



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.

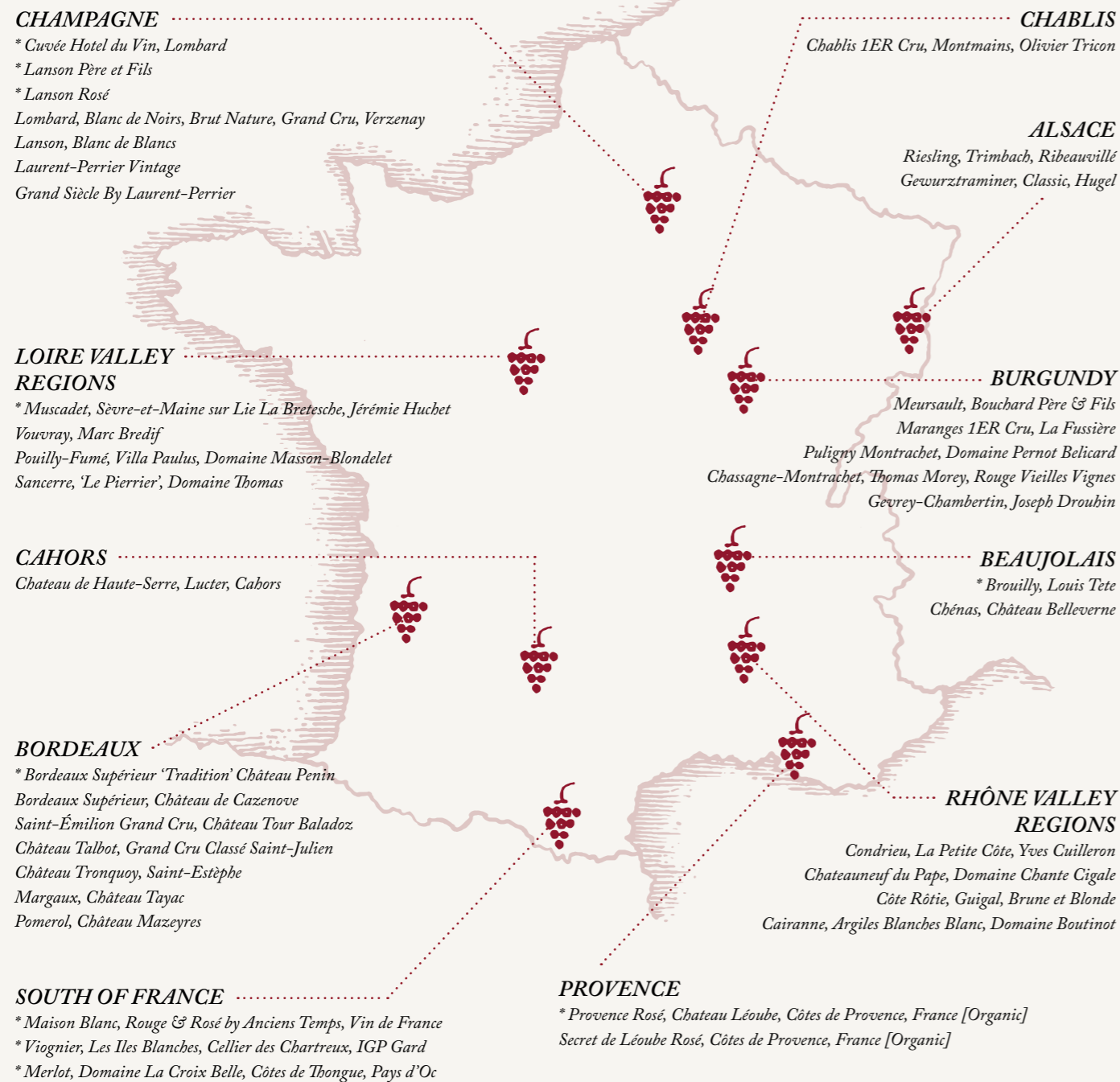
That's why our wine list comes before the menu. Because here, the glass is the starting point, the dish its perfect companion. At Hotel du Vin, we invite you to take your time, explore, and savour, because every great glass deserves a great plate alongside it.



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

WHITE WINE

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

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 Clare Valley, South Australia	£8.95	£12.50	£24.95	£36.95	
PROVENCE ROSÉ Château Léoube, Côtes de Provence, France [Organic]	£11.95	£16.95	£33.95	£49.95	£97.95
SECRET DE LÉOUBE ROSÉ 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
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 Tête, 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.

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

CHATEAU LÉOUBE

Côtes de Provence, France | 125ml

PISSALADIÈRE

French flatbread with caramelised onion, anchovies and black olive topping

CHABLIS

Joseph Drouhin, France | 125ml

POINTES D'ASPERGES

Wye Valley asparagus, whipped Haverstock White cheese, toasted macadamia

VIOGNIER

Les Iles Blanches, Cellier des Chartreux, IGP Gard, France | 175ml

OR

RIOJA RESERVA

Lealtanza, Altanza, Spain | 175ml

CROUPE D'AGNEAU ÉPICÉE

Spiced rump of lamb, couscous, lemon and tahini yoghurt

TOKAJI

Late Harvest by Royal Tokaji, Hungary | 50ml

TARTE AU CITRON

Lemon tart, raspberry

10 YEAR OLD TAWNY PORT

Graham's, Portugal | 50ml

ASSIETTE DE FROMAGES

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	SAUCISSON SEC £6.95 Cornichons (88kcal)
AMANDES FUMÉES [V] £3.95 Smoked almonds (307kcal)	MOUNT'S BAY SARDINES EN BOÎTE £16.50 Tinned Mount's Bay sardines, toasted sourdough and watercress (329kcal)
PAIN D'ÉPI [V] £8.50 Maison Bordier butter (188kcal)	HUÎTRES NATURE Native rock oysters – single (80kcal) £4.95 Half a dozen (389kcal) £27.95
PISSALADIÈRE £6.95 French flatbread with caramelised onion, anchovies and black olive topping (374kcal) or with a ratatouille topping (310kcal)	<i>Pair with a glass of Champagne</i> 125ml CUVÉE HOTEL DU VIN £12.50 Lombard, France
CERVELLE DE CANUT £5.95 Fromage Blanc dip, toasted baguette and radishes (297kcal)	

Hors D'oeuvres

LA GRANDE SOUPE À L'OIGNON – UN FAVORI DE LA MAISON

French onion soup (388kcal)

£10.95

The onion soup we're known for. Deep, rich, and unapologetically comforting. A cosy french classic with caramelised onions in a rich broth, topped with toasted bread and melted cheese. A simple, hearty favourite.

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)
JAMBON PERSILLÉ £9.95 Ham hock terrine, sauce gribiche and pickled mustard seeds (531kcal)	LANGOUSTINES À LA PROVENÇALE £15.95 Sautéed scampi in a tomato and pastis sauce with sourdough (312kcal)
RILLETTES DE SAUMON £10.50 Salmon rillettes, radishes and toasted baguette (348kcal)	SÉLECTION D'ENTRÉES £29.95 Jambon persillé, rillettes de saumon, saucisson sec, quiche au crabe et Gruyère, pain d'épi and petites lucques olives (801kcal)
QUICHE AU CRABE ET AU GRUYÈRE £16.50 Dorset crab and Gruyère quiche with chicory, parsley and caper salad (610kcal)	
POINTES D'ASPERGES [VGI] £11.50 Wye Valley asparagus, whipped Haverstock White cheese, toasted macadamia (468kcal)	

Plats Principaux

ENTRECÔTE AU POIVRE 300G £38.95 Rib-eye steak, peppercorn sauce (928kcal)	TRUITE À LA GRENOBLOISE £23.50 Seared trout, brioche croutons, fine beans, lemon, capers and beurre noisette (641kcal)
<i>Pair with a glass of red</i> 175ml BORDEAUX SUPÉRIEUR £11.50 'Tradition' Château Penin, France	TEMPURA DE BROCOLI TENDRE [VGI] £19.95 Tempura of tender-stem broccoli, Romesco sauce, pickled red chilli (485kcal)
POUSSIN BASQUAISE £27.50 Spatchcock poussin braised in a tomato and pepper sauce (1,188kcal)	POISSON DU MARCHÉ ENTIER Market Price Market fish <i>Pair with a glass of white</i> 175ml VERDEJO £9.50 Elias Mora, Rueda, Spain
CROUPE D'AGNEAU ÉPICÉE £29.95 Spiced rump of lamb, couscous, lemon and tahini yoghurt (691kcal)	SALADE MAISON [VGI] (119kcal 227kcal) £9.95 £13.95 Baby kale, edamame beans, quinoa and alfalfa sprouts Additions £6.00: Chicken (628kcal) / Tiger prawns (70kcal) / Plant based halloumi [VGI] (260kcal)
<i>Pair with a glass of red</i> 175ml RIOJA RESERVA £12.50 Lealtanza, Altanza, Spain	
GOUJONS DE PLIE PANÉS £19.95 Breaded plaice goujons, fries, tartare sauce and watercress salad (1,153kcal)	

Accompagnements & Sauces

POMMES FRITES [V] (494kcal) £5.95	ÉPINARDS CUITS À LA POÊLE [VGI] £5.95 Sautéed spinach, lemon and garlic (137kcal)
POMMES DE TERRE JERSEY ROYAL AU BEURRE [V] £5.95 Buttered Jersey Royal new potatoes (242kcal)	SALADE DE FEUILLES [VGI] £5.95 Mixed leaf salad (23kcal)
HARICOTS VERTS [V] (113kcal) £5.95	SAUCE AU POIVRE Peppercorn sauce (154kcal) £3.50
RATATOUILLE PROVENÇALE [VGI] (63kcal) £5.95	BEURRE CAFÉ DE PARIS £3.50 Café de Paris butter (317kcal)
	BEURRE À L'AIL [V] Garlic butter (633kcal) £3.50



We have added a £1 voluntary donation to your bill to help raise important funds for a charity we feel very strongly about, The Brain Charity. They provide life-changing practical, emotional and social support to anyone affected by a neurological condition, helping people to live better, more independent lives. We know it is a very personal choice, so please don't hesitate to ask us to remove it if you wish. Registered Charity No. 1114999

Pâtisseries Et Desserts

CRÈME BRÛLÉE [V] (615kcal) £9.95

VALRHONA POT DE CHOCOLAT [VGI] £9.95
Chantilly cream (643kcal)

CRÈME AU BABEURRE £9.95
Buttermilk pudding, poached strawberries and lemon shortbread (648kcal)

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

Artisan cheese, biscuits and chutney (487kcal)
Selection of cheeses include:

BARON BIGOD Suffolk, England
A full-flavoured Brie-style cheese, handmade in Suffolk by Jonny Crickmore using milk from his own herd of Montbéliarde cows. It has a smooth, silky texture and a golden curd, with long, complex flavours of farmyard, morels, and warm earth.

ASHLYNN Worcestershire, England
A cheese of contrasts in more ways than one. Ashlynn has a striking monochrome appearance thanks to its pure white interior set against a dark ash-coated rind and a vein of charcoal running through its centre. The paste is fabulously buttery, but a spear of lemony sharpness pierces the richness and opens up intriguing savoury depths with a tingle of spice.

SPARKENHOE RED LEICESTER
Warwickshire, England
Sparkenhoe, made by David and Jo Clarke, is England's only unpasteurised Red Leicester cheese. It uses a traditional recipe and raw milk. Bound in cloth and matured for six to eight months, it has a superb sweet, nutty flavour and a citrus finish. The distinctive red colour comes from the addition of a harmless vegetable dye called annatto, a tradition that stretches back to the 17th century when a rich golden colour was seen as a sign of quality.

BARKHAM BLUE Berkshire, England
Barkham Blue is a semi-soft blue cheese made using super-creamy Guernsey and Jersey milk, which gives the final cheese a gorgeously buttery, melt-in-the-mouth consistency without the harsh tang associated with some blues. Handmade daily using traditional techniques, its distinctive shape comes from draining and moulding the curd in kitchen colanders. It's a cheese that is as visually striking as it is complex in flavour - decadently creamy, delicately blue, and utterly moreish.

Pair with a glass of port 100ml

20 YEAR OLD TAWNY Graham'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

SALADE NIÇOISE

WEDNESDAY

POITRINE DE POULET NOURRI AU MAÏS ET CHARBON DE BOIS

THURSDAY

WAGYU STEAK HACHÉ

FRIDAY

GOUJONS DE PLIE PANÉS

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

JAMBON PERSILLÉ

Ham hock terrine, sauce gribiche and pickled mustard seeds

RILLETES DE SAUMON

Salmon rillettes, radishes and toasted baguette

POUSSIN BASQUAISE

Spatchcock poussin braised in a tomato and pepper sauce

TRUITE À LA GRENOBLOISE

Seared trout, brioche croutons, fine beans, lemon, capers and beurre noisette

TEMPURA DE BROCOLI TENDRE

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

CRÈME BRÛLÉE

VALRHONA POT DE CHOCOLAT

Chantilly cream

ASSIETTE DE FROMAGES*

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 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.

£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

HOTEL DU VIN FIZZ Cuvée Hotel du Vin Champagne, Absolut Vodka, Briottet Crème de Framboise, pineapple	£15.00	FRENCH 75 Cuvée Hotel du Vin Champagne, Tanqueray Gin, lemon, sugar	£15.00
CLASSIC CHAMPAGNE COCKTAIL Cuvée Hotel du Vin Champagne, Hennessy Cognac, bitters, sugar	£15.00	KIR ROYALE Cuvée Hotel du Vin Champagne, Briottet Crème de Cassis, blackberry	£15.00
BELLINI ROYALE Cuvée Hotel du Vin Champagne, Briottet Crème de Pêche, peach	£15.00		

LES CLASSIQUES

BLOODY MARY Sapling Vodka, tomato, spices	£13.00	NEGRONI SECOUE Tanqueray Gin, Campari, sugar, lemon, grapes	£13.00
COSMOPOLITAN Absolut Citron Vodka, Cointreau, cranberry, lime	£12.00	TOKAJI GINGEMBRE DOUX Royal Tokaji, Hennessy VS, sugar, bitters, orange juice, ginger ale	£14.00
GARDEN MOJITO Hendricks Gin, St Germain Elderflower Liqueur, Elderflower Cordial, cucumber, mint, lime, soda	£13.00	BRUT DE FUT GRAHAM'S Aberlour A'bunadh Cask Strength, Grahams 10 year Tawny Port, demera, orange	£16.00
MARGARITA 818 Blanco Tequilla, Cointreau, lime, agave, salt	£12.00	LE LANSON Lanson Champagne Rose, Briottet Liqueur de Lychee, Mancino Vermouth Sakura, sugar, lemon	£15.00
OLD FASHIONED Woodford Reserve Bourbon, demerara, bitters	£13.00	NOTRE CLUB DE TREFLE Tanqueray Gin, Noilly Pratt Vermouth, Briottet Crème de Mure, sugar, lemon, bitters	£13.00
PIÑA COLADA Bacardi Coconut Rum, pineapple, cream, coconut cream, lime	£13.00		
DAIQUIRI (Raspberry/ Peach/ Passion fruit) Bacardi Carta Blanca Rum, fruit syrup, fruit puree, lime	£12.00		
WHISKEY SOUR Woodford Reserve Bourbon, bitters, lemon, sugar, foam	£13.00		

MARTINIS

ESPRESSO MARTINI Absolut Vodka, Tosolini Expre Liqueur, espresso, sugar	£13.00	TONICS	£13.00
PASSION FRUIT MARTINI Absolut Vanilia Vodka, Passoa Passion fruit Liqueur, pineapple, passion fruit syrup, passion fruit, Prosecco	£13.00	BROCKMANS Fever-Tree Elderflower Tonic, blueberries, grapefruit	
GRAPESKIN MARTINI Graham's Six Grapes, Discarded Grape Skin Vodka, cranberry, lime, sugar, cassis, bitters	£14.00	GIN MARE Fever-Tree Indian Tonic, orange, rosemary	
ORANGE MARTINI Tanqueray Flor De Sevilla Gin, orgeat, orange Curaçao, lime, orange juice, bitters	£13.00	PUERTO DE INDIAS Fever-Tree Elderflower Tonic, blackberry, lime	
CLASSIC MARTINI (your way) Tanqueray Gin, Noilly Pratt, bitters	£13.00	PORT & TONIC Graham's Blend No.5 White Port, Fever-Tree Mediterranean Tonic, lemon, mint	

NEGRONIS

BOULEVARDIER Woodford Reserve Bourbon, Campari bitters, Martini Reserva Rubino Vermouth	£13.00	SPRITZ	
WHITE NEGRONI Tanqueray Gin, Italicus Liqueur, Martini Reserva Ambrato Vermouth	£13.00	PROVENCE SPRITZ Puerto De Indias Strawberry Gin, Provence Rosé, apple, raspberry puree, strawberry, lemonade	£13.00
CLASSIC NEGRONI Bombay Sapphire Gin, Campari bitters, Martini Reserva Rubino Vermouth	£13.00	DU VIN SPRITZ Maison Blanc, Mancino Vermouth Sakura, lemonade, passion fruit, mint, lemon	£13.00
		GRAHAM'S NO.5 SPRITZ Graham's Blend No.5 White Port, crème du peche, prosecco, soda, mint, lemon	£13.00
		APEROL SPRITZ Aperol, prosecco, soda, orange	£13.00
		PIMMS SPRITZ Pimms, prosecco, lemonade, mint, strawberry, lime, cucumber	£13.00

NEGRONI FLIGHT 3 Negronis, Classic, White and Boulevardier	£15.00	NON-ALCOHOLIC: MARINE SPRITZ Marine Everleaf, Eins Zwei Zero, Fevertree light tonic, cucumber, lime	£11.00
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Bar

BEERS & CIDERS

HEINEKEN Holland	330ml (ABV 5.0%)	£6.00
HEINEKEN 0% Holland	330ml (ABV 0.0%)	£5.00
BIRRA MORETTI Italy	330ml (ABV 4.6%)	£6.00
VEDETT EXTRA PILSNER Belgium	330ml (ABV 5.0%)	£6.50
VEDETT EXTRA ORDINARY IPA Belgium	330ml (ABV 5.5%)	£6.50
LEFFE BLONDE Belgium	330ml (ABV 6.0%)	£6.50
CHOUFFE CHERRY Belgium	330ml (ABV 8.0%)	£7.50
PAUWEL KWAK AMBER ALE Belgium	330ml (ABV 8.4%)	£7.50
OLD MOUT New Zealand	300ml (ABV 4.0%)	£6.50
Pineapple & Raspberry Kiwi & Lime Berries & Cherries		
ASPALL SUFFOLK	330ml (ABV 5.5%)	£6.50
DRAUGHT CYDER England		

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

RUM

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

BRANDY

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

LIQUEURS

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

APERITIFS

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



Bar

VODKA

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

TEQUILA & MEZCAL

818 BLANCO 100% AGAVE Mexico	(ABV 40.0%)	£5.50
818 REPOSADO 100% AGAVE Mexico	(ABV 40.0%)	£6.50
818 ANEJO 100% AGAVE Mexico	(ABV 40.0%)	£7.00
PATRON SILVER 100% AGAVE Mexico	(ABV 40.0%)	£6.00
PATRÓN REPOSADO 100% AGAVE Mexico	(ABV 40.0%)	£6.50
PATRON XO CAFÉ Mexico	(ABV 35.0%)	£6.00
ROSALUNA MEZCAL Mexico	(ABV 40.0%)	£6.00

BLENDED & DELUXE WHISKY

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

AMERICAN WHISKEY

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

SINGLE MALT

IRISH & ENGLISH

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

LOWLAND

AUCHENTOSHAN 3 WOOD	(ABV 43.0%)	£7.00
12 YEAR OLD GLENKINCHIE	(ABV 43.0%)	£6.50

HIGHLAND

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

SPEYSIDE

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

ISLAY

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

ISLAND

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

Bar

NON-ALCOHOLIC COCKTAILS £10.00

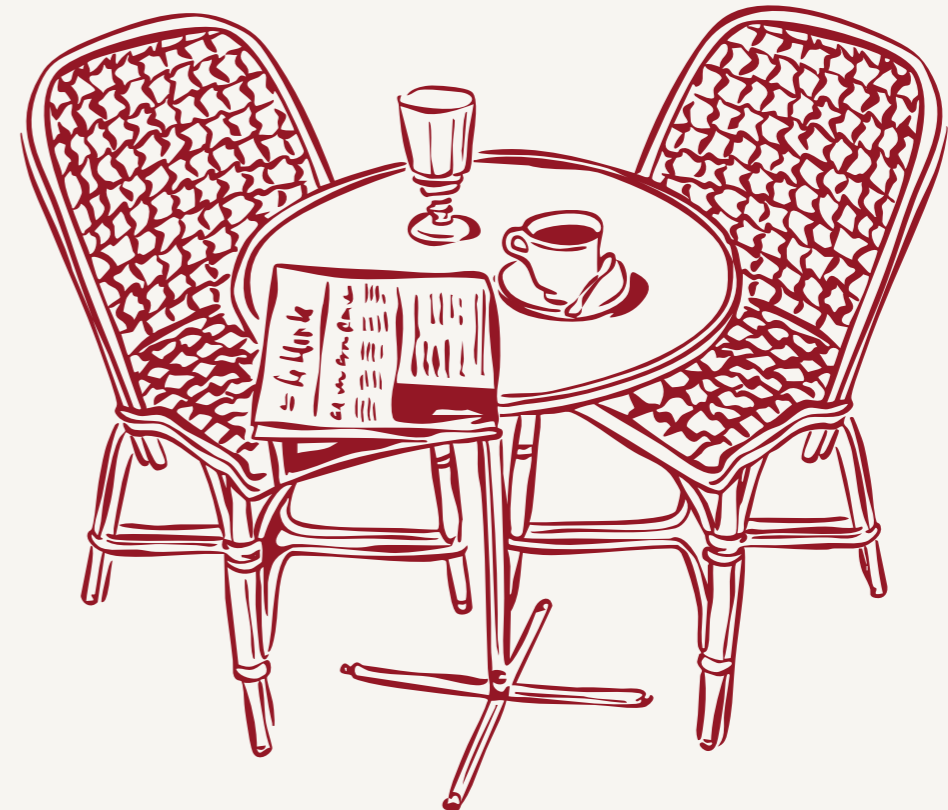
COSNOPOLITAN Mountain Everleaf, cranberry, lime, sugar
FOREST DAIQUIRI Forest Everleaf, lime, honey
PASSION FRUIT FOREST MARTINI Forest Everleaf, Passion fruit syrup, passion fruit puree, pineapple, lime
NOJITO Marine Everleaf, lime, sugar, soda, mint
ORANGE & GINGER HIGHBALL Forest Everleaf, Fever-Tree 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 Indian Refreshingly Light Mediterranean Elderflower	200ml	£3.50
FEVER TREE GINGER ALE	200ml	£3.50
FEVER TREE GINGER BEER	200ml	£3.50
FEVER TREE SICILIAN LEMONADE	275ml	£4.00
FEVER TREE SPARKLING ELDERFLOWER	275ml	£4.00
FRUIT JUICES Pineapple Apple Orange Grapefruit Cranberry	175ml	£3.00
KINGSDOWN MINERAL WATER Still or sparkling	330ml	£2.95
PUREZZA Still or sparkling	750ml	£4.75



Santé



Cheers

**Bistro
du Vin**