

Bistro du Vin

AT THE HEART OF OUR HOTELS

Serving classical French dishes with a modern twist, designed by Chef Director Matt Powell. With contemporary yet traditional finishes, our Bistros have a sense of sophistication and pay a perfect complement to our ethos, which is all about serving heart-warming food and quality artisan ingredients. From long-standing classics to seasonal dishes and specials, our food is designed to suit all occasions. We encourage you to relax, dine, and soak up the atmosphere.

SPECIAL DU JOUR

<i>We are making everyday special</i>		MAIN COURSE & DRINK £19.95 <i>175ml glass of house wine, a beer or soft drink</i>		<i>Please ask your server for details</i>	
MONDAY <i>BROCOLI RÔTI & POIS CHICHES [VGI]</i>		TUESDAY <i>LE CAMEMBURGER & POMMES FRITES</i>		WEDNESDAY <i>MOULES MARINIÈRE & POMMES FRITES</i>	
FRIDAY* <i>DEMI-HOMARD ET FRITES*</i> <i>*£15 Supp</i>		SATURDAY <i>POULET NOIR RÔTI*</i> <i>*£12.50 Supp</i>		SUNDAY <i>CONTRE-FILET DE BOEUF RÔTI</i>	
THURSDAY <i>STEAK HACHÉ & PETITE SALADE</i>					

HALF LOBSTER & FRIES FRIDAYS

BUY ONE SET ONE FREE

£1 from the sale of this dish will be donated to The National Lobster Hatchery to support its continued work to conserve and protect long term native lobster stocks in UK waters.

*Add a glass of Champagne for £10*

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

FORMULE

3 COURSES SERVED WITHIN 30 MINUTES

Monday-Sunday
*Lunch (*EXCLUDING SUNDAY LUNCH)*
Early Dinner (5:00pm-7:00pm)

CÉLERI RÉMOULADE

POULET JAUNE ÉLEVÉ AU MAÏS
BROCOLI RÔTI & POIS CHICHES

CRÈME BRÛLÉE
£19.95
Includes 175ml glass of house wine, a beer or soft drink

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

CUISSES DE GRENOUILLE À L'AIL RÔTIES AU FOUR
Oven roasted garlic frogs legs, black chickpea houmous, pea shoots

SAUMON FUMÉ
Smoked salmon, treacle soda bread and fromage Blanc

CARPACCIO DE PASTÈQUE, FETA AFFINÉE EN FÛT
Watermelon carpaccio, barrel aged feta, seeds, shallots and rocket

POULET JAUNE ÉLEVÉ AU MAÏS
Corn fed chicken breast, Ratte potato, Lyonnaise salad

MERLU AU BEURRE NOISETTE
Brown butter baked hake, samphire, cucumber and mace croutons

BROCOLI RÔTI & POIS CHICHES
Roasted broccoli, chickpeas, whipped feta, charred red peppers

SALADE MAISON Chicken, tiger prawns or halloumi

CRÈME BRÛLÉE
POT AU CHOCOLAT
DÉLICE MYRTILLES, CRÈME AU CITRON
GLACES ET SORBETS
ASSIETTE DE FROMAGES*
**£2.95 Supp*
***EXCLUDES SUNDAY LUNCH**

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 our classic dishes and wines is with our Taste du Vin package, featuring five courses with wine pairings.

£59.95 PER PERSON

Based on minimum of two sharing

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 scones with jam and clotted cream.

COCKTAILS			
CHAMPAGNE COCKTAILS			
CLASSIC CHAMPAGNE COCKTAIL Cuvée Hotel du Vin Champagne, Hennessy Cognac, bitters, sugar	£13.95	FRENCH FIZZ Cuvée Hotel du Vin Champagne, Absolut Vodka, Briottet Crème de Framboise, pineapple	£12.95
BELLINI ROYALE Cuvée Hotel du Vin Champagne, Briottet Crème De Pêche, peach	£12.95	KIR ROYALE Cuvée Hotel du Vin Champagne, Briottet Crème de Cassis, blackberry	£12.95
FRENCH 75 Cuvée Hotel du Vin Champagne, Tanqueray Gin, lemon, sugar, soda	£12.95	MIMOSA Cuvée Hotel du Vin Champagne, orange	£10.95
COCKTAILS AU CLASSIQUE		COCKTAILS AU VIN	
BLOODY MARY Absolut Vodka, tomato, spices		MALBEC SOUR Slingsby Marmalade Gin, Hotel du Vin Malbec, lemon, grape, sugar	
COSMOPOLITAN Absolut Citron Vodka, Cointreau, cranberry, lime		GRAHAMS PORT OLD FASHIONED Woodford Reserve Bourbon, Reserve Blended Port ‘Six Grapes by Graham’s’, sugar, orange	
GARDEN MOJITO Hendricks Gin, St Germain Elderflower Liqueur, Elderflower Cordial, cucumber, mint, soda		MALVASIA SOARES Grahams Blend No.5 White Port, El Jimador Reposado Tequila, Crème de Pêche, agave, lime	
MARGARITA El Jimador Reposado Tequilla, Cointreau, lime, agave, salt		PROVENCE ROSÉ CRUSH Puerto De Indias Strawberry Gin, Briottet Crème de Framboise, Côtes de Provence Rosé, apple, strawberry, raspberry	
OLD FASHIONED Woodford Reserve Bourbon, demerara, bitters		GRAHAM’S BLEND NO.5 WHITE PORT & TONIC Graham’s Blend No.5 White Port, Fever-Tree Mediterranean Tonic, lemon, mint	
PINA COLADA Bacardi Coconut Rum, pineapple, cream, coconut, lime			
RASPBERRY DAIQUIRI Bacardi Carta Blanca Rum, Briottet Crème de Framboise, bitters, lime, sugar, raspberry			
MARTINIS		GIN & TONICS	
ESPRESSO MARTINI Absolut Vodka, Tosolini Exprè Liqueur, espresso, sugar		BROCKMANS Fever-Tree Elderflower Tonic, blueberry, grapefruit	£10.95
PASSION FRUIT MARTINI Absolut Vanilia Vodka, Passoã Passion Fruit Liqueur, pineapple, passion fruit, Prosecco		GIN MARE Fever-Tree Indian Tonic, orange, rosemary	
SOURS		PUERTO DE INDIAS Fever-Tree Slimline Tonic, strawberry, mint	
RHUBARB SOUR Slingsby Rhubarb Gin, bitters, raspberry, lemon, sugar		SAPLING Fever-Tree Slimline Tonic, lemon	
WHISKEY SOUR Woodford Reserve Bourbon, bitters, lemon, sugar, foam		SLINGSBY RHUBARB Fever-Tree Elderflower Tonic, orange, raspberry	
AMARETTO SOUR Saliza Tosolini Amaretto, bitters, lemon, sugar, foam			
NEGRONIS		NON-ALCOHOLIC COCKTAILS	
BOULEVARDIER Woodford Reserve Bourbon, Campari bitters, Martini Reserva Rubino Vermouth		COSNOPOLITAN Mountain Everleaf, cranberry, lime, sugar	£9.95
WHITE NEGRONI Tanqueray Gin, Italicus Liqueur, Martini Reserva Ambrato Vermouth		FOREST DAIQUIRI Forest Everleaf, lime, honey	
CLASSIC NEGRONI Bombay Sapphire Gin, Campari bitters, Martini Reserva Rubino Vermouth		MARINE SPRITZ Marine Everleaf, light Fever-Tree tonic, cucumber, lime	
NEGRONI FLIGHT 3 Negronis, Classic, White and Boulevardier	£15.00	NOJITO Marine Everleaf, lime, sugar, soda, mint	
		ORANGE & GINGER HIGHBALL Forest Everleaf, Fever-Tree Ginger ale, orange	

AMUSE-BOUCHES			
PETITES OLIVES LUCQUES [VGI] (94kcal)	£5.95	PAIN D'ÉPI[V]	£8.50
AMANDES FUMÉES [V] (307kcal)		SAUCISSON SEC (88kcal)	

HORS D'OEUVRES			
SOUPE A L'OIGNON (349kcal)	£10.95	CARPACCIO DE PASTÈQUE, FETA AFFINÉE EN FÛT [VGIA]	£9.95
CHAMPIGNONS SAUTÉS [VGI] (222kcal)		SAUMON FUMÉ (297kcal)	
CUISSSES DE GRENOUILLE À L'AIL RÔTIES AU FOUR (236kcal)		CREVETTES TIGRÉES GRILLÉES (628kcal)	

TARTARE DE BOEUF (787kcal)	£14.50
Pair with a glass of red BEAUJOLAIS (Brouilly, Louis Tete, France)	



◆ *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 Patisseries et Desserts and Plats Principaux and Legumes. Supplements apply to some dishes, as indicated.

For special dietary requirements or allergy information, please speak with a member of our team before ordering. To prioritise your safety, we're unable to modify dishes for allergens. However, a full allergen matrix is available. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free or fulfil dietary requirements due to possible cross contamination during production. [VGI] = Does not include any ingredients derived from animals. [VGIA] = Alternative available that does not include any ingredients derived from animals. [V] = Vegetarian. Cheese boards may contain unpasteurised cheese. Calorie content. Calculations as accurate as possible however slight variations may occur. To maintain a healthy weight, the daily recommended intake of calories for adults is around 2,000 calories a day. All of our prices include VAT. A discretionary service charge of 12.5% will be added to your bill.



For further information on allergens please scan here.

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PLATS PRINCIPAUX			
ENTRECÔTE AU POIVRE 250G (801kcal)	£34.95	MERLU AU BEURRE NOISETTE (419kcal)	£24.95
Pair with a glass of red RIOJA RESERVA (Lealtanza, Altanza, Spain)		Pair with a glass of white VIOGNIER (Les Iles Blanches, Cellier des Chartreux, IGP Gard, France)	

BOURGUIGNON D'AGNEAU (694kcal)	£22.95	SCHNITZEL HALLOUMI [V] (925kcal)	£19.95
Pair with a glass of red BORDEAUX SUPÉRIEUR ('Tradition' Château Penin, France)		BROCOLI RÔTI & POIS CHICHES [VGI] (743kcal)	
POULET JAUNE ÉLEVÉ AU MAÏS (706kcal)		SALADE MAISON [VGI] (113kcal 227kcal) (Choice of topping included ◆)	
		Additions £6.00: Chicken (541kcal) / Tiger Prawns (70kcal) / Halloumi [VGI] (260kcal)	



LEGUMES			
POMMES FRITES [V] (450kcal)	£5.95	ÉPINARDS CUITS À LA POÊLE [VGI] (142kcal)	£5.95
POMMES DE TERRE RATTE AU BEURRE [V] (201kcal)		HARICOT VERTS [V] (113kcal)	
		SALADE VERTE [VGI] (32kcal)	
		SALADE DE TOMATES & OIGNONS [VGI] (129kcal)	

PATISSERIES ET DESSERTS

CRÈME BRÛLÉE [V] (717kcal)	£9.95	Pair with a glass of dessert wine	100ml
POT AU CHOCOLAT [V]	£8.95	LICOR DE TANNAT Familia Deicas, Uruguay	£11.95
Valrhona ‘Nyangbo’ chocolate, condensed milk and vanilla madeleine (671kcal)		TOKAJI Late Harvest by Royal Tokaji, Hungary	£9.95
DÉLICE MYRTILLES, CRÈME AU CITRON [VGI]	£9.95		
Blueberry and lemon curd fool (222kcal)			
GLACES ET SORBETS [VGIA] (34kcal)	per scoop £2.95		

ASSIETTE DE FROMAGES

French artisan cheese, biscuits and chutney (487kcal)	£12.95	
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	
10 YEAR OLD TAWNY Graham's, Portugal	£7.95	

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EACH COURSE HAS BEEN EXPERTLY PAIRED BY OUR GROUP SOMMELIER WITH A GLASS OF WINE TO COMPLEMENT THE DISH

CROQUETTES DE SAUMON MARINÉ AU CIDRE DE NORMANDIE

Normandy cider cured salmon fishcakes, curried mayonnaise [V] (647kcal)

Wine Pairing: Rosé Sauvage By Hotel Du Vin, Clare Valley, South Australia, Australia [125ml glass]

TARTARE DE BOEUF

Chopped raw Donald Russell beef, piment d'Espelette Béarnaise (787kcal)

Wine Pairing: Louis Tete, Brouilly, Beaujolais, France [125ml glass]

MERLU AU BEURRE NOISETTE

Brown butter baked hake, samphire, cucumber and mace croutons (215kcal)

Wine Pairing Options:

White: Verdejo, Elias Mora, Rueda, Spain [175ml glass]

Red: Nero D'avola, La Segreta, Planeta, Sicily, Italy [175ml glass]

CRÈME BRÛLÉE [V] (222kcal)

Wine Pairing: Late Harvest Tokaji, Royal Tokaji, Hungary [50ml glass]

ASSIETTE DE FROMAGES

French artisan cheese, biscuits and chutney (570kcal)

Wine Pairing: Licor De Tannat, Familia Deicas, Canelones, Uruguay [50ml glass]

£59.95 PER PERSON

(based on minimum of two sharing)

Sample menu, dishes and wines are subject to seasonal variations

Vegan alternative available

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