



## Bistro du Vin

### *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.*

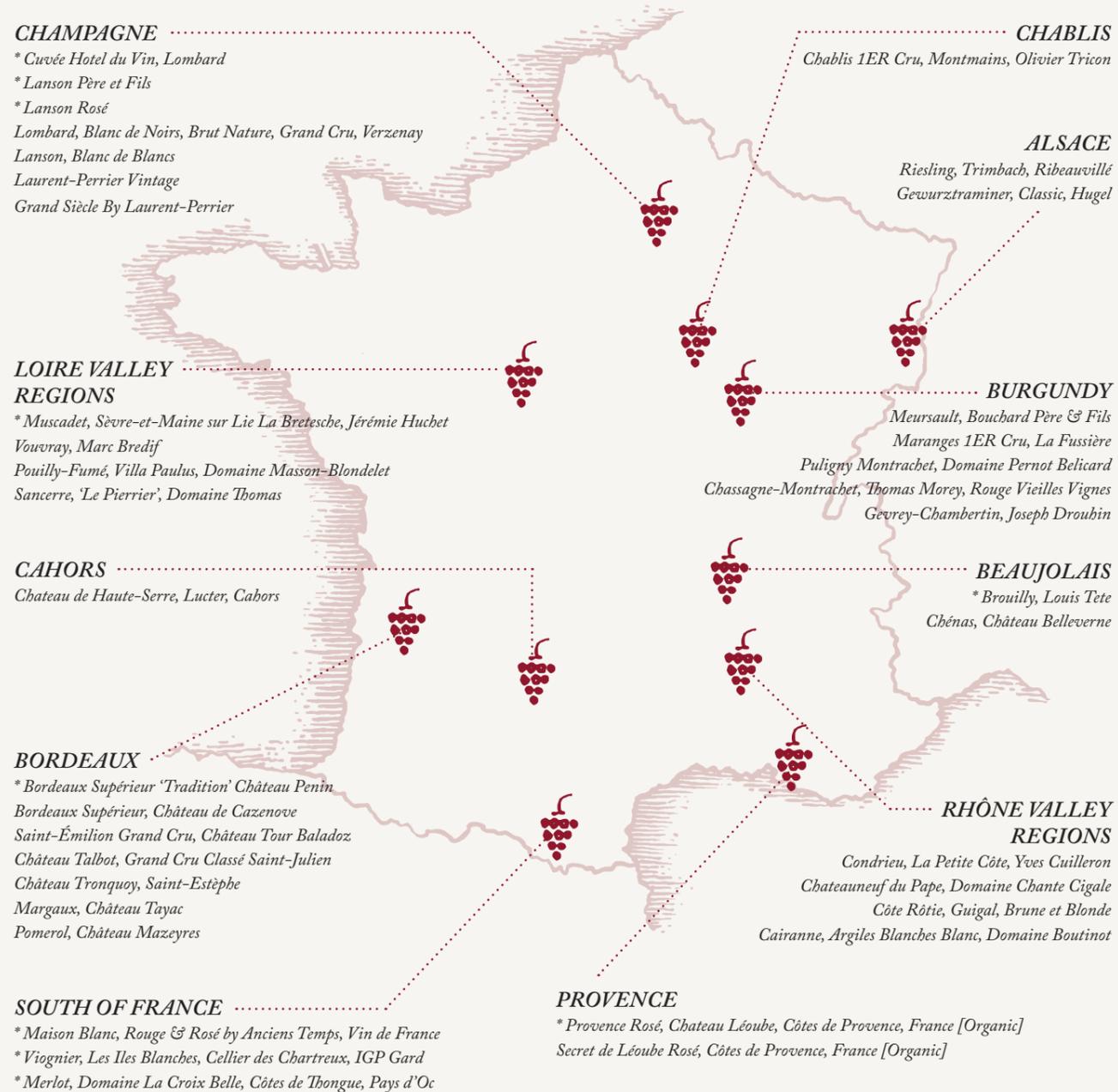
*That's why our wine list comes before the menu. Because here, the glass is the starting point, the dish its perfect companion. At Hotel du Vin, we invite you to take your time, explore, and savour, because every great glass deserves a great plate alongside it.*



# Bistro Du Vin Wine List

Wine; the very lifeblood of our Hotels & Bistros. 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. 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:



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

### WHITE WINE

	glass 175ml	glass 250ml	carafe 500ml	bottle 750ml
<b>MAISON BLANC</b> Anciens Temps, Vin de France	£6.95	£9.95	£18.95	£27.95
<b>MUSCADET</b> Sèvre-et-Maine sur Lie La Bretesche, Jérémie Huchet, France	£7.95	£11.50	£22.50	£32.95
<b>RIESLING</b> Hills & Valleys, Pikes, Clare Valley, South Australia	£7.95	£11.50	£22.50	£32.95
<b>PINOT GRIGIO</b> Puiatti, Friuli-Venezia Giulia, Italy	£8.95	£12.50	£24.95	£36.95
<b>VIOGNIER</b> Les Iles Blanches, Cellier des Chartreux, IGP Gard, France	£9.50	£13.50	£26.95	£39.95
<b>VERDEJO</b> Elias Mora, Rueda, Spain	£9.50	£13.50	£26.95	£39.95
<b>SAUVIGNON BLANC</b> Crowded House, Marlborough, New Zealand	£9.50	£13.50	£26.95	£39.95
<b>CHARDONNAY V1</b> , Journey's End, Stellenbosch, South Africa	£11.50	£15.95	£31.50	£46.95
<b>CHABLIS</b> Joseph Drouhin, France	£12.50	£17.95	£35.50	£52.95

### ROSÉ WINE

	glass 175ml	glass 250ml	carafe 500ml	bottle 750ml	magnum 1500ml
<b>MAISON ROSÉ ANCIENS TEMPS, VIN DE FRANCE</b>	£6.95	£9.95	£18.95	£27.95	
<b>ROSÉ SAUVAGE BY HOTEL DU VIN</b> Clare Valley, South Australia	£8.95	£12.50	£24.95	£36.95	
<b>PROVENCE ROSÉ</b> Chateau Léoube, Côtes de Provence, France [Organic]	£11.95	£16.95	£33.95	£49.95	£97.95
<b>SECRET DE LÉOUBE ROSÉ</b> Côtes de Provence, France [Organic]				£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
<b>MAISON ROUGE</b> <i>Anciens Temps, Vin de France</i>	£6.95	£9.95	£18.95	£27.95
<b>NERO D'AVOLA</b> <i>La Segreta, Planeta, Sicily, Italy</i>	£7.95	£11.50	£22.50	£32.95
<b>MERLOT</b> <i>Domaine La Croix Belle, Côtes de Thongue, Pays d'Oc, France [Organic]</i>	£8.95	£12.50	£24.95	£36.95
<b>MALBEC BY HOTEL DU VIN</b> <i>Mendoza, Argentina</i>	£9.50	£12.95	£24.95	£37.95
<b>BEAUJOLAIS</b> <i>Brouilly, Louis Tête, France</i>	£9.50	£13.50	£26.95	£39.95
<b>BORDEAUX SUPÉRIEUR</b> <i>'Tradition' Château Penin, France</i>	£11.50	£15.95	£31.50	£46.95
<b>PINOT NOIR</b> <i>Seifried Estate, Nelson, New Zealand</i>	£11.95	£16.95	£33.50	£49.95
<b>RIOJA RESERVA</b> <i>Lealtanza, Altanza, Spain</i>	£12.50	£17.95	£35.50	£52.95

### DESSERT WINES & PORT

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

## 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

#### CHABLIS

Joseph Drouhin, France | 125ml

#### PISSALADIÈRE

French flatbread with caramelised onion, anchovies and black olive topping

#### CHATEAU LÉOUBE

Côtes de Provence, France | 125ml

#### LANGOUSTINES À LA PROVENÇAL

Sautéed scampi in a tomato and pastis sauce with toasted sourdough

#### CHARDONNAY

V1 Journey's End, Stellenbosch, South Africa | 175ml

OR

#### PINOT NOIR

Seifried Estate, Nelson, New Zealand | 175ml

#### BLANC DE POULET NOURRI AU MAÏS

Corn fed chicken breast, wild mushrooms, burnt leeks, chicken velouté

#### LICOR DE TANNAT

Familia Deicas, Uruguay | 50ml

#### VALRHONA POT DE CHOCOLAT

Chantilly cream [VGI]

#### 10 YEAR OLD TAWNY PORT

Graham's, Portugal | 50ml

#### ASSIETTE DE FROMAGES

French artisan cheeses, biscuits and chutney

#### £69.95 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.



For further information on allergens please scan here.

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## 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)

**PISSALADIÈRES** £6.95

French flatbread with caramelised onion, anchovies and black olive topping (374kcal) or with a ratatouille topping (310kcal)

**MOUNT'S BAY SARDINES EN BOÎTE** £16.50

Tinned Mount's Bay sardines, toasted sourdough and watercress (332kcal)

**SAUCISSON SEC** £6.95

Cornichons (88kcal)

**HUÎTRES NATURE**

Native rock oysters – single (80kcal) £4.95

Half a dozen (389kcal) £14.95 supplement ♦ £27.95

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.

Pair with a glass of Champagne 125ml

**CUVÉE HOTEL DU VIN** £12.50

Lombard, France

## Hors D'oeuvres

**SOUPE AU PISTOU** [VGI] £9.95

Provençal vegetable soup (328kcal)

**TARTARE DE BOEUF** £14.50 | £23.95

Finely chopped beef, capers, gherkins and shallots with Burford Brown egg yolk (480kcal)  
Main course portion served with pommes frites and mixed leaves (1,198kcal)

**LANGOUSTINES À LA PROVENÇALE** £15.95

Sautéed scampi in a tomato and pastis sauce with sourdough (312kcal)

**PÂTÉ DE CAMPAGNE** £10.50

Cornichons and toasted sourdough (547kcal)

**RILLETTES DE SAUMON** £10.50

Salmon rillettes, lettuce, radish and toasted baguette (348kcal)

**COQUILLES ST-JACQUES** £18.50

Roasted scallops, gremolata and herb crust (345kcal) £8.50 supplement ♦

**SÉLECTION D'ENTRÉES** £29.95

Pâté de Campagne, rillettes de saumon, saucisson sec, coquilles St-Jacques, pain d'épi and petites lucques olives (801kcal)

♦ 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.



## Plats Principaux

**ENTRECÔTE AU POIVRE 300G** £36.95

Rib-eye steak, peppercorn sauce (928kcal) £11.95 supplement ♦

Pair with a glass of red 175ml

**BORDEAUX SUPÉRIEUR** £11.50

'Tradition' Château Penin, France

**FILET DE BOEUF 200G** £38.95

21 day aged fillet of beef, Provençal tomato and watercress (875kcal) £18.95 supplement ♦

**BLANC DE POULET NOURRI AU MAÏS** £24.95

Corn fed chicken breast, wild mushrooms, burnt leeks, chicken velouté (1,060kcal)

**JARRET D'AGNEAU BRAISÉ** £28.50

Braised lamb shank stew, mint jelly (901kcal) £4.50 supplement ♦

Pair with a glass of red 175ml

**RIOJA RESERVA** £12.50

Lealtanza, Altanza, Spain

**ESCALOPE DE CABILLAUD** £27.50

**HOLSTEIN**

Cod schnitzel, fried egg, anchovies and beurre noisette (632kcal)

**LOUP DE MER EN PAPILLOTE** £17.50

Papillote of sea bass, fennel, carrot, leek and ginger (233kcal)

**TEMPURA DE BROCOLI** £19.95

**TENDRE** [VGI]

Tempura of tender-stem broccoli, Romesco sauce, pickled red chilli (485kcal)

**POISSON DU MARCHÉ ENTIER** Market Price

Market fish on the bone

Pair with a glass of white 175ml

**VERDEJO** £9.50

Elias Mora, Rueda, Spain

**SALADE MAISON** [VGI] (119kcal | 227kcal) £9.95 | £13.95

Baby kale, edamame beans, quinoa and alfalfa sprouts

Additions £6.00: Choice of topping included ♦

Chicken (628kcal) / Tiger prawns (70kcal) /

Plant based halloumi [VGI] (260kcal)

## Accompagnements & Sauces

**POMMES FRITES** [V] (494kcal) £5.95

**POMMES DE TERRE RATTE AU BEURRE** [V] £5.95

Buttered ratte potatoes (242kcal)

**HARICOTS VERTS** [V] (113kcal) £5.95

**RATATOUILLE PROVENÇALE** [VGI] (63kcal) £5.95

**ÉPINARDS CUIITS À LA POËLE** [V] £5.95

Sautéed spinach, lemon and garlic (137kcal)

**SALADE MIXTE** [VGI] £5.95

Mixed leaf salad (23kcal)

**SAUCE AU POIVRE** Peppercorn sauce (154kcal) £3.50

**BEURRE CAFÉ DE PARIS** £3.50

Cafe de Paris butter (317kcal)

**BEURRE À L'AIL** [V] Garlic butter (633kcal) £3.50



## Pâtisseries Et Desserts

**CRÈME BRÛLÉE** [V] (615kcal) £9.95

**VALRHONA POT DE CHOCOLAT** [VGI] £9.50

Chantilly cream (643kcal)

**TARTE TATIN À LA BANANE** [V] £9.95

Banana tart tatin, rum and raisin ice cream (640kcal)

**TARTE AU CITRON** [V] £8.95

Raspberry sorbet (696kcal)

Pair with a glass of dessert wine 100ml

**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: £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

**20 YEAR OLD TAWNY** Grabam's, Portugal £11.95



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# 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**

TEMPURA DE BROCOLI TENDRE

**TUESDAY**

CUISSE DE CANARD CONFITE

**WEDNESDAY**

ESCALOPE DE CABILLAUD HOLSTEIN

**THURSDAY**

WAGYU STEAK HACHÉ

**FRIDAY**

FISH & CHIPS À LA LEFFE\*

\*£5 Supp

**SATURDAY**

CHATEAUBRIAND 500G\*

\*£19.95 Supp per person

**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

**SOUPE AU PISTOU**

Provençal vegetable soup

**PÂTÉ DE CAMPAGNE**

Cornichons and toasted sourdough

**RILLETTES DE SAUMON**

Salmon rillettes, lettuce, radish and toasted baguette

**BLANC DE POULET NOURRI AU MAÏS**

Corn fed chicken breast, wild mushrooms, burnt leeks, chicken velouté

**LOUP DE MER EN PAPILOTE**

Papillote of sea bass, fennel, carrot, leek and ginger

**TEMPURA DE BROCOLI TENDRE**

Tempura of tender-stem broccoli, Romesco sauce, pickled red chilli

**VALRHONA POT DE CHOCOLAT**

Chantilly cream

**CRÈME BRÛLÉE**

**ASSIETTE DE FROMAGES\***

French artisan cheese, biscuits and chutney

\*£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 15<sup>th</sup> century, the royal bodyguards have been known as 'Beefeaters' because of their love of roast beef. In the 18<sup>th</sup> 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.

£69.95 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

# Cocktails

## CHAMPAGNE COCKTAILS

<b>HOTEL DU VIN FIZZ</b>	£15.00
Cuvée Hotel du Vin Champagne, Absolut Vodka, Briottet Crème de Framboise, pineapple	
<b>CLASSIC CHAMPAGNE COCKTAIL</b>	£15.00
Cuvée Hotel du Vin Champagne, Hennessy Cognac, bitters, sugar	
<b>BELLINI ROYALE</b>	£15.00
Cuvée Hotel du Vin Champagne, Briottet Crème de Pêche, peach	

## LES CLASSIQUES

<b>BLOODY MARY</b>	£13.00
Sapling Vodka, tomato, spices	
<b>COSMOPOLITAN</b>	£12.00
Absolut Citron Vodka, Cointreau, cranberry, lime	
<b>GARDEN MOJITO</b>	£13.00
Hendricks Gin, St Germain Elderflower Liqueur, Elderflower Cordial, cucumber, mint, lime, soda	
<b>MARGARITA</b>	£12.00
818 Blanco Tequilla, Cointreau, lime, agave, salt	
<b>OLD FASHIONED</b>	£13.00
Woodford Reserve Bourbon, demerara, bitters	
<b>PIÑA COLADA</b>	£13.00
Bacardi Coconut Rum, pineapple, cream, coconut cream, lime	
<b>DAIQUIRI (Raspberry/ Peach/ Passion fruit)</b>	£12.00
Bacardi Carta Blanca Rum, fruit syrup, fruit puree, lime	
<b>WHISKEY SOUR</b>	£13.00
Woodford Reserve Bourbon, bitters, lemon, sugar, foam	

## MARTINIS

<b>ESPRESSO MARTINI</b>	£13.00
Absolut Vodka, Tosolini Expre Liqueur, espresso, sugar	
<b>PASSION FRUIT MARTINI</b>	£13.00
Absolut Vanilia Vodka, Passoa Passion fruit Liqueur, pineapple, passion fruit syrup, passion fruit, Prosecco	
<b>GRAPESKIN MARTINI</b>	£14.00
Graham's Six Grapes, Discarded Grape Skin Vodka, cranberry, lime, sugar, cassis, bitters	
<b>ORANGE MARTINI</b>	£13.00
Slingsby Marmalade, orgeat, orange Curaçao, lime, orange juice, bitters	
<b>CLASSIC MARTINI (your way)</b>	£13.00
Tanqueray Gin, Noilly Pratt, bitters	

## NEGRONIS

<b>BOULEVARDIER</b>	£13.00
Woodford Reserve Bourbon, Campari bitters, Martini Reserva Rubino Vermouth	
<b>WHITE NEGRONI</b>	£13.00
Tanqueray Gin, Italicus Liqueur, Martini Reserva Ambrato Vermouth	
<b>CLASSIC NEGRONI</b>	£13.00
Bombay Sapphire Gin, Campari bitters, Martini Riserva Rubino Vermouth	

<b>NEGRONI FLIGHT</b>	£15.00
3 Negronis, Classic, White and Boulevardier	

<b>FRENCH 75</b>	£15.00
Cuvée Hotel du Vin Champagne, Tanqueray Gin, lemon, sugar	
<b>KIR ROYALE</b>	£15.00
Cuvée Hotel du Vin Champagne, Briottet Crème de Cassis, blackberry	

## COCKTAILS AU VIN

<b>NEGRONI SECOUE</b>	£13.00
Tanqueray Gin, Campari, sugar, lemon, grapes	
<b>TOKAJI GINGEMBRE DOUX</b>	£14.00
Royal Tokaji, Hennessy VS, sugar, bitters, orange juice, ginger ale	
<b>BRUT DE FUT GRAHAM'S</b>	£16.00
Aberlour A'bunadh Cask Strength, Grahams 10 year Tawny Port, demera, orange	
<b>LE LANSON</b>	£15.00
Lanson Champagne Rose, Briottet Liqueur de Lychee, Mancino Vermouth Sakura, sugar, lemon	
<b>NOTRE CLUB DE TREFLE</b>	£13.00
Tanqueray Gin, Noilly Pratt Vermouth, Briottet Crème de Mure, sugar, lemon, bitters	

## TONICS

<b>BROCKMANS</b>	£13.00
Fever-Tree Elderflower Tonic, blueberries, grapefruit	
<b>GIN MARE</b>	£13.00
Fever-Tree Indian Tonic, orange, rosemary	
<b>SLINGSBY RHUBARB</b>	£13.00
Fever-Tree Elderflower Tonic, orange, strawberry	
<b>PORT &amp; TONIC</b>	£13.00
Graham's Blend No.5 White Port, Fever-Tree Mediterranean Tonic, lemon, mint	

## SPRITZ

<b>PROVENCE SPRITZ</b>	£13.00
Puerto De Indias Strawberry Gin, Provence Rosé, apple, rasperry puree, strawberry, lemonade	
<b>DU VIN SPRITZ</b>	£13.00
Maison Blanc, Mancino Vermouth Sakura, lemonade, passion fruit, mint, lemon	
<b>GRAHAM'S NO.5 SPRITZ</b>	£13.00
Graham's Blend No.5 White Port, crème du peche, prosecco, soda, mint, lemon	
<b>APEROL SPRITZ</b>	£13.00
Aperol, prosecco, soda, orange	
<b>PIMMS SPRITZ</b>	£13.00
Pimms, prosecco, lemonade, mint, strawberry, lime, cucumber	
<b>NON-ALCOHOLIC: MARINE SPRITZ</b>	£11.00
Marine Everleaf, Eins Zwei Zero, Fevertree light tonic, cucumber, lime	

# Bar

## BEERS & CIDERS

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

## GIN

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

## RUM

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

## BRANDY

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

## LIQUEURS

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

## APERITIFS

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



All spirits served in 25ml measures unless stated

# Bar

## 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

## 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
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<i>14 YEAR OLD BALVENIE CARRIBEAN CASK</i>	(ABV 43.0%)	£9.00
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<i>15 YEAR OLD MACALLAN DOUBLE CASK</i>	(ABV 43.0%)	£16.50
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<i>18 YEAR OLD MACALLAN DOUBLE CASK</i>	(ABV 43.0%)	£34.00
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### 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

# Bar

## NON-ALCOHOLIC COCKTAILS £10.00

<i>COSNOPOLITAN</i> Mountain Everleaf, cranberry, lime, sugar
<i>FOREST DAIQUIRI</i> Forest Everleaf, lime, honey
<i>PASSION FRUIT FOREST MARTINI</i> Forest Everleaf, Passion fruit syrup, passion fruit puree, pineapple, lime
<i>NOJITO</i> Marine Everleaf, lime, sugar, soda, mint
<i>ORANGE &amp; GINGER HIGHBALL</i> Forest Everleaf, Fever-Tree Ginger ale, orange

## HOT DRINKS

<i>TEA</i>	£4.50
English Breakfast   Decaffeinated Breakfast   Earl Grey Organic Chamomile   Organic Peppermint   Pure Green Blackberry & Raspberry   Lemon & Ginger	
<i>COFFEE</i>	
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
<i>HOT CHOCOLATE</i> (143kcal)	£4.50
<i>MOCHA</i> (132kcal)	£4.50

## SOFT DRINKS

<i>COKE</i> Coca-Cola   Diet Coke   Coca-Cola Zero	330ml	£4.00
<i>MIXERS</i> Coca-Cola   Diet Coke	200ml	£3.00
<i>SCHWEPES</i> Lemonade   Soda Water	200ml	£3.00
<i>FEVER TREE TONIC</i> Indian   Refreshingly Light   Mediterranean   Elderflower	200ml	£3.50
<i>FEVER TREE GINGER ALE</i>	200ml	£3.50
<i>FEVER TREE GINGER BEER</i>	200ml	£3.50
<i>FEVER TREE SICILIAN LEMONADE</i>	275ml	£4.00
<i>FEVER TREE SPARKLING ELDERFLOWER</i>	275ml	£4.00
<i>FRUIT JUICES</i> Pineapple   Apple   Orange   Grapefruit   Cranberry	175ml	£3.00
<i>KINGSDOWN MINERAL WATER</i> Still or sparkling	330ml	£2.95
<i>PUREZZA</i> Still or sparkling	750ml	£4.75



*Santé*



*Cheers*

**Bistro  
du Vin**