BAR FOOD MENU

ENTRÉES & PETITS PLATS

PETIT LUCAS OLIVES *(87kcal)* £5.95
Delicious green olives from the Languedoc, with a light creamy vanilla flavour [VGI/NGI]

SOURDOUGH BAGUETTE *(300kcal)* £2.95
Freshly baked, served with Lescure butter [V]

SAUCISSON SEC *(112kcal)* £5.95
Slices of French style dry cured sausage, served with cornichons [NGI]

FOUGASSE *(1,024kcal)* £7.95
Light and fluffy Provençal style focaccia, served with black garlic aioli [V]

ASSIETTE DE FROMAGE *(520kcal | 1,041kcal)* £11.95 | £19.95
French artisan cheeses served with biscuits and chutney [NUT]

ASSIETTE DE CHARCUTERIE *(313kcal)* £12.50
Selection of cured meats, parfait, rillettes, pickles and Dijon mustard [NUT]

SANDWICHES & SALADS

CROQUE MONSIEUR OR MADAME £9.95 | £10.95
Classic French toasted sandwich with baked ham, Juraregal cheese,
béchamel sauce and salad garnish *(323kcal)*. Madame served with a fried egg *(410kcal)*

HDV BAGUETTES
Delicious stonebaked sourdough, with your choice of filling,
served with salad garnish and potato crisps
BLT *(437kcal)* Streaky bacon, sliced plum tomatoes and lollo bionda lettuce £11.95
CHICKEN PESTO *(497kcal)* Sliced plum tomatoes and lollo bionda lettuce £12.95
CHARGRILLED VEGETABLE *(478kcal)* Vegan feta and pesto [VGI] £11.95

AVOCADO ON TOAST *(287kcal | 417kcal)* £8.50 | £9.50
Chunky cherry tomato salsa and toasted Altamura bread [VGI]
Served with poached eggs *(417kcal)* (optional) [V]

HDV CLASSIC BURGERS served with pommes frites £18.50
200g burger patty with relish, bacon and grilled cheese on a brioche bun *(1,172kcal)*
OR Plant based burger patty with mushroom ketchup and grilled vegan feta cheese,
on a plant based brioche bun *(1,143kcal)* [VGI]

SALADE MAISON *(113kcal | 226kcal)* £8.50 | £13.50
Baby kale, edamame beans, quinoa and alfalfa sprouts [VGI/NUT]
Add: Chicken *(117kcal)* £3.00 | Smoked Mackerel *(216kcal)* £3.00 | Halloumi [VGI] *(206kcal)* £3.00

BAR FOOD MENU

SIDES & SAUCES

POMMES FRITES [V] *(495kcal)*	£4.50
HOUSE SALAD [V/NGI] *(92kcal)*	£4.50
PEPPERCORN SAUCE [NGI/NUT] *(153kcal)*	£3.50
GARLIC BUTTER [V/NGI] *(633kcal)*	£3.50

DESSERTS

CRÈME BRÛLÉE *(717kcal)* £7.95
Baked vanilla custard, glazed under sugar [V/NGI]

POT AU CHOCOLAT *(753kcal)* £7.95
Classic chocolate mousse with crème Chantilly [V/NGI]

BLACK FOREST CHOCOLATE MOUSSE *(285kcal)* £8.95
Rich chocolate mousse with griottines cherries and black cherry coulis [VGI/NGI]

CAFÉ GOURMAND *(467kcal)* £8.95
Coffee of your choice with a selection of sweet treats [NUT]

GLACES ET SORBETS per scoop *(34kcal)* [V/NGI/NUT] £2.95

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For further information on allergens scan here.

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HOT DRINKS

TEA £3.50
English Breakfast | Decaffeinated Breakfast | Earl Grey | Organic Chamomile
Organic Peppermint | Pure Green | Blackberry & Raspberry | Lemon & Ginger

COFFEE

Americano *(2kcal)*	£3.75
Espresso *(1kcal)* | Macchiato *(13kcal)*	£2.95
Double Espresso *(2kcal)* | Double Macchiato *(15kcal)*	£3.95
Latte *(74kcal)* | Cappuccino *(42kcal)* | Flat White *(64kcal)* | Mocha *(132kcal)*	£4.25
HOT CHOCOLATE *(143kcal)*	£4.25

SOFT DRINKS

COKE Coca-Cola | Diet Coke | Coca-Cola Zero	330ml	£3.00
MIXERS Coca-Cola | Diet Coke	200ml	£2.05
SCHWEPPES Lemonade | Soda Water | Ginger Beer	200ml	£2.05
FRANKLIN & SONS LTD	275ml	£3.30
Raspberry Lemonade | Elderflower Lemonade		
FEVER TREE TONIC	200ml	£2.80
Indian | Refreshingly Light | Mediterranean | Elderflower		
FEVER TREE GINGER BEER	200ml	£2.80
FEVER TREE GINGER ALE	200ml	£2.80
FEVER TREE SICILIAN LEMONADE	275ml	£3.50
FEVER TREE CLOUDY BRITISH APPLE	275ml	£3.50
FRUIT JUICES	175ml	£2.50
Pineapple | Apple | Orange | Grapefruit | Cranberry		
KINGSDOWN MINERAL WATER		
Still or sparkling	330ml	£2.95
Still or sparkling	750ml	£4.75

BEERS & CIDERS

HEINEKEN Holland	330ml	(ABV 5.0%)	£5.50
HEINEKEN 0.0% Holland	330ml	(ABV 0.0%)	£4.00
BIRRA MORETTI Italy	330ml	(ABV 4.6%)	£5.50
CHANG EXPORT Thailand	320ml	(ABV 5.0%)	£5.50
VEDETT EXTRA WHITE Belgium	330ml	(ABV 4.7%)	£6.00
VEDETT EXTRA ORDINARY IPA Belgium	330ml	(ABV 5.5%)	£6.00
VEDETT EXTRA PILSNER Belgium	330ml	(ABV 5.0%)	£6.00
PAUWEL KWAK AMBER ALE Belgium	330ml	(ABV 8.4%)	£7.50
BREWDOG GLUTEN FREE PUNK IPA Scotland	330ml	(ABV 5.4%)	£6.00
BREWDOG DEAD PONY CLUB Scotland	330ml	(ABV 3.8%)	£5.75
OLD MOUT New Zealand	500ml	(ABV 4.0%)	£6.50
Pineapple and Raspberry | Kiwi and Lime | Berries & Cherries			
ASPALL SUFFOLK DRAUGHT CYDER England	330ml	(ABV 5.5%)	£6.00

AFTERNOON TEA

A HISTORY OF AFTERNOON TEA

Tea consumption increased dramatically during the early nineteenth century and it is around this time that Anna, the 7th Duchess of Bedford is said to have complained of "having that sinking feeling" during the late afternoon. At the time it was usual for people to take only two main meals a day, breakfast, and dinner at around 8 o'clock in the evening. The solution for the Duchess was a pot of tea and a light snack, taken privately in her boudoir during the afternoon.

Later friends were invited to join her in her rooms at Woburn Abbey and this summer practice proved so popular that the Duchess continued it when she returned to London, sending cards to her friends asking them to join her for "tea and a walking the fields". Other social hostesses quickly picked up on the idea and the practice became respectable enough to move it into the drawing room. Before long all of fashionable society was sipping tea and nibbling sandwiches in the middle of the afternoon.

CLASSIC CREAM TEA — £15.95 PER PERSON

A selection of plain and fruit scones served with Paysan butter, Bonne Maman strawberry conserve and Rodda's Cornish clotted cream, along with two of the Chef's patisseries of the day. *(959kcal)* [VGIA/NGIA]
Served with your choice of tea from the Bird & Blend Tea Co.

AFTERNOON TEA — £29.95 PER PERSON

FINGER SANDWICHES

Croxton Manor cheese and pickle on malted loaf *(144kcal)*
Cucumber and mint on white tin loaf *(48kcal)*
Smoked salmon and cream cheese on dark rye *(214kcal)*
Egg and cress on mini brioche roll *(160kcal)*
Ham and mustard on white tin loaf *(63kcal)*

SCONES *(305kcal)*

A selection of plain and fruit scones served with Paysan butter, Bonne Maman strawberry conserve Rodda's Cornish clotted cream

SELECTION OF CAKES

Victorian sponge roulade *(129kcal)*
Orange marmalade tea loaf *(103kcal)*
Chocolate ganache pebble *(95kcal)*
Mango and white chocolate or raspberry and dark chocolate ice cake pops *(47kcal/ 53kcal)*
Bakewell tart *(140kcal)*

Served with your choice of tea from the Bird & Blend Tea Co.

Vegan options are available please see overleaf.

AFTERNOON TEA

VEGAN AFTERNOON TEA — £29.95 PER PERSON

FINGER SANDWICHES

Vegan style Cheddar and pickle on brown loaf *(127kcal)*
Cucumber and mint on white tin loaf *(64kcal)*
Caprese salad, Isle of Wight heritage tomato and basil salad *(17kcal)*
Eggless and cress on white tin loaf *(108kcal)*
Tomato and garlic sausage roll *(132kcal)*

SCONES *(292kcal)* [VGIA]

A selection of plain and fruit scones served with soya spread,
Bonne Maman strawberry conserve and vegan cream cheese

SELECTION OF CAKES [ALL VGI/NGI]

Crunchy chocolate cheesecake *(620kcal)*
Raspberry and coconut slice *(384kcal)*
Carrot and walnut cupcake *(228kcal)*
Chocolate and cherry cupcake *(287kcal)*

TEA

GREAT BRITISH CUPPA – A fresh and light English Breakfast tea

EARL GREY CRÈME – A light and creamy Earl Grey with a hint of vanilla

THE DIGESTER – Developed to aid digestion, with ginger and fennel to help ease sluggish moments

MOJITEA – A green tea with peppermint and lime

NEARLY NIRVANA – A floral white blend scented with jasmine and creamy spearmint

PEPPY MINT – A minty classic with blue cornflowers

DOZY GIRL – Lavender, chamomile blend with rose petals; floral and calming

FRUIT SALAD – A fruity blend with whole raspberries

GINGERBREAD CHAI – A rooibos blend with cinnamon, ginger and cardamom

Perhaps it's an occasion for complementing your afternoon tea with one of our cocktails or a glass of Champagne. Our cocktails range from timeless classics to our signature collection, we have a wealth of options to suit all tastes, including a range of alcohol free alternatives.

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SIGNATURE COCKTAILS

A selection of carefully crafted signature cocktails designed by our expert mixologists, many involving wine and wine-based ingredients, as is the heart of everything, we do at Hotel du Vin.

FRENCH FIZZ £11.95
Twist on a French Martini
Lombard Champagne, Finlandia Vodka,
Briottet Crème de Framboise Liqueur, pineapple

GARDEN MOJITO £11.95
Twist on a Mojito
Hendricks Gin, St Germain Elderflower Liqueur, cucumber, mint

PROVENCE ROSE CRUSH £11.95
Fruity Gin Cocktail with Provence Rosé
Puerto de Indias strawberry gin, Provence rosé wine, raspberries, strawberries, apple

RASPBERRY DAIQUIRI £11.95
Classically Strong and Fruity
Bacardi Carta Blanca White Rum, Briottet Crème de Framboise Liqueur, lime

MALVASIA SOARES £11.95
Our Award Winning Graham's Blend No.5 Cocktail
Grahams Blend No.5 White Port, El Jimador Reposado Tequila, Briottet Crème de Pêche Liqueur, homemade spice mix

CHOCOLATE SHIRAZ-ERAC £11.95
Chocolate Sazerac with Bloody Shiraz Gin
Rittenhouse Rye Whisky, Four Pillars Bloody Shiraz Gin,
Briottet Crème de Cacao Liqueur

BASIL SMASH £11.95
Fragrant Gin Cocktail
Tanqueray Gin, Noilly Prat Dry Vermouth, basil, lemon

GRAPEFRUIT & ORANGE MARTINI £11.95
Sustainable Martini du Vin
Discarded Chardonnay Vodka, Italicus Bergamot Liqueur, Lillet Blanc

CLASSIC COCKTAILS

PASSION FRUIT MARTINI £11.95
Passoã Passion Fruit Liqueur, Absolut Vanilia Vodka, Prosecco, passion fruit, pineapple

ESPRESSO MARTINI £11.95
Finlandia Vodka, Tosolini Exprè Liqueur, espresso, sugar syrup

OLD FASHIONED £11.95
Woodford Reserve Bourbon, Angostura bitters, sugar

MARGARITA £11.95
El Jimador Reposado Tequila, Cointreau, lime, agave syrup

COSMOPOLITAN £11.95
Absolut Citron Vodka, Cointreau, lime, cranberry

PINA COLADA £11.95
Bacardi Coconut Rum, double cream, pineapple, coconut, lime

NEGRONI £11.95
Bombay Sapphire Gin, Campari bitters, Martini Reserva
Rubino Vermouth

TOM COLLINS £11.95
Tanqueray Gin, lemon, sugar syrup, soda

AMARETTO SOUR £11.95
Saliza Tosolini Amaretto, Angostura bitters, cherry and vanilla syrup, lemon, sugar syrup

SIDE CAR £11.95
Hennessy VS Cognac, Cointreau, lemon, sugar syrup

CHAMPAGNE COCKTAILS

CLASSIC CHAMPAGNE COCKTAIL £12.95
Lombard Champagne, Hennessy VS Cognac, Angostura bitters, sugar

FRENCH 75 £12.95
Lombard Champagne, Tanqueray Gin, sugar syrup, lemon

KIR ROYALE £12.95
Lombard Champagne, Briottet Crème de Cassis Liqueur

BELLINI ROYALE £12.95
Lombard Champagne, Briottet Crème de Pèche Liqueur, peach

MIMOSA £9.95
Lombard Champagne, orange juice

All our prices include VAT at the prevailing rate. For dietary requirements or allergy information, please speak with our staff before ordering.

SPRITZ COCKTAILS

	glass	1 litre carafe*
APEROL SPRITZ Aperol, Prosecco, soda, orange	£8.95	£29.95
PIMM'S Pimm's No.1, lemonade, mint, seasonal fruit	£8.95	£29.95
SANGRIA Hennessy VS Cognac, Maison Rouge, orange, seasonal fruit	£8.95	£29.95
GRAHAM'S BLEND NO.5 ~ WHITE PORT & TONIC Graham's Blend No.5 White Port, Fever-Tree Mediterranean Tonic, lemon, mint	£8.95	£29.95
GRAHAM'S BLEND NO.12 ~ RUBY PORT & PROSECCO Graham's Blend No.12 Ruby Port, Prosecco, Briottet Crème de Cassis Liqueur, orange	£9.95	£32.95

GIN & TONIC FEATURE SERVES

A 50ml serve of our feature premium Gin's accompanied with the perfect tonic and garnish.

SAPLING GIN London Dry Serve Sustainable Gin (tree planted for every bottle sold), lemon zest, Fever-Tree Refreshingly Light Tonic	£10.95
SLINGSBY RHUBARB GIN Flavoured Serve Orange zest, raspberry, Fever-Tree Elderflower Tonic	£10.95
GIN MARE Savoury Serve Orange zest, rosemary, Fever-Tree Indian Tonic	£10.95
BROCKMANS GIN Fruity Serve Blueberry, pink grapefruit, Fever-Tree Mediterranean Tonic	£10.95
PUERTO DE INDIAS STRAWBERRY GIN Fruity Pink Serve Strawberry, mint, Fever-Tree Refreshingly Light Tonic	£10.95

NON-ALCOHOLIC COCKTAILS

STRAWBERRY BELLINI Eins Zwei Zero Sparkling Riesling, strawberry	£6.95
RASPBERRY & ELDERFLOWER COLLINS Fluère Raspberry, Fever-Tree Elderflower Tonic, elderflower	£6.95
MOJITO Fluère Spiced Cane Dark Roast, lime, mint, sugar, soda	£6.95
PIÑA COLADA Fluère Spiced Cane Dark Roast, coconut, pineapple	£6.95

*A carafe serves approximately 4 cocktails

GIN

TANQUERAY England	(ABV 43.1%)	£5.25
PUERTO DE INDIAS STRAWBERRY Spain	(ABV 37.5%)	£5.50
HENDRICK'S Scotland	(ABV 41.4%)	£5.95
BROCKMANS England	(ABV 40.0%)	£5.95
SAPLING CLIMATE POSITIVE England	(ABV 40.0%)	£5.70
SLINGSBY RHUBARB England	(ABV 40.0%)	£5.95
FORDS England	(ABV 45.0%)	£5.95
CAORUNN SMALL BATCH Scotland	(ABV 41.8%)	£5.95
BOATYARD DOUBLE Ireland	(ABV 46.0%)	£5.95
GIN MARE Spain	(ABV 42.7%)	£6.25
TANQUERAY NO. TEN England	(ABV 47.3%)	£6.25
FOUR PILLARS RARE DRY Australia	(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%)	£5.25
BACARDI CARTA NEGRA Cuba	(ABV 37.5%)	£5.25
BACARDI SPICED Cuba	(ABV 35.0%)	£5.25
MOUNT GAY ECLIPSE Barbados	(ABV 40.0%)	£5.25
DIPLOMATICO RESERVA EXCLUSIVA Venezuela	(ABV 40.0%)	£6.25
EL DORADO 12 YEAR OLD Guyana	(ABV 40.0%)	£6.25
RON ZACAPA 23 Guatemala	(ABV 40.0%)	£6.95

VODKA

FINLANDIA Finland	(ABV 40.0%)	£5.25
DISCARDED, SUSTAINABLE CHARDONNAY England	(ABV 40.0%)	£5.50
BELVEDERE Poland	(ABV 40.0%)	£5.75
CHASE ORIGINAL POTATO England	(ABV 40.0%)	£6.00

TEQUILA & MEZCAL

EL JIMADOR REPOSADO 100% BLUE AGAVE Mexico	(ABV 38.0%)	£5.25
CAZCABEL COFFEE Mexico	(ABV 34.0%)	£5.25
PATRÓN SILVER 100% AGAVE Mexico	(ABV 40.0%)	£5.95
PATRÓN REPOSADO 100% AGAVE Mexico	(ABV 40.0%)	£6.50
MEZCAL UNION Mexico	(ABV 40.0%)	£5.95

All spirits served in 25ml measures unless stated

BLENDED & DELUXE WHISKY

JOHNNIE WALKER BLACK, BLENDED SCOTCH	(ABV 40%)	£5.25
MONKEY SHOULDER, BLENDED SCOTCH	(ABV 40%)	£5.50
JOHNNIE WALKER BLUE, BLENDED SCOTCH	(ABV 40%)	£24.95
THE DEAD RABBIT, BLENDED IRISH	(ABV 44%)	£5.70
TOKI, BLENDED Japanese	(ABV 43%)	£5.50
NIKKA DAYS, BLENDED Japanese	(ABV 40%)	£5.75

AMERICAN WHISKEY

JACK DANIELS OLD NO.7 TENNESSEE USA	(ABV 40%)	£5.25
WOODFORD RESERVE, KENTUCKY STRAIGHT BOURBON USA	(ABV 43.2%)	£5.50
RITTENHOUSE 100 PROOF, STRAIGHT RYE USA	(ABV 50%)	£5.75

SINGLE MALT, IRISH & ENGLISH

10 YEAR OLD BUSHMILLS Ireland	(ABV 40%)	£5.50
COTSWOLDS England	(ABV 46%)	£5.75

SINGLE MALT, LOWLAND

AUCHENTOSHAN 3 WOOD	(ABV 43%)	£6.20

SINGLE MALT, HIGHLAND

GLENMORANGIE ORIGINAL	(ABV 40%)	£5.50
12 YEAR OLD GLENGOYNE	(ABV 43%)	£5.70
GLENMORANGIE NECTAR D'OR	(ABV 40%)	£6.50
OLD PULTENEY 12 YEAR OLD	(ABV 40%)	£5.50
12 YEAR OLD ANCNOC	(ABV 40%)	£5.50
15 YEAR OLD BALBLAIR	(ABV 46%)	£8.50
15 YEAR OLD GLENDRONACH REVIVAL	(ABV 46%)	£8.50
14 YEAR OLD OBAN	(ABV 43%)	£9.50

SINGLE MALT, SPEYSIDE

12 YEAR OLD GLENFIDDICH	(ABV 40%)	£5.70
18 YEAR OLD GLENFIDDICH	(ABV 40%)	£9.50
12 YEAR OLD MACALLAN DOUBLE CASK	(ABV 40%)	£7.50
15 YEAR OLD GLENLIVET FRENCH OAK	(ABV 40%)	£7.50

Calorie content. Calculations as accurate as possible however slight variations may occur.

SINGLE MALT, ISLAY

12 YEAR OLD BOWMORE	(ABV 40%)	£5.50
10 YEAR OLD ARDBEG	(ABV 46%)	£5.90
16 YEAR OLD LAGAVULIN	(ABV 43%)	£8.50
10 YEAR OLD LAPHROAIG	(ABV 40%)	£5.90

SINGLE MALT, ISLAND

10 YEAR OLD TALISKER	(ABV 45.8%)	£5.90
18 YEAR OLD HIGHLAND PARK	(ABV 43%)	£13.90

BRANDY

HENNESSY VS COGNAC	(ABV 40%)	£5.95
HENNESSY XO COGNAC	(ABV 40%)	£11.95
BARON DE SIGOGNAC 10 ANS D'AGE ARMAGNAC	(ABV 40%)	£5.95
DOMAINE DUPONT FINE CALVADOS PAYS D'AUGE	(ABV 40%)	£6.95

LIQUEURS

SALIZA AMARETTO Italy	(ABV 28%)	£4.80
COTSWOLDS CREAM England (50ml serving)	(ABV 17%)	£6.00
TOSOLINI EXPRÉ Italy	(ABV 28%)	£4.80
TOSOLINI SAMBUCA Italy	(ABV 28%)	£4.80
TOSOLINI LIMONCELLO Italy	(ABV 28%)	£4.80
DRAMBUIE Scotland	(ABV 40%)	£4.80
COINTREAU France	(ABV 40%)	£4.80
ITALICUS ROSOLIO Italy	(ABV 20%)	£4.80
BRIOTTET CRÉME DE PÉCHE France	(ABV 18%)	£4.80
MEKHONG SPICED RUM Thailand	(ABV 38%)	£4.10

APERITIFS

		50ml
APEROL Italy	(ABV 11%)	£4.80
CAMPARI BITTER Italy	(ABV 25%)	£4.80
MARTINI RISERVA RUBINO Italy	(ABV 18%)	£4.80
MARTINI RISERVA AMBRATO Italy	(ABV 18%)	£4.80
PIMM'S NO1 England	(ABV 25%)	£4.80
PERNOD PASTIS France (25ml serve)	(ABV 40%)	£4.80

All spirits served in 25ml measures unless stated

Wine; the very lifeblood of our hotels. 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. We promise something for everyone.

CHAMPAGNE & SPARKLING WINE

	glass 125m	bottle 750ml
EINS, ZWEI, ZERO, RIESLING Leitz, Germany [Alcohol-Free]	£4.95	£27.95
PROSECCO, EXTRA DRY NV Fiol, Veneto, Italy	£7.95	£39.95
HENNERS BRUT NV East Sussex, England	£11.95	£67.95
CUVÉE HOTEL DU VIN Lombard, France	£11.95	£69.95
LANSON PÈRE ET FILS France	£12.95	£74.95
LANSON ROSÉ France	£14.50	£84.95

WHITE WINE

	glass 175ml	glass 250ml	carafe 500ml	bottle 750ml
MAISON BLANC Anciens Temps, Vin de France	£6.50	£8.95	£16.95	£24.95
MUSCADET Sèvre-et-Maine sur Lie La Bretesche, Jérémie Huchet, France	£7.50	£9.95	£19.50	£27.95
RIESLING Hills & Valleys, Pikes, Clare Valley, South Australia	£7.95	£10.50	£20.50	£29.95
VIOGNIER Les Iles Blanches, Cellier des Chartreux, IGP Gard, France	£8.95	£12.50	£23.95	£34.95
VERDEJO Elias Mora, Rueda, Spain	£9.50	£12.95	£24.50	£35.95
PINOT GRIGIO Puiatti, Friuli-Venezia Giulia, Italy	£9.95	£13.50	£25.50	£36.95
SAUVIGNON BLANC Crowded House, Marlborough, New Zealand	£10.50	£13.95	£27.50	£39.95
CHARDONNAY Kendall Jackson, Vintners Reserve, California, USA	£13.50	£18.50	£34.95	£49.95

ROSÉ WINE

	glass 175ml	glass 250ml	carafe 500ml	bottle 750ml
MAISON ROSÉ Anciens Temps, Vin de France	£6.50	£8.95	£16.95	£24.95
SAUMUR ROSÉ La Cabriole, France	£8.95	£12.50	£23.50	£33.95
CÔTES DE PROVENCE Château Gairoird Rosé, France [Organic]	£10.50	£13.95	£27.50	£39.95

How you enjoy wine at Hotel du Vin & Bistro is up to you. From a perfectly chilled crisp Chablis with friends in the bar through to our own label Malbec with a steak in the Bistro.

By joining us for an informal yet informative wine tasting with our sommeliers and wine ambassadors; or perhaps one of our fabulous wine dinners, co-hosted by some of the world's greatest producers.

RED WINE

	glass 175ml	glass 250ml	carafe 500ml	bottle 750ml
MAISON ROUGE Anciens Temps, Vin de France	£6.50	£8.95	£16.95	£24.95
CABERNET SAUVIGNON 'Man with the Ax' Showdown, California, USA	£7.50	£9.95	£19.50	£27.95
CHIANTI Da Vinci, Italy	£7.95	£10.50	£20.50	£29.95
BEAUJOLAIS Château de Belleverne, Chénas, France	£8.95	£12.50	£23.95	£34.95
MALBEC BY HOTEL DU VIN Mendoza, Argentina	£9.95	£13.50	£25.50	£36.95
BORDEAUX SUPÉRIEUR 'Tradition' Château Penin, France	£10.50	£13.95	£27.50	£39.95
RIOJA RESERVA Lealtanza, Altanza, Spain	£12.50	£16.95	£32.95	£47.95
PINOT NOIR Urlar, Gladstone, New Zealand [Organic]	£13.50	£18.50	£34.95	£49.95

DESSERT WINES & PORT

	glass 50ml	glass 100ml	bottle
MOSCATO D'ASTI Alasia, Italy (750ml bottle)			£26.95
LICOR DE TANNAT Familia Deicas, Uruguay (500ml)	£4.95	£8.95	£42.95
TOKAJI Late Harvest, Diznoko, Hungary (500ml)	£5.95	£10.95	£52.95
RESERVE BLENDED PORT Six Grapes by Graham's, Portugal (750ml)	£2.95	£4.95	£32.95
10 YEAR OLD TAWNY Graham's, Portugal (750ml)	£3.95	£6.95	£49.95
20 YEAR OLD TAWNY Graham's, Portugal (750ml)	£5.50	£10.50	£74.95

HOTEL DU VIN SIGNATURE SELECTION

CHAMPAGNE & SPARKLING WINE

	bottle 750ml
JANSZ, CUVEE ROSÉ, NV Tasmania, Australia	£54.95
LOMBARD, BLANC DE NOIR, BRUT NATURE Grand Cru, Verzenay	£96.95
LANSON, BLANC DE BLANCS	£109.95
LAURENT-PERRIER VINTAGE	£114.95
GRAND SIÈCLE BY LAURENT-PERRIER	£259.95

WHITE WINE - FRANCE

	bottle 750ml
VOUVRAY Marc Bredif, Loire Valley	£44.95
RIESLING Trimbach, Alsace	£46.95
GEWURZTRAMINER Classic, Hugel, Alsace	£49.95
POUILLY-FUMÉ Villa Paulus, Domaine Masson-Blondelet, Loire Valley	£64.95
SANCERRE 'Le Pierrier', Domaine Thomas, Loire Valley	£68.95
CHABLIS 1er Cru Vaillons, Olivier Tricon	£72.95
CONDRIEU La Petite Côte, Yves Cuilleron, Rhône Valley	£95.95
MEURSAULT Bouchard Père & Fils, Burgundy	£109.95
PULIGNY MONTRACHET Domaine Pernot Belicard, Burgundy	£119.95

WHITE WINE - REST OF THE WORLD

	bottle 750ml
FLORÃO Quinta da Fonte Souto, Alentejo, Portugal	£37.95
GAVI DI GAVI La Minaia, Nicola Bergaglio, Italy	£39.95
SAVATIANO Papagiannakos, Attica, Greece	£39.95
SEMILLON Vergelegen Reserve, South Africa	£46.95
SAUVIGNON BLANC Awatere River by Louis Vavasour, Marlborough, New Zealand	£52.95
DRY RIESLING Dönnhoff Qba, Nahe, Germany	£63.95
CHARDONNAY Karia, Stag's Leap Wine Cellars, Napa Valley, United States	£83.95

HOTEL DU VIN SIGNATURE SELECTION

RED WINE - FRANCE

	bottle 750ml
BORDEAUX SUPÉRIEUR Château de Cazenove, Bordeaux	£39.95
MARANGES 1er Cru, La Fussière, Burgundy	£68.95
CHÂTEAUNEUF DU PAPE Domaine Chante Cigale, Southern Rhône Valley	£72.95
MARGAUX Chateau Tayac, Bordeaux	£92.95
SAINT-ÉMILION Grand Cru, Château Tour Baladoz, Bordeaux	£98.95
CHASSAGNE-MONTRACHET Thomas Morey, Rouge Vieilles Vignes, Burgundy	£104.95
POMEROL Chateau Mazeyres, Bordeaux	£112.95
GEVREY-CHAMBERTIN Joseph Drouhin, Burgundy	£114.95
CÔTE RÔTIE Guigal, Brune et Blonde, Rhône Valley	£129.95
SAINT-JULIEN Château Talbot, Grand Cru Classé, Bordeaux	£149.95

RED WINE - REST OF THE WORLD

	bottle 750ml
CARMENERE Gran Reserva Tarapaca, Maipo, Chile	£34.95
BOBAL Sierra Norte 'Pasion de Bobal', Spain	£35.95
'DOURO RED' Quinta Do Crasto, Douro, Portugal	£36.95
SPÄTBURGUNDER Trocken, Messmer, Germany	£42.95
CABERNET SAUVIGNON Chateau Ste Michelle, Washington State, USA	£42.95
SHIRAZ Yalumba, Samuels Collection, Barossa Valley, Australia	£46.95
ZINFANDEL Edmeades, Mendocino County, California, USA	£49.95
ALTITUDES RED Ixsir, Lebanon	£54.95
RIBERA DEL DUERO '9 meses' Carmelo Rodero, Spain	£54.95
RIOJA Gran Reserva, Gregorio Martinez, Spain	£59.95
TANNAT Preludio "Barrel Select" By Familia Deicas, Uruguay	£74.95
MALBEC Cadus Single Vineyard, 'Finca Las Torcazas', Lujan de Cuyo, Mendoza, Argentina	£84.95
AMARONE Della Valpolicella, Corte Brà, Sartori, Italy	£86.95
PINOT NOIR Adelsheim 'Breaking Ground', Willamette Valley, Oregon, USA	£94.95
CABERNET SAUVIGNON Palermo by Orin Swift, Napa Valley, California, USA	£98.95
BAROLO Proprietà Fontanafredda, Fontanafredda, Italy	£109.95

Au Sablier

Bistro du Vin

CHATEAUBRIAND & MALBEC

Chateaubriand perfectly paired with a bottle of Argentinian Malbec, served with classic trimmings for two or more to share

£39.50 per person... saving over 24%!
Available Sunday-Thursday for dinner

CHATEAUBRIAND 500G
Pommes frites, salad and peppercorn sauce

A BOTTLE OF MALBEC BY HOTEL DU VIN
Mendoza, Argentina

PRIX FIXE

GREAT BISTRO DISHES · REALLY GREAT PRICE

SCAN QR CODE FOR MENU

HOTEL DU VIN

Experience splendour in a town near you

HOTEL DU VIN

SUNDAY LUNCH

A BRITISH INSTITUTION

Dating back to King Henry VII, meats were traditionally roasted in front of a fire on a Sunday. Since the 15th century, the royal bodyguards have been known as 'Beefeaters' because of their love of roast beef. In the 18th century the French started calling Englishmen 'rosbifs'.

Our Sunday 'rosbif' starts with a choice of appetisers from our French Market Table, followed by a traditional Roast du Vin or choice of Plat Principaux and finally a delicious Dessert.

2 COURSES £29.95 | 3 COURSES £34.95

TASTE DU VIN

FOR A TRUE TASTE OF HOTEL DU VIN

A wonderful way to explore a range of our classic dishes and wines is with our Taste du Vin package, featuring five courses with wine pairings.

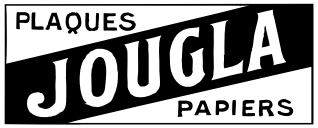
£54.95 PER PERSON
(based on minimum of two sharing)

Prices from £29.95 per person · *£40.95 with a glass of Champagne*

AFTERNOON TEA

Join us and all of fashionable society to sip tea and nibble on sandwiches in the middle of the afternoon.

With a fine selection of finger sandwiches, cakes and plain and fruit scones served with Paysan butter.



Bistro
du Vin