



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 pretence, 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.

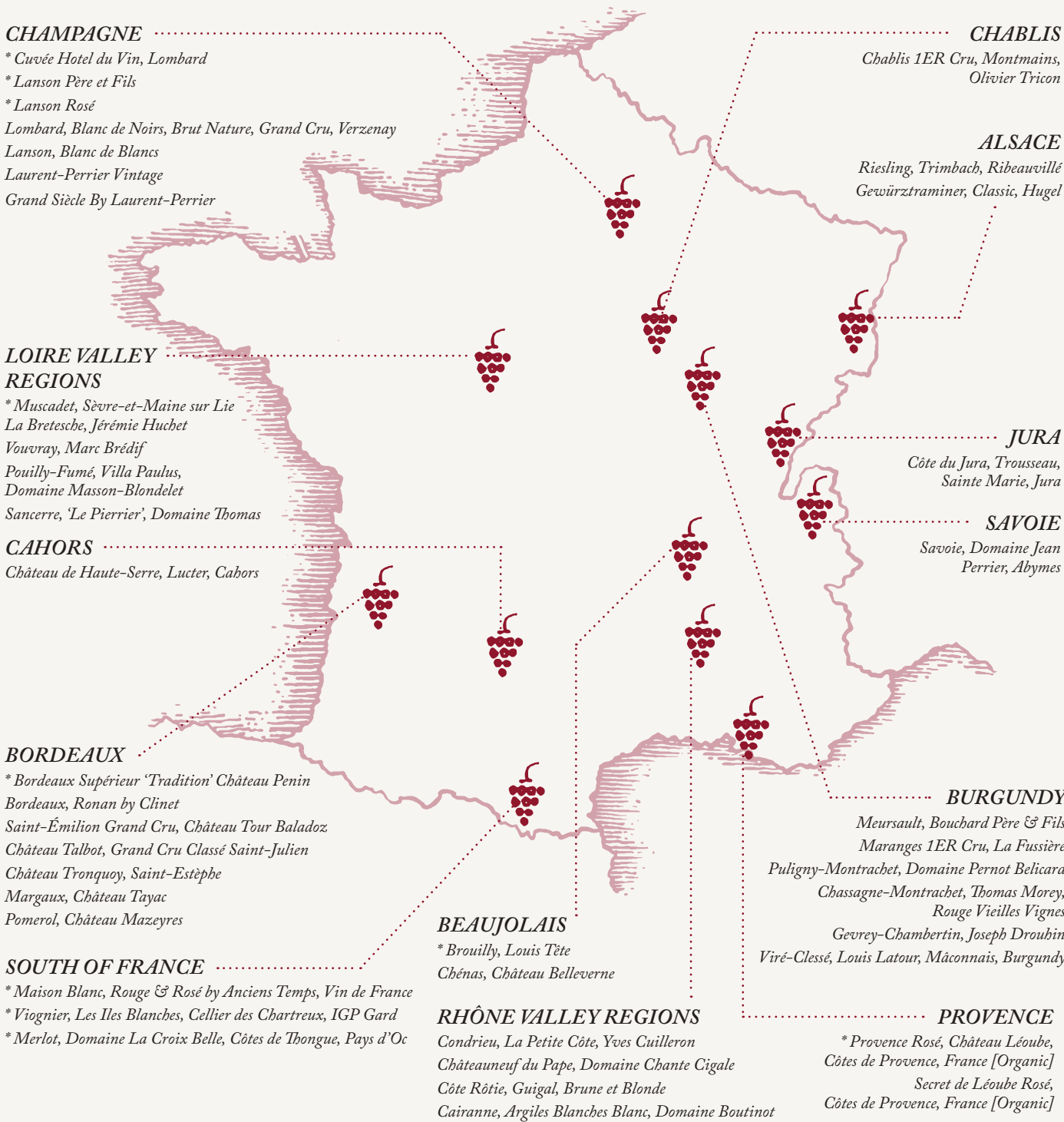
That's why our wine list comes before the menu. Because here, the glass is the starting point, the dish its perfect companion. At Hotel du Vin, we invite you to take your time, explore, and savour, because every great glass deserves a great plate alongside it.



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:



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 oxidise 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	£69.95
CUVÉE HOTEL DU VIN Lombard, France	£12.95	£74.95
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	£7.50	£10.50	£20.95	£29.95
RIESLING Hills & Valleys, Pikes, Clare Valley, South Australia	£8.50	£11.95	£23.95	£34.95
MUSCADET Sèvre-et-Maine sur Lie La Bretesche, Jérémie Huchet, France	£8.95	£12.50	£24.95	£36.95
PINOT GRIGIO Puiatti, Friuli-Venezia Giulia, Italy	£9.50	£13.50	£26.95	£38.95
VIOGNIER Les Îles Blanches, Cellier des Chartreux, IGP Gard, France	£9.95	£13.95	£27.50	£39.95
VERDEJO Elias Mora, Rueda, Spain	£10.25	£14.50	£28.50	£40.95
SAUVIGNON BLANC Crowded House, Marlborough, New Zealand	£10.50	£14.95	£28.95	£42.95
CHARDONNAY V1, Journey's End, Stellenbosch, South Africa	£11.25	£16.25	£31.95	£46.95
CHABLIS Joseph Drouhin, France	£13.25	£18.95	£36.95	£54.95

ROSÉ WINE	glass 175ml	glass 250ml	carafe 500ml	bottle 750ml	magnum 1500ml
MAISON ROSÉ Anciens Temps, Vin de France	£7.50	£10.50	£20.95	£29.95	
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	£33.50	£49.95	£99.95
SECRET DE LÉOUBE ROSÉ Côtes de Provence, France [Organic]				£65.95	

** This symbol shows wines that are available by the glass.*



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 makes 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>	£7.50	£10.50	£20.95	£29.95
NERO D'AVOLA <i>La Segreta, Planeta, Sicily, Italy</i>	£8.50	£11.95	£23.95	£34.95
MERLOT <i>Domaine La Croix Belle, Côtes de Thongue, Pays d'Oc, France [Organic]</i>	£8.95	£12.50	£24.95	£36.95
BOM MALANDRO <i>Symington's Family Estates, Douro DOC, Portugal</i>	£9.50	£13.50	£26.95	£38.95
MALBEC BY HOTEL DU VIN <i>Mendoza, Argentina</i>	£9.95	£13.95	£27.50	£39.95
BEAUJOLAIS <i>Brouilly, Louis Tête, France</i>	£10.50	£14.95	£28.95	£42.95
BORDEAUX SUPÉRIEUR <i>'Tradition' Château Penin, France</i>	£11.25	£16.25	£31.95	£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>	£13.25	£18.95	£36.95	£54.95

DESSERT WINES & PORT

	glass 50ml	glass 100ml	glass 125ml	bottle
MOSCATO D'ASTI <i>Alasia, Italy [750ml bottle]</i>			£5.50	£28.95
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
MADEIRA <i>10 Year Old Bual, Blandy's Portugal [750ml]</i>	£5.00	£9.95		£69.95
20 YEAR OLD TAWNY <i>Graham's, Portugal [750ml]</i>	£6.00	£11.95		£84.95
QUINTA DOS MALVEDOS <i>Vintage Port, Graham's, Portugal [375ml]</i>				£48.95

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

CUVÉE HOTEL DU VIN

Lombard, France | 125ml

SAUMON FUMÉ

Oak smoked salmon, treacle soda bread and fromage blanc

ADD ON: HUÎTRES NATURE

Single

VIOGNIER

Les Îles Blanches, Cellier des Chartreux, IGP Gard, France | 125ml

SOUPE À L'OIGNON

French onion soup

BOM MALANDRO

Symington's Family Estates, Douro DOC, Portugal | 175ml

OR

CHARDONNAY

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

POITRINE DE PORC RÔTIE

Roasted pork belly, braised butter beans and wild mushrooms

UPGRADE £10PP: CHÂTEAUBRIAND

Pommes frites, haricots verts, sauce au poivre

MADEIRA

10 Year Old Bual, Blandy's Portugal | 50ml

VALRHONA POT DE CHOCOLAT

Chantilly cream

RESERVE BLENDED PORT

Six Grapes by Graham's, Portugal | 50ml

ASSIETTE DE FROMAGES

British cheese, biscuits and chutney

£79.95 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	MOUNT'S BAY SARDINES EN BOÎTE £16.50
		Tinned Mount's Bay sardines, toasted sourdough and watercress (329kcal)
AMANDES FUMÉES [V]	£3.95	
Smoked almonds (307kcal)		
PAIN AU LEVAIN À LA MÉLASSE [V]	£6.95	HUÎTRES NATURE
Treacle sourdough with Beillevaire salted butter (188kcal)		Native rock oysters – single (80kcal) £4.95
		Half a dozen (389kcal) £14.95 supplement ♦ £27.95
PAN CONTOMAT	£6.95	Pair with a glass of Champagne 125ml
Calabrian anchovies (195kcal)		CUVÉE HOTEL DU VIN £12.95
		Lombard, France
SAUCISSON SEC (88kcal)	£7.50	

Hors D'oeuvres

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

French onion soup (348kcal)

£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.

TARTIFLETTE DE SAVOIE	£10.50	CHAMPIGNONS SAUTÉS [VGI]	£11.50
Alsacienne pancetta baked with creamy potatoes and onions, under Yarlington cheese (681kcal)		Sautéed wild mushrooms, Madeira sauce, toasted sourdough (261kcal)	
PÂTÉ DE FOIES DE VOLAILLE	£10.95	COQUILLES ST-JACQUES	£18.50
Chicken liver parfait, raisin chutney, toasted brioche (595kcal)		Roasted scallops, gremolata and herb crust (345kcal) £4.00 supplement ♦	
SAUMON FUMÉ	£12.95	SÉLECTION D'ENTRÉES	£29.95
Oak smoked salmon, treacle soda bread and fromage blanc (348kcal)		Pâté de Foies de Volaille, Saumon Fumé, Saucisson Sec, Coquilles St-Jacques, Pain au Levain à la Mélasse & Petites Lucques Olives (801kcal)	
GAMBAS ROSSO	£19.95		
Grilled red prawns, toasted sourdough and garlic butter (633kcal)	£5.00 supplement ♦		

♦ *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 Accompagnements & Sauces. Supplements apply to some dishes, as indicated.

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

Plats Principaux

ENTRECÔTE À LA BORDELAISE	£42.50	POISSON AU GRATIN	£21.50
280g rib-eye steak, bordelaise sauce, roasted bone marrow (469kcal) £10.00 supplement ♦		Traditional fish pie topped with mashed potato (521kcal)	
Pair with a glass of red BORDEAUX SUPÉRIEUR 175ml £11.25		BLANC DE POULET NOURRI AU MAÏS £25.95	
'Tradition' Château Penin, France		Corn-fed chicken breast, wild mushrooms, burnt leeks, chicken velouté (1,060kcal)	
PAVÉ DE CABILLAUD	£26.50	PITHIVIERS AUX OIGNONS CARAMÉLISÉS, POTIMARRON ET ÉPINARDS [VGI]	£19.95
Pavé of cod, curried cauliflower purée, vinaigrette of pomegranate, golden raisins, red onion and lime (330kcal)		Caramelised onion, squash and spinach pithivier, celeriac purée, vegan jus (723kcal)	
POITRINE DE PORC RÔTIE	£23.50	POISSON DU MARCHÉ ENTIER	Market Price
Roasted pork belly, braised butter beans and wild mushrooms (1,182kcal)		Market fish	
Pair with a glass of red RIOJA RESERVA 175ml £13.25		SALADE MAISON [VGI] (119kcal 227kcal) £9.95 £13.95	
Lealtanza, Altanza, Spain		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	SALADE VERTE [VGI]	£5.95
		Mixed leaf salad (23kcal)	
CAMEMBERT POMME PURÉE [V] (242kcal)	£5.95	SAUCE AU POIVRE	Peppercorn sauce (154kcal) £3.50
HARICOTS VERTS [V] (113kcal)	£5.95	BEURRE CAFÉ DE PARIS	£3.50
RATATOUILLE PROVENÇALE [VGI] (63kcal)	£5.95	Café de Paris butter (317kcal)	
CHOU ROUGE BRAISÉ AUX ÉPICES [V]	£5.95	BEURRE À L'AIL [V]	Garlic butter (633kcal) £3.50
Braised spiced red cabbage (137kcal)			



Pâtisseries Et Desserts

CRÈME BRÛLÉE [V] (615kcal) £9.95

LE VRAI FLAN PARISIEN [V] £9.95
Brandy soaked Agen prunes (589kcal)

VALRHONA 'NYANGBO' POT AU CHOCOLAT [VGI] £9.95
Chantilly cream (643kcal)

FONDANT AU CHOCOLAT ORIADO £9.95
Oriado chocolate, Kirsch cherries and vanilla ice cream (648kcal)

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 includes: £2.95 supplement per person

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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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
PÂTÉ DE FOIES DE VOLAILLE
Chicken liver parfait, raisin chutney, toasted brioche
SAUMON FUMÉ
Oak smoked salmon, treacle soda bread and fromage blanc

BLANC DE POULET NOURRI AU MAÏS
Corn-fed chicken breast, wild mushrooms, burnt leeks, chicken velouté
PAVÉ DE CABILLAUD
Pavé of cod, curried cauliflower purée, vinaigrette of pomegranate, golden raisins, red onion and lime
PITHIVIERS AUX OIGNONS CARAMÉLISÉS, POTIMARRON ET ÉPINARDS
Caramelised onion, squash and spinach pithivier, celeriac purée, vegan jus

VALRHONA 'NYANGBO' POT AU CHOCOLAT
Chantilly cream
CRÈME BRÛLÉE
ASSIETTE DE FROMAGES*
Artisan cheese, biscuits and chutney *£2.95 Supp
*EXCLUDES SUNDAY LUNCH

CHATEAUBRIAND & MALBEC

Châteaubriand perfectly paired with a bottle of Argentinian Malbec, served with classic trimmings for two or more to share.
Available Sunday-Thursday for dinner
CHÂTEAUBRIAND 500G
Pommes frites, salad and peppercorn sauce
A BOTTLE OF MALBEC BY HOTEL DU VIN
Mendoza, Argentina
£39.50 PER PERSON... SAVING OVER 24%!

There's More to Savour at

Bistro du Vin

Your table awaits



Scan to book now

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 choice of Plats 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.
£79.95 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

COCKTAILS AU VIN		
HOTEL DU VIN FIZZ	£15.00	
Cuvée Hotel du Vin Champagne, Absolut Vodka, Briottet Crème de Framboise, pineapple		
ENGLISH 75	£15.00	
Henners Brut NV, Tanqueray Gin, lemon, sugar		
LE LANSON	£15.00	
Lanson Champagne Rosé, Briottet Liqueur de Litchi, Mancino Vermouth Sakura, sugar, lemon		
PEACH BELLINI	£15.00	
Fiol Prosecco, Briottet Crème de Pêche, peach		
CLASSIC CHAMPAGNE COCKTAIL	£15.00	
Cuvée Hotel du Vin Champagne, Hennessy Cognac, bitters, sugar		
KIR ROYALE	£15.00	
Lanson Père et Fils, Briottet Crème de Cassis, blackberry		
GRAPEVINE GALE	£14.00	
Discarded Chardonnay Vodka, Mancino Vermouth Sakura, grapes, cranberry, lime, Fever-Tree Ginger ale		
PIEDMONT PALOMA	£14.00	
818 Blanco, Moscato D’Asti, Briottet Crème de Pêche, Briottet Orange Curaçao, lime, peach		
PORT OF JUANICO	£14.00	
Absolut Vodka, Licor de Tannat, Graham’s Six Grapes, Briottet Crème de Mûre, lime, cranberry, bitters, demerara		
MOSCATO MULE	£14.00	
Grey Goose Vodka, Moscato D’Asti, Fever-Tree Ginger Beer, lime, sugar, mint		
818 ESTATE	£14.00	
818 Blanco, grapes, lime, mint, sugar, grenadine		
HONEYED GROVE	£14.00	
Royal Tokaji, Tanqueray Gin, Fever-Tree Sicilian lemonade, Briottet d’Abricot, apricot, honey, lime		
PORT & TONIC	£13.00	
Graham’s No5 Port, Fever-Tree Mediterranean tonic, lemon, mint		
PROVENCE SPRITZ	£13.00	
Puerto de Indias Strawberry Gin, Provence Rosé, apple, raspberrry purée, strawberry, lemonade		
APEROL SPRITZ	£13.00	
Aperol, Prosecco, soda, orange		
PIMM’S SPRITZ	£13.00	
Pimm’s, Prosecco, lemonade, mint, strawberry, lime, cucumber		
MARINE SPRITZ NA	£11.00	
Marine Everleaf, Eins Zwei Zero, Fever-Tree Refreshingly Light Tonic, cucumber, lime		

CLASSICS

OLD FASHIONED	£13.00	
Woodford Reserve Bourbon, demerara, bitters		
GARDEN MOJITO	£13.00	
Hendrick’s Gin, St-Germain Elderflower Liqueur, Elderflower Cordial, cucumber, mint, lime, soda		
MARGARITA	£13.00	
818 Blanco Tequila, Cointreau, lime, agave, salt		
COSMOPOLITAN	£13.00	
Absolut Citron Vodka, Cointreau, cranberry, lime		
PIÑA COLADA	£13.00	
Bacardi Coconut Rum, pineapple, cream, coconut cream, lime		
BLOODY MARY	£13.00	
Sapling Vodka, tomato, spices		
ESPRESSO MARTINI	£13.00	
Absolut Vodka, Tosolini Exprè Liqueur, espresso, sugar		
NEGRONI	£13.00	
Bombay Sapphire Gin, Campari bitters, Martini Riserva Rubino Vermouth		
FRENCH MARTINI	£13.00	
Absolut Vodka, Briottet Crème de Framboise, raspberry, pineapple, lime, foamer		
CLASSIC MARTINI	£13.00	
Tanqueray Gin, Noilly Prat Vermouth, bitters		
PASSIONFRUIT MARTINI	£13.00	
Absolut Vanilia Vodka, Passoã Passion Fruit Liqueur, pineapple, passion fruit, Prosecco		
AMARETTO SOUR	£13.00	
Saliza Tosolini Amaretto, vanilla, bitters, lemon, foamer		
FOREST DAIQUIRI NA	£11.00	
Forest Everleaf, lime, honey		
COSNOPOLITAN NA	£11.00	
Mountain Everleaf, cranberry, lime, sugar		
PASSIONFRUIT MARTINI NA	£11.00	
Forest Everleaf, Passion fruit syrup, passion fruit purée, pineapple, lime, Eins Zwei Zero		
NO-JITO NA	£11.00	
Marine Everleaf, lime, sugar, soda, mint		
ORANGE & GINGER NA	£11.00	
Forest Everleaf, Fever-Tree Ginger Ale, orange		

Bar

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 EXPRÈ	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

		50ml	
APEROL	Italy	(ABV 11%)	£5.00
CAMPARI BITTER	Italy	(ABV 25%)	£5.00
MARTINI RISERVA RUBINO	Italy	(ABV 18%)	£5.00
PIMM’S NO.1	England	(ABV 25%)	£5.00
PERNOD PASTIS	France	25ml (ABV 40%)	£5.00

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		

GIN

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
ANOTHER 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

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>PATRÓN SILVER 100% AGAVE</i> Mexico	(ABV 40.0%)	£6.00
<i>PATRÓN REPOSADO 100% AGAVE</i> Mexico	(ABV 40.0%)	£6.50
<i>PATRÓN 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
<i>14 YEAR OLD BALVENIE CARIBBEAN 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

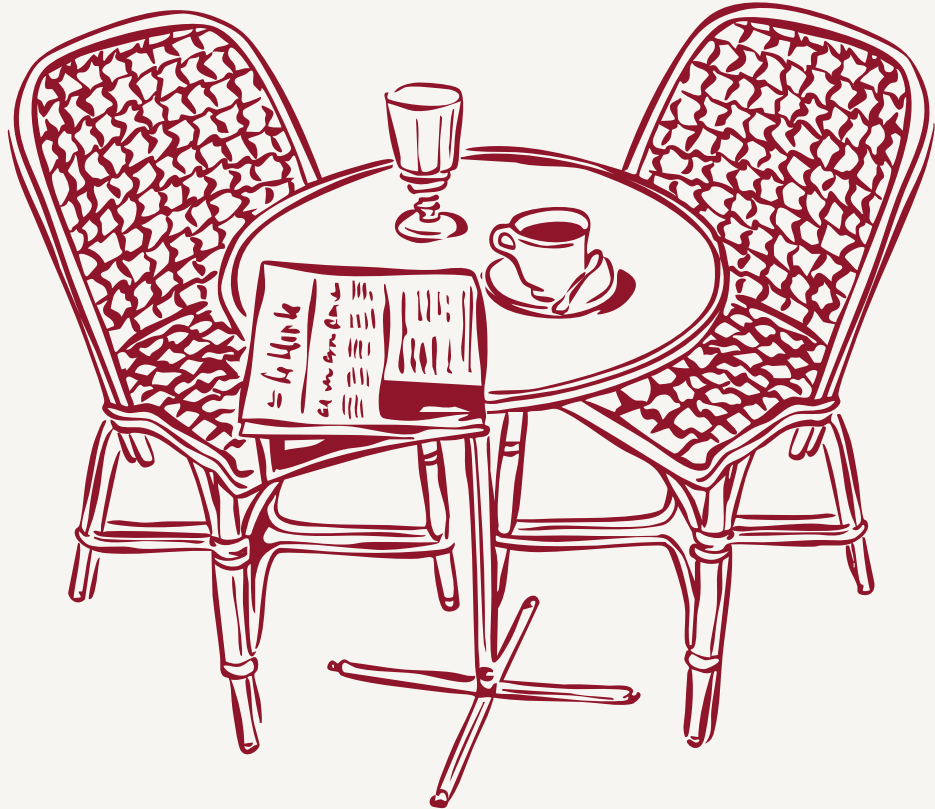
Bar

SOFT DRINKS

<i>COKE</i> Coca-Cola Diet Coke Coca-Cola Zero	330ml	£4.50
<i>MIXERS</i> Coca-Cola Diet Coke	200ml	£3.50
<i>SCHWEPPE'S</i> Lemonade Soda Water	200ml	£3.50
<i>FEVER-TREE TONIC</i> Indian Refreshingly Light Mediterranean Elderflower	200ml	£4.00
<i>FEVER-TREE GINGER ALE</i>	200ml	£4.00
<i>FEVER-TREE GINGER BEER</i>	200ml	£4.00
<i>FEVER-TREE SICILIAN LEMONADE</i>	275ml	£4.50
<i>FEVER-TREE SPARKLING ELDERFLOWER</i>	275ml	£4.50
<i>FRUIT JUICES</i> Pineapple Apple Orange Grapefruit Cranberry	175ml	£3.50
<i>KINGSDOWN MINERAL WATER</i> Still or sparkling	330ml	£2.95
<i>PUREZZA</i> Still or sparkling	750ml	£4.75

HOT DRINKS

<i>TEA</i> English Breakfast Decaffeinated Breakfast Earl Grey Organic Chamomile Organic Peppermint Pure Green Blackberry & Raspberry Lemon & Ginger	£4.50
<i>COFFEE</i> Americano <i>(2kcal)</i> Espresso <i>(1kcal)</i> Macchiato <i>(13kcal)</i> Double Espresso <i>(2kcal)</i> Double Macchiato <i>(15kcal)</i> Latte <i>(74kcal)</i> Cappuccino <i>(42kcal)</i> Flat White <i>(64kcal)</i>	£4.50
<i>HOT CHOCOLATE</i> <i>(143kcal)</i>	£4.50
<i>MOCHA</i> <i>(132kcal)</i>	£4.50
<i>LIQUEUR COFFEE</i> Cotswolds Cream Amaretto Cognac Irish coffee served with Bushmills 10 Year Old	£10.20





**Bistro
du Vin**