉES	£13.95
		Grilled tiger prawns, chilli, garlic and pastis butter <small>(607kcal)</small>	

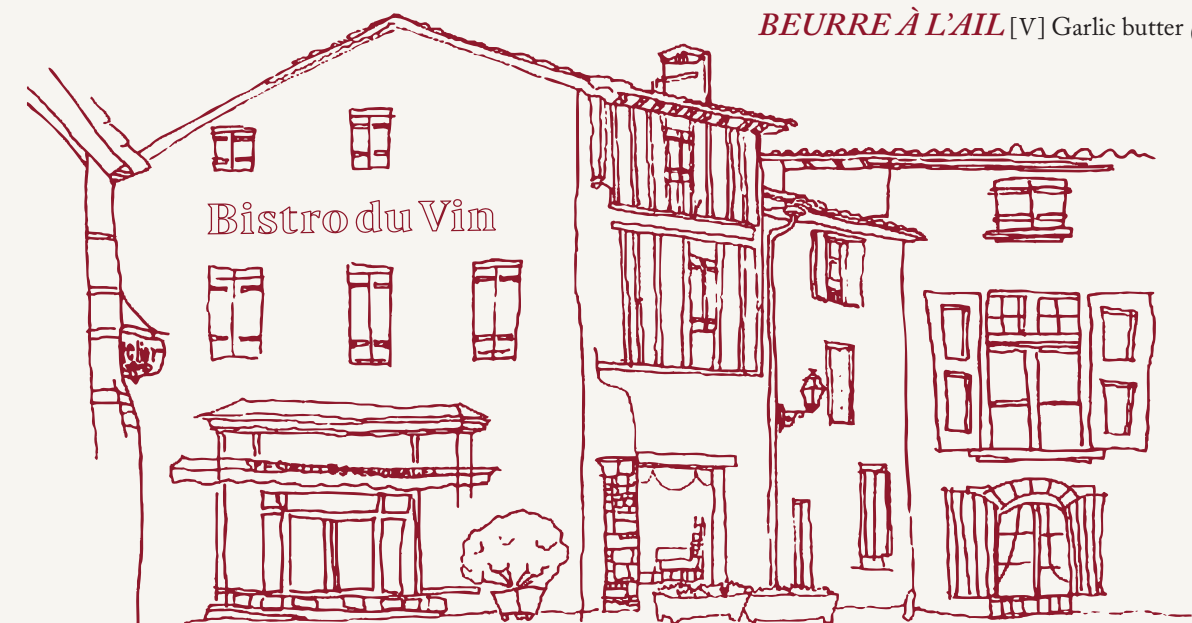


Plats Principaux

ENTRECÔTE AU POIVRE 250G	£35.50	CUISSE DE CANARD CONFITE	£23.95
Donald Russell rib-eye steak, peppercorn sauce <small>(801kcal)</small>		Confit Gressingham duck leg, Lyonnaise potatoes, red wine jus <small>(863kcal)</small>	
<i>Pair with a glass of red</i>	<i>175ml</i>	TOURTE DE POISSON	£19.95
RIOJA RESERVA	£12.50	Traditional fish pie topped with mashed potato <small>(458kcal)</small>	
<i>Lealtanza, Altanza, Spain</i>			
FILET DE BOEUF 200G	£38.95	ROULADE DE RATATOUILLE	£19.95
21 day aged fillet steak, served with watercress and Provençal tomato <small>(875kcal)</small>		EN GALETTE DE POIS CHICHES, GRATINÉE AU FOUR [VGI]	
		Ratatouille wrapped in chickpea pancakes and baked until golden <small>(530kcal)</small>	
POULET JAUNE ÉLEVÉ AU MAÏS	£21.95		
Corn fed chicken breast, Ratte potato, Lyonnaise salad, pancetta lardons, croutons <small>(706kcal)</small>		POISSON DU MARCHÉ ENTIER	<i>Market Price</i>
		Market fish	
		<i>Pair with a glass of white</i>	<i>175ml</i>
JOUE DE BOEUF BOURGUIGNONNE	£27.50	VIOGNIER	£9.50
Beef cheek Bourguignon, pommes purée, pancetta, mushrooms and glazed baby onions <small>(506kcal)</small>		<i>Les Iles Blanches, Cellier des Chartreux, IGP Gard, France</i>	
<i>Pair with a glass of red</i>	<i>175ml</i>	SALADE MAISON [VGI] <small>(119kcal 227kcal)</small>	£9.95 £13.95
BORDEAUX SUPÉRIEUR	£11.50	Baby kale, edamame beans, quinoa and alfafa sprouts	
<i>'Tradition' Château Penin, France</i>		Additions £6.00:	
		Chicken <small>(628kcal)</small> / Tiger Prawns <small>(70kcal)</small> / Halloumi [VGI] <small>(260kcal)</small>	

Accompagnements & Sauces

POMMES FRITES [V] <small>(494kcal)</small>	£5.95	RATATOUILLE PROVENÇALE [VGI] <small>(63kcal)</small>	£5.95
POMME PURÉE [V] <small>(242kcal)</small>	£5.95	SALADE DE FEUILLES	£5.95
		Mixed leaf salad <small>(39kcal)</small>	
HARICOT VERTS [V] <small>(113kcal)</small>	£5.95		
CHOU ROUGE BRAISÉ AUX ÉPICES [V]	£5.95	SAUCE AU POIVRE Peppercorn sauce <small>(154kcal)</small>	£3.50
Braised spiced red cabbage <small>(137kcal)</small>			
		BEURRE CAFÉ DE PARIS	£3.50
		Cafe de Paris butter <small>(317kcal)</small>	
		BEURRE À L'AIL [V] Garlic butter <small>(633kcal)</small>	£3.50



Patisseries Et Desserts

CRÈME BRÛLÉE [V] (615kcal) £9.95

POT DE CHOCOLAT À L'AVOCAT [VGI] £9.50
Chocolate and avocado pot, topped with pistachio, cranberries and pomegranate (445kcal)

TARTE FINE AUX POMMES £10.95
Fine apple tart, served with vanilla ice cream (1,450kcal)

BABA AU RHUM £9.95
Brioche style cake saturated in a rum syrup with crème fraîche (297kcal)

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

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:

ST-MAURE-DE-TOURAINE 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 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

CHAMPAGNE COCKTAILS

HOTEL DU VIN FIZZ £15.00
Cuvée Hotel du Vin Champagne, Absolut Vodka, Briottet Creme de Framboise, pineapple

CLASSIC CHAMPAGNE COCKTAIL £15.00
Cuvée Hotel du Vin Champagne, Hennessy Cognac, bitters, sugar

BELLINI ROYALE £15.00
Cuvée Hotel du Vin Champagne, Briottet Crème de Pêche, peach

LES CLASSIQUES

BLOODY MARY £13.00
Sapling Vodka, tomato, spices

COSMOPOLITAN £12.00
Absolut Citron Vodka, Cointreau, cranberry, lime

GARDEN MOJITO £13.00
Hendricks Gin, St Germain Elderflower Liqueur, Elderflower Cordial, cucumber, mint, lime, soda

MARGARITA £12.00
818 Blanco Tequilla, Cointreau, lime, agave, salt

OLD FASHIONED £13.00
Woodford Reserve Bourbon, demerara, bitters

PINA COLADA £13.00
Bacardi Coconut Rum, pineapple, cream, coconut cream, lime

DAIQUIRI (Raspberry/ Peach/ Passion fruit) £12.00
Bacardi Carta Blanca Rum, fruit syrup, fruit puree, lime

WHISKEY SOUR £13.00
Woodford Reserve Bourbon, bitters, lemon, sugar, foam

MARTINIS

ESPRESSO MARTINI £13.00
Absolut Vodka, Tosolini Exprè Liqueur, espresso, sugar

PASSION FRUIT MARTINI £13.00
Absolut Vanilia Vodka, Passoã Passion fruit Liqueur, pineapple, passion fruit syrup, passion fruit, Prosecco

GRAPESKIN MARTINI £14.00
Graham's Six Grapes, Discarded Grape Skin Vodka, cranberry, lime, sugar, cassis, bitters

ORANGE MARTINI £13.00
Slingsby Marmalade, orgeat, orange curaceo, lime, orange juice, bitters

CLASSIC MARTINI (your way) £13.00
Tanqueray Gin, Noilly Pratt, bitters

NEGRONIS

BOULEVARDIER £13.00
Woodford Reserve Bourbon, Campari bitters, Martini Reserva Rubino Vermouth

WHITE NEGRONI £13.00
Tanqueray Gin, Italicus Liqueur, Martini Reserva Ambrato Vermouth

CLASSIC NEGRONI £13.00
Bombay Sapphire Gin, Campari bitters, Martini Riserva Rubino Vermouth

NEGRONI FLIGHT £15.00
3 Negronis, Classic, White and Boulevardier

Cocktails

FRENCH 75 £15.00
Cuvée Hotel du Vin Champagne, Tanqueray Gin, lemon, sugar

KIR ROYALE £15.00
Cuvée Hotel du Vin Champagne, Briottet Crème de Cassis, blackberry

COCKTAILS AU VIN

NEGRONI SECOUE £13.00
Tanqueray Gin, Campari, sugar, lemon, grapes

TOKAJI GIMGEMBRE DOUX £14.00
Royal Tokaji, Hennessy VS, sugar, bitters, orange juice, ginger ale

BRUT DE FUT GRAHAM'S £16.00
Aberlour A'bunadh Cask Strength, Grahams 10 year Tawny Port, demera, orange

LE LANSON £15.00
Lanson Champagne Rose, Briottet Liqueur de Lychee, Mancino Vermouth Sakura, sugar, lemon

NOTRE CLUB DE TREFLE £13.00
Tanqueray Gin, Noilly Pratt Vermouth, Briottet Creme de Mure, sugar, lemon, bitters

TONICS £13.00

BROCKMANS
Fever-Tree Elderflower Tonic, blueberries, grapefruit

GIN MARE
Fever-Tree Indian Tonic, orange, rosemary

SLINGSBY RHUBARB
Fever-Tree Elderflower Tonic, orange, strawberry

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

SPRITZ

PROVENCE SPRITZ £13.00
Puerto De Indias Strawberry Gin, Provence Rosé, apple, raspberry puree, strawberry, lemonade

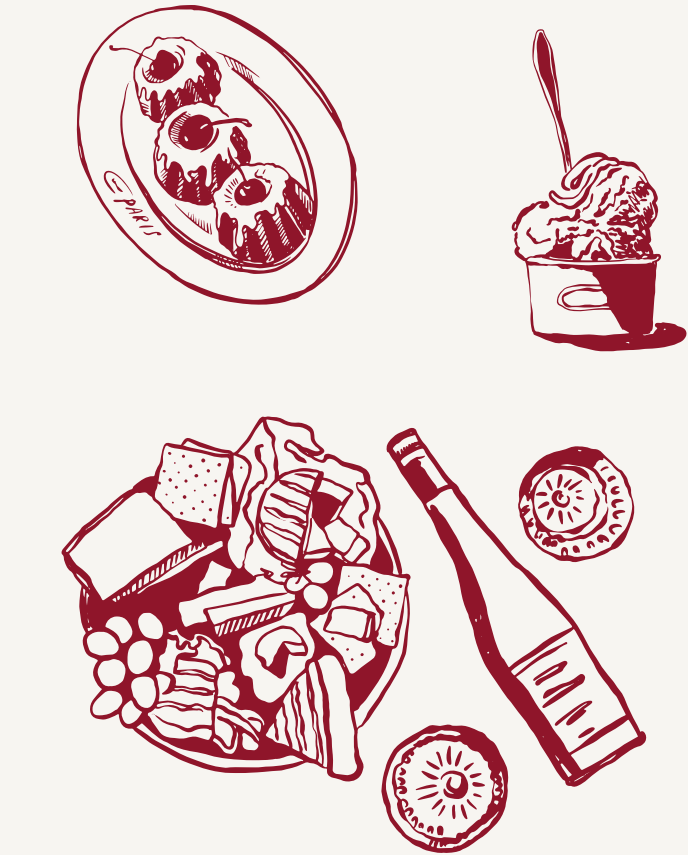
DU VIN SPRITZ £13.00
Maison Blanc, Mancino Vermouth Sakura, lemonade, passion fruit, mint, lemon

GRAHAM'S NO.5 SPRITZ £13.00
Graham's Blend No.5 White Port, crème du peche, prosecco, soda, mint, lemon

APEROL SPRITZ £13.00
Aperol, prosecco, soda, orange

PIMMS SPRITZ £13.00
Pimms, prosecco, lemonade, mint, strawberry, lime, cucumber

NON-ALCOHOLIC: MARINE SPRITZ £11.00
Marine Everleaf, Eins Zwei Zero, Fevertree light tonic, cucumber, lime



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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For further information on allergens please scan here.

Bar

BEERS & CIDERS

<i>HEINEKEN</i> Holland	330ml (ABV 5.0%)	£6.00
<i>HEINEKEN 0%</i> Holland	330ml (ABV 0.0%)	£5.00
<i>BIRRA MORETTI</i> Italy	330ml (ABV 4.6%)	£6.00
<i>VEDETT EXTRA PILSNER</i> Belgium	330ml (ABV 5.0%)	£6.50
<i>VEDETT EXTRA ORDINARY IPA</i> Belgium	330ml (ABV 5.5%)	£6.50
<i>LEFFE BLONDE</i> Belgium	330ml (ABV 6.0%)	£6.50
<i>CHOUFFE CHERRY</i> Belgium	330ml (ABV 8.0%)	£7.50
<i>PAUWEL KWAK AMBER ALE</i> Belgium	330ml (ABV 8.4%)	£7.50
<i>OLD MOUT</i> New Zealand Pineapple & Rasperry Kiwi & Lime Berries & Cherries	00ml (ABV 4.0%)	£6.50
<i>ASPALL SUFFOLK DRAUGHT CYDER</i> England	330ml (ABV 5.5%)	£6.50

GIN

<i>TANQUERAY</i> England	(ABV 43.1%)	£5.50
<i>PUERTO DE INDIAS STRAWBERRY</i> Spain	(ABV 37.5%)	£5.50
<i>BOMBAY SAPPHIRE</i> England	(ABV 40.0%)	£5.75
<i>HENDRICK’S</i> Scotland	(ABV 41.4%)	£6.00
<i>BROCKMANS</i> England	(ABV 40.0%)	£6.00
<i>SLINGSBY RHUBARB</i> England	(ABV 40.0%)	£6.00
<i>SAPLING CLIMATE POSITIVE</i> England	(ABV 40.0%)	£6.25
<i>GIN MARE</i> Spain	(ABV 42.7%)	£6.25
<i>TANQUERAY NO. TEN</i> England	(ABV 47.3%)	£6.25
<i>SILENT POOL</i> England	(ABV 41.8%)	£6.50
<i>FOUR PILLARS BLOODY SHIRAZ</i> Australia	(ABV 37.8%)	£6.50
<i>MONKEY 47</i> Germany	(ABV 47.0%)	£6.50

RUM

<i>BACARDI CARTA BLANCA</i> Cuba	(ABV 37.5%)	£5.50
<i>BACARDI CARTA NEGRA</i> Cuba	(ABV 37.5%)	£5.50
<i>BACARDI SPICED</i> Cuba	(ABV 35.0%)	£5.50
<i>MOUNT GAY ECLIPSE</i> Barbados	(ABV 40.0%)	£5.50
<i>DIPLOMATICO RESERVA EXCLUSIVA</i> Venezuela	(ABV 40.0%)	£6.25
<i>RON ZACAPA 23</i> Guatemala	(ABV 40.0%)	£7.00

BRANDY

<i>HENNESSY VS COGNAC</i>	(ABV 40%)	£6.50
<i>HENNESSY XO COGNAC</i>	(ABV 40%)	£14.00
<i>BARON DE SIGOGNAC 10 ANS D’AGE ARMAGNAC</i>	(ABV 40%)	£6.50
<i>DOMAINE DUPONT FINE CALVADOS PAYS D’AUGE</i>	(ABV 40%)	£7.00

LIQUEURS

<i>SALIZA AMARETTO</i> Italy	(ABV 28%)	£5.00
<i>COTSWOLDS CREAM</i> England	50ml (ABV 17%)	£7.00
<i>TOSOLINI EXPRÉ</i> Italy	(ABV 28%)	£5.00
<i>TOSOLINI SAMBUCA</i> Italy	(ABV 28%)	£5.00
<i>TOSOLINI LIMONCELLO</i> Italy	(ABV 28%)	£5.00
<i>DRAMBUIE</i> Scotland	(ABV 40%)	£5.00
<i>COINTREAU</i> France	(ABV 40%)	£5.00
<i>ITALICUS ROSOLIO</i> Italy	(ABV 20%)	£5.00
<i>BRIOTTET LIQUEURS</i> France		£5.00
<i>ST-GERMAIN</i> France	(ABV 20%)	£5.00

APERITIFS

<i>APEROL</i> Italy	(ABV 11%)	£5.00
<i>CAMPARI BITTER</i> Italy	(ABV 25%)	£5.00
<i>MARTINI RISERVA RUBINO</i> Italy	(ABV 18%)	£5.00
<i>MARTINI RISERVA AMBRATO</i> Italy	(ABV 18%)	£5.00
<i>PIMM’S NO1</i> England	(ABV 25%)	£5.00
<i>PERNOD PASTIS</i> France	25ml (ABV 40%)	£5.00



All spirits served in 25ml measures unless stated

Bar

SINGLE MALT

IRISH & ENGLISH

<i>10 YEAR OLD BUSHMILLS</i> Ireland	(ABV 40.0%)	£5.50
<i>COTSWOLDS</i> England	(ABV 46.0%)	£6.00

LOWLAND

<i>AUCHENTOSHAN 3 WOOD</i>	(ABV 43.0%)	£7.00
<i>12 YEAR OLD GLENKINCHIE</i>	(ABV 43.0%)	£6.50

HIGHLAND

<i>GLENMORANGIE ORIGINAL</i>	(ABV 40.0%)	£5.75
<i>18 YEAR OLD GLENMORANGIE</i>	(ABV 43.0%)	£15.50
<i>14 YEAR OLD OBAN</i>	(ABV 43.0%)	£12.00
<i>15 YEAR OLD GLENDRONACH</i>	(ABV 40.0%)	£9.00
<i>15 YEAR OLD DALWHINNIE</i>	(ABV 43.0%)	£6.50

SPEYSIDE

<i>12 YEAR OLD GLENFIDDICH</i>	(ABV 40.0%)	£5.75
<i>12 YEAR OLD MACALLAN DOUBLE CASK</i>	(ABV 40.0%)	£9.00
<i>15 YEAR OLD GLENLIVET FRENCH OAK</i>	(ABV 40.0%)	£8.00
<i>ABERLOUR A’BUNADH CASK STRENGTH</i>	(ABV 60.8%)	£12.00
<i>14 YEAR OLD BALVENIE CARRIBEAN CASK</i>	(ABV 43.0%)	£9.00
<i>15 YEAR OLD MACALLAN DOUBLE CASK</i>	(ABV 43.0%)	£16.50
<i>18 YEAR OLD MACALLAN DOUBLE CASK</i>	(ABV 43.0%)	£34.00

ISLAY

<i>12 YEAR OLD BOWMORE</i>	(ABV 40.0%)	£5.75
<i>10 YEAR OLD ARDBEG</i>	(ABV 46.0%)	£6.50
<i>10 YEAR OLD LAPHROAIG</i>	(ABV 40.0%)	£6.50
<i>16 YEAR OLD LAGAVULIN</i>	(ABV 43.0%)	£12.00

ISLAND

<i>10 YEAR OLD TALISKER</i>	(ABV 45.8%)	£6.50
<i>18 YEAR OLD HIGHLAND PARK</i>	(ABV 43.0%)	£16.50

VODKA

<i>ABSOLUT BLUE</i> Sweden	(ABV 40.0%)	£5.50
<i>DISCARDED, SUSTAINABLE CHARDONNAY</i> England	(ABV 40.0%)	£5.75
<i>BELVEDERE</i> Poland	(ABV 40.0%)	£5.75
<i>SAPLING CLIMATE POSITIVE</i> England	(ABV 40.0%)	£5.75
<i>GREY GOOSE</i> France	(ABV 40.0%)	£6.00

TEQUILA & MEZCAL

<i>818 BLANCO 100% AGAVE</i> Mexico	(ABV 40.0%)	£5.50
<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%)	£6.00
<i>PATRÓN REPOSADO 100% AGAVE</i> Mexico	(ABV 40.0%)	£6.50
<i>PATRON XO CAFÉ</i> Mexico	(ABV 35.0%)	£6.00
<i>ROSALUNA MEZCAL</i> Mexico	(ABV 40.0%)	£6.00

BLENDED & DELUXE WHISKY

<i>JOHNNIE WALKER BLACK, BLENDED</i> Scotch	(ABV 40.0%)	£5.75
<i>MONKEY SHOULDER, BLENDED</i> Scotch	(ABV 40.0%)	£5.75
<i>JOHNNIE WALKER BLUE, BLENDED</i> Scotch	(ABV 40.0%)	£24.95
<i>TOKI, BLENDED</i> Japanese	(ABV 43.0%)	£5.75
<i>NIKKA FROM THE BARREL, BLENDED</i> Japanese	(ABV 51.4%)	£8.00

AMERICAN WHISKEY

<i>JACK DANIELS OLD NO.7 TENNESSEE</i> USA	(ABV 40%)	£5.50
<i>WOODFORD RESERVE, KENTUCKY STRAIGHT BOURBON</i> USA	(ABV 43.2%)	£5.75
<i>BULLEIT KENTUCKY STRAIGHT BOURBON</i> USA	(ABV 45%)	£5.50
<i>RITTENHOUSE 100 PROOF, STRAIGHT RYE</i> USA	(ABV 50%)	£6.00

All spirits served in 25ml measures unless stated

Bar

NON-ALCOHOLIC COCKTAILS £10.00

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

NOJITO

Marine Everleaf, lime, sugar, soda, mint

ORANGE & GINGER HIGHBALL

Forest Everleaf, Fever-Tree Ginger ale, orange

HOT DRINKS

TEA

£4.50

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

COFFEE

Americano (2kcal) £4.50

Espresso (1kcal) | Macchiato (13kcal) £3.20

Double Espresso (2kcal) | Double Macchiato (15kcal) £4.20

Latte (74kcal) | Cappuccino (42kcal) | Flat White (64kcal) £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 275ml £4.00

ELDERFLOWER

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

