

**Bistro
du Vin**

BAR FOOD MENU

AMUSE-BOUCHES

PETITES OLIVES LUCQUES (94kcal) [VGI]	£5.95
AMANDES FUMÉES (307kcal) [V] Smoked almonds	£3.95
PAIN D'ÉPI (188kcal) [V] Maison Bordier butter	£8.50
SAUCISSON SEC (88kcal) Cornichons	£6.95

DÉJEUNER

JAMBON BEURRE (621kcal) Thick cut ham, cornichons and French butter in a baguette style crusty roll with Dijonnaise	£10.50
SAUCISSON & CORNICHON BRIOCHÉ (412kcal) Sliced French saucisson, cornichons in a soft brioche roll with Dijonnaise	£11.50
TOAST À L'AVOCAT Avocado on toast, chunky cherry tomato salsa and toasted sourdough (287kcal) [VGI] Served with poached eggs (417kcal) [V]	£9.50 £10.50
CROQUE MONSIEUR (254kcal) Baked ham, Emmental cheese, Vedett IPA rarebit	£13.95
CROQUE MADAME (238kcal) Baked ham, Emmental cheese, Vedett IPA rarebit and fried egg	£14.95
PAN BAGNAT (186kcal) [V] A crusty baguette roll stuffed with tomatoes, soft boiled egg, black Niçoise olives, red onion and peppers Add: Tuna (204kcal)	£10.50 £4.00
ADD FOR £4.95 Pomme frites Salade verte	

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 scan here.



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HOT DRINKS

TEA English Breakfast Decaffeinated Breakfast Earl Grey Organic Chamomile Organic Peppermint Pure Green Blackberry & Raspberry Lemon & Ginger	£3.50
COFFEE Americano (2kcal) Espresso (1kcal) Macchiato (13kcal) Double Espresso (2kcal) Double Macchiato (15kcal) Latte (74kcal) Cappuccino (42kcal) Flat White (64kcal) Mocha (132kcal)	£4.00 £3.20 £4.20 £4.50
HOT CHOCOLATE (143kcal)	£4.50

SOFT DRINKS

COKE Coca-Cola Diet Coke Coca-Cola Zero	330ml	£3.50
MIXERS Coca-Cola Diet Coke	200ml	£2.50
SCHWEPPEES Lemonade Soda Water	200ml	£2.50
FRANKLIN & SONS LTD Raspberry Lemonade Elderflower Lemonade	275ml	£3.50
FEVER TREE TONIC Indian Refreshingly Light Mediterranean Elderflower	200ml	£3.00
FEVER TREE GINGER ALE	200ml	£3.00
FEVER TREE GINGER BEER	200ml	£3.00
FEVER TREE SICILIAN LEMONADE	275ml	£3.50
FEVER TREE CLOUDY BRITISH APPLE	275ml	£3.50
FRUIT JUICES Pineapple Apple Orange Grapefruit Cranberry	175ml	£2.70
KINGSDOWN MINERAL WATER Still or sparkling	330ml	£2.95
PUREZZA 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 ORDINARY IPA Belgium	330ml	(ABV 5.5%)	£6.00
VEDETT EXTRA PILSNER Belgium	330ml	(ABV 5.0%)	£6.00
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 Pineapple & Raspberry Kiwi and Lime Berries & Cherries	500ml	(ABV 4.0%)	£6.50
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

SAVOURIES

Chicken and tarragon Dijonnaise on pain d'épi (190kcal)

Ham and Gruyère mini croissant (194kcal)

Severn & Wye smoked salmon and chive cream cheese on brioche roll (178kcal)

Ratatouille and vegan style feta on socca pancake (110kcal)

SCONES (305kcal)

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

SELECTION OF SWEET TREATS

Crème brûlée (222kcal)

Valrhona “Nyangbo” pot au chocolat (124kcal)

Tarte au citron (186kcal)

Paris-Brest, choux pastry filled with a praline mousse (395kcal)

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

SAVOURIES

Vegan style Cheddar and pickle on brown loaf (127kcal)

Cucumber and mint on white tin loaf (64kcal)

Eggless and cress on white tin loaf (108kcal)

Ratatouille and vegan style feta on socca pancake (110kcal)

SCONES (292kcal) [VGI]

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

SELECTION OF SWEET TREATS [ALL VGI]

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

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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COCKTAILS AU CLASSIQUE

£11.95

BLOODY MARY

Absolut Vodka, tomato, spices

COSMOPOLITAN

Absolut Citron Vodka, Cointreau, cranberry, lime

GARDEN MOJITO

Hendricks Gin, St Germain Elderflower Liqueur, elderflower cordial, cucumber, mint, soda

MARGARITA

El Jimador Reposado Tequila, Cointreau, lime, agave, salt

OLD FASHIONED

Woodford Reserve Bourbon, demerara, bitters

PINA COLADA

Bacardi Coconut Rum, pineapple, cream, coconut, lime

RASPBERRY DAIQUIRI

Bacardi Carta Blanca Rum, Briottet Crème de Framboise, bitters, lime, sugar, raspberry

APEROL SPRITZ

Aperol, Prosecco, soda water

MARTINIS

ESPRESSO MARTINI

Absolut Vodka, Tosolini Expre Liqueur, espresso, sugar

PASSION FRUIT MARTINI

Absolut Vanilia Vodka, Passoa Passion Fruit Liqueur, pineapple, passion fruit, Prosecco

SOURS

RHUBARB SOUR

Slingsby Rhubarb Gin, bitters, raspberry, lemon, sugar

WHISKEY SOUR

Woodford Reserve Bourbon, bitters, lemon, sugar, foam

AMARETTO SOUR

Saliza Tosolini Amaretto, bitters, lemon, sugar, foam

NEGRONIS

BOULEVARDIER

Woodford Reserve Bourbon, Campari bitters, Martini Reserva Rubino Vermouth

WHITE NEGRONI

Tanqueray Gin, Italicus Liqueur, Martini Reserva Ambrato Vermouth

CLASSIC NEGRONI

Bombay Sapphire Gin, Campari bitters, Martini Reserva Rubino Vermouth

NEGRONI FLIGHT

3 Negronis, Classic, White and Boulevardier

£15.00

CHAMPAGNE COCKTAILS

CLASSIC CHAMPAGNE COCKTAIL

Cuvée Hotel du Vin Champagne, Hennessy Cognac, bitters, sugar

£13.95

BELLINI ROYALE

Cuvée Hotel du Vin Champagne, Briottet Crème de Pêche, peach

£12.95

FRENCH 75

Cuvée Hotel du Vin Champagne, Tanqueray Gin, lemon, sugar, soda

£12.95

FRENCH FIZZ

Cuvée Hotel du Vin Champagne, Absolut Vodka, Briottet Crème de Framboise, pineapple

£12.95

KIR ROYALE

Cuvée Hotel du Vin Champagne, Briottet Crème de Cassis, blackberry

£12.95

MIMOSA

Cuvée Hotel du Vin Champagne, orange

£10.95

COCKTAILS AU VIN

£11.95

MALBEC SOUR

Slingsby Marmalade Gin, Hotel du Vin Malbec, lemon, grape, sugar

GRAHAMS PORT OLD FASHIONED

Woodford Reserve Bourbon, Reserve Blended Port 'Six Grapes by Graham's', sugar, orange

MALVASIA SOARES

Grahams Blend No.5 White Port, El Jimador Reposado Tequila, Crème de Pêche, agave, lime

PROVENCE ROSÉ CRUSH

Puerto De Indias Strawberry Gin, Briottet Crème de Framboise, Côtes de Provence Rosé, apple, strawberry, raspberry

GRAHAM'S BLEND NO.5 WHITE PORT & TONIC

Graham's Blend No.5 White Port, Fever-Tree Mediterranean Tonic, lemon, mint

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

GIN & TONICS

£10.95

BROCKMANS

Fever-Tree Elderflower Tonic, blueberries, grapefruit

GIN MARE

Fever-Tree Indian Tonic, orange, rosemary

PUERTO DE INDIAS

Fever-Tree Slimline Tonic, strawberry, mint

SAPLING

Fever-Tree Slimline Tonic, lemon

SLINGSBY RHUBARB

Fever-Tree Elderflower Tonic, orange, raspberry

NON-ALCOHOLIC COCKTAILS

£9.95

COSNOPOLITAN

Mountain Everleaf, cranberry, lime, sugar

FOREST DAIQUIRI

Forest Everleaf, lime, honey

MARINE SPRITZ

Marine Everleaf, light Fever-Tree tonic, cucumber, lime

NO-JITO

Marine Everleaf, lime, sugar, soda, mint

ORANGE & GINGER HIGBALL

Forest Everleaf, Fever-Tree Ginger ale, orange

GIN

<i>TANQUERAY</i> England	(ABV 41.8%)	£5.45
<i>PUERTO DE INDIAS STRAWBERRY</i> Spain	(ABV 37.5%)	£5.55
<i>HENDRICK'S</i> Scotland	(ABV 41.4%)	£5.95
<i>BROCKMANS</i> England	(ABV 40.0%)	£5.95
<i>SAPLING CLIMATE POSITIVE</i> England	(ABV 40.0%)	£5.70
<i>SLINGSBY RHUBARB</i> England	(ABV 40.0%)	£5.95
<i>CAORUNN SMALL BATCH</i> Scotland	(ABV 41.8%)	£5.95
<i>GIN MARE</i> Spain	(ABV 42.7%)	£6.25
<i>TANQUERAY NO. TEN</i> England	(ABV 47.3%)	£6.25
<i>FOUR PILLARS RARE DRY</i> Australia	(ABV 41.8%)	£6.50
<i>FOUR PILLARS BLOODY SHIRAZ</i> Australia	(ABV 37.8%)	£6.50
<i>MONKEY 47</i> Germany	(ABV 47.0%)	£6.50

RUM

<i>BACARDI CARTA BLANCA</i> Cuba	(ABV 37.5%)	£5.45
<i>BACARDI CARTA NEGRA</i> Cuba	(ABV 37.5%)	£5.45
<i>BACARDI SPICED</i> Cuba	(ABV 35.0%)	£5.45
<i>MOUNT GAY ECLIPSE</i> Barbados	(ABV 40.0%)	£5.45
<i>DIPLOMATICO RESERVA EXCLUSIVA</i> Venezuela	(ABV 40.0%)	£6.25
<i>EL DORADO 12 YEAR OLD</i> Guyana	(ABV 40.0%)	£6.25
<i>RON ZACAPA 23</i> Guatemala	(ABV 40.0%)	£6.95

VODKA

<i>ABSOLUT</i> Sweden	(ABV 40.0%)	£5.45
<i>DISCARDED, SUSTAINABLE CHARDONNAY</i> England	(ABV 40.0%)	£5.55
<i>BELVEDERE</i> Poland	(ABV 40.0%)	£5.75
<i>CHASE ORIGINAL POTATO</i> England	(ABV 40.0%)	£6.00

TEQUILA & MEZCAL

<i>EL JIMADOR REPOSADO 100% BLUE AGAVE</i> Mexico	(ABV 38.0%)	£5.45
<i>CAZCABEL COFFEE</i> Mexico	(ABV 34.0%)	£5.45
<i>PATRÓN SILVER 100% AGAVE</i> Mexico	(ABV 40.0%)	£5.95
<i>PATRÓN REPOSADO 100% AGAVE</i> Mexico	(ABV 40.0%)	£6.50
<i>MEZCAL UNION</i> Mexico	(ABV 40.0%)	£5.95

BLENDING & DELUXE WHISKY

<i>JOHNNIE WALKER BLACK, BLENDED</i> Scotch	(ABV 40%)	£5.45
<i>MONKEY SHOULDER, BLENDED</i> Scotch	(ABV 40%)	£5.55
<i>JOHNNIE WALKER BLUE, BLENDED</i> Scotch	(ABV 40%)	£24.95
<i>THE DEAD RABBIT, BLENDED</i> Irish	(ABV 44%)	£5.70
<i>TOKI, BLENDED</i> Japanese	(ABV 43%)	£5.55
<i>NIKKA FROM THE BARREL, BLENDED</i> Japanese	(ABV 51.4%)	£7.50

AMERICAN WHISKEY

<i>JACK DANIELS OLD NO.7 TENNESSEE</i> USA	(ABV 40%)	£5.45
<i>WOODFORD RESERVE, KENTUCKY STRAIGHT BOURBON</i> USA	(ABV 43.2%)	£5.65
<i>BULLEIT KENTUCKY STRAIGHT BOURBON</i> USA	(ABV 45%)	£5.65
<i>RITTENHOUSE 100 PROOF, STRAIGHT RYE</i> USA	(ABV 50%)	£5.75

SINGLE MALT, IRISH & ENGLISH

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

SINGLE MALT, LOWLAND

<i>AUCHENTOSHAN 3 WOOD</i>	(ABV 43%)	£6.50
<i>12 YEAR OLD GLENKINCHIE</i>	(ABV 43%)	£5.50

SINGLE MALT, HIGHLAND

<i>GLENMORANGIE ORIGINAL</i>	(ABV 40%)	£5.60
<i>12 YEAR OLD GLENGOYNE</i>	(ABV 43%)	£5.70
<i>12 YEAR OLD OLD PULTENEY</i>	(ABV 40%)	£5.50
<i>12 YEAR OLD ANCNOC</i>	(ABV 40%)	£5.50
<i>15 YEAR OLD BALBLAIR</i>	(ABV 46%)	£9.50
<i>14 YEAR OLD OBAN</i>	(ABV 43%)	£10.50

SINGLE MALT, SPEYSIDE

<i>12 YEAR OLD GLENFIDDICH</i>	(ABV 40%)	£5.70
<i>12 YEAR OLD MACALLAN DOUBLE CASK</i>	(ABV 40%)	£8.00
<i>15 YEAR OLD GLENLIVET FRENCH OAK</i>	(ABV 40%)	£7.50
<i>ABERLOUR A'BUNADH CASK STRENGTH</i>	(ABV 61.5%)	£10.50
<i>14 YEAR OLD BALVENIE CARRIBEAN CASK</i>	(ABV 43%)	£8.00
<i>15 YEAR OLD MACALLAN DOUBLE CASK</i>	(ABV 43%)	£15.50
<i>18 YEAR OLD MACALLAN DOUBLE CASK</i>	(ABV 43%)	£32.00

SINGLE MALT, ISLAY

<i>12 YEAR OLD BOWMORE</i>	(ABV 40%)	£5.50
<i>10 YEAR OLD ARDBEG</i>	(ABV 46%)	£5.90
<i>10 YEAR OLD LAPHROAIG</i>	(ABV 40%)	£5.90
<i>16 YEAR OLD LAGAVULIN</i>	(ABV 43%)	£9.90

SINGLE MALT, ISLAND

<i>10 YEAR OLD TALISKER</i>	(ABV 45.8%)	£5.90
<i>18 YEAR OLD HIGHLAND PARK</i>	(ABV 43%)	£14.50

BRANDY

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

LIQUEURS

<i>SALIZA AMARETTO</i> Italy	(ABV 28%)	£5.00
<i>COTSWOLDS CREAM</i> England (50ml serving)	(ABV 17%)	£6.00
<i>TOSOLINI EXPRÉ</i> Italy	(ABV 28%)	£5.00
<i>TOSOLINI SAMBUCA</i> Italy	(ABV 28%)	£5.00
<i>TOSOLINI LIMONCELLO</i> Italy	(ABV 28%)	£5.00
<i>DRAMBUIE</i> Scotland	(ABV 40%)	£5.00
<i>COINTREAU</i> France	(ABV 40%)	£5.00
<i>ITALICUS ROSOLIO</i> Italy	(ABV 20%)	£5.00
<i>BRIOTTET CRÉME DE PÉCHE</i> France	(ABV 18%)	£5.00
<i>MEKHONG SPICED RUM</i> Thailand	(ABV 38%)	£4.30

APERITIFS

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

HOTEL DU VIN SIGNATURE SELECTION

CHAMPAGNE & SPARKLING WINE

bottle
750ml

<i>JANSZ, CUVÉE ROSÉ, NV</i> Tasmania, Australia	£56.95
<i>LOMBARD, BLANC DE NOIRS, BRUT NATURE</i> Grand Cru, Verzenay	£112.95
<i>LANSON, BLANC DE BLANCS</i>	£129.95
<i>LAURENT-PERRIER VINTAGE</i>	£132.95
<i>GRAND SIÈCLE BY LAURENT-PERRIER</i>	£269.95

WHITE WINE - FRANCE

bottle
750ml

<i>RIESLING</i> Trimbach, Alsace	£48.95
<i>CAIRANNE</i> Argiles Blanches Blanc, Domaine Boutinot, Southern Rhône	£49.95
<i>GEWURZTRAMINER</i> Classic, Hugel, Alsace	£54.95
<i>VOUVRAY</i> Marc Bredif, Loire Valley	£56.95
<i>SANCERRE</i> 'Le Pierrier', Domaine Thomas, Loire Valley	£72.95
<i>POUILLY-FUMÉ</i> Villa Paulus, Domaine Masson-Blondelet, Loire Valley	£74.95
<i>CHABLIS</i> 1ER Cru Montmains, Olivier Tricon	£74.95
<i>CONDRIEU</i> La Petite Côte, Yves Cuilleron, Rhône Valley	£102.95
<i>MEURSAULT</i> Bouchard Père & Fils, Burgundy	£129.95
<i>PULIGNY MONTRACHET</i> Domaine Pernot Belicard, Burgundy	£132.95

WHITE WINE - REST OF THE WORLD

bottle
750ml

<i>FLORÃO</i> Quinta da Fonte Souto, Alentejo, Portugal	£39.95
<i>SAVATLANO</i> Papagiannakos, Attica, Greece	£42.95
<i>GAVIDI GAVI</i> La Minaia, Nicola Bergaglio, Italy	£43.95
<i>ALBARIÑO</i> Lías by Martin Codax, Rías Baixas, Spain	£48.95
<i>SEMILLON</i> Vergelegen Reserve, South Africa	£49.95
<i>SAUVIGNON BLANC</i> Awatere River by Louis Vavasour, Marlborough, New Zealand	£52.95
<i>DRY RIESLING</i> Dönnhoff Qba, Nahe, Germany	£72.95
<i>CHARDONNAY</i> Patz and Hall, Sonoma Coast, United States	£94.95

125ml glasses also available on bottles by the glass prices

HOTEL DU VIN SIGNATURE SELECTION

RED WINE - FRANCE

bottle
750ml

<i>BEAUJOLAIS</i> Chénas, Château Belleverne	£38.95
<i>BORDEAUX SUPÉRIEUR</i> Château de Cazenove, Bordeaux	£39.95
<i>MARANGES</i> 1ER Cru, La Fuisse, Burgundy	£74.95
<i>CHÂTEAUNEUF DU PAPE</i> Domaine Chante Cigale, Southern Rhône Valley	£76.95
<i>MARGAUX</i> Château Tayac, Bordeaux	£92.95
<i>SAINT-ÉMILION GRAND CRU</i> Château Tour Baladoz, Bordeaux	£102.95
<i>POMEROL</i> Château Mazeyres, Bordeaux	£112.95
<i>CHASSAGNE-MONTRACHET</i> Thomas Morey, Rouge Vieilles Vignes, Burgundy	£114.95
<i>CHÂTEAU TRONQUOY</i> Saint-Estèphe, Bordeaux	£119.95
<i>GEVREY-CHAMBERTIN</i> Joseph Drouhin, Burgundy	£129.95
<i>CÔTE RÔTIE</i> Guigal, Brune et Blonde, Rhône Valley	£134.95
<i>SAINT-JULIEN</i> Château Talbot, Grand Cru Classé, Bordeaux	£149.95

RED WINE - REST OF THE WORLD

bottle
750ml

<i>'DOURO RED'</i> Quinta Do Crasto, Douro, Portugal	£34.95
<i>BOBAL</i> Sierra Norte 'Pasion de Bobal', Spain	£35.95
<i>CARMENÈRE</i> Gran Reserva Tarapaca, Maipo, Chile	£36.95
<i>SPÄTBURGUNDER</i> Trocken, Messmer, Germany	£45.95
<i>PURGATORI</i> Familia Torres, Costers del Segre, Spain	£52.95
<i>SHIRAZ</i> The Riebke, Teusner, Barossa Valley, South Australia, Australia	£54.95
<i>ALTITUDES RED</i> Ixsir, Lebanon	£54.95
<i>ZINFANDEL</i> Edmeades, Mendocino County, California, USA	£56.95
<i>RIBERA DEL DUERO</i> '9 meses' Carmelo Rodero, Spain	£59.95
<i>CABERNET SAUVIGNON</i> Thelema, Western Cape, South Africa	£62.95
<i>RIOJA</i> Reserva, Unica, Sierra Cantabria, Spain	£68.95
<i>PRELUDIO</i> "Barrel Select" by Familia Deicas, Uruguay	£76.95
<i>AMARONE</i> Della Valpolicella, Reius, Sartori, Italy	£88.95
<i>MALBEC</i> Cadus Single Vineyard, 'Finca Las Torcazas', Lujan de Cuyo, Mendoza, Argentina	£92.95
<i>PINOT NOIR</i> Adelsheim, Willamette Valley, Oregon, USA	£99.95
<i>CABERNET SAUVIGNON</i> Palermo by Orin Swift, Napa Valley, California, USA	£104.95
<i>MAS LA PLANA</i> [Cabernet Sauvignon], Familia Torres, Penedès, Spain	£106.95
<i>BAROLO</i> Proprietà Fontanafredda, Fontanafredda, Italy	£119.95

125ml glasses also available on bottles by the glass prices

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 125ml	bottle 750ml
EINS, ZWEI, ZERO, 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 Kendall Jackson, Vintners Reserve, California, USA	£11.95	£16.95	£33.50	£49.95

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 Chateau Léoube, Côtes de Provence, France [Organic]	£11.95	£16.95	£33.50	£49.95	£97.95
SECRET DE LÉOUBE Côtes de Provence, France [Organic]				£59.95	

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	£6.95	£9.95	£18.95	£27.95
NERO D'AVOLA La Segreta, Planeta, Sicily, Italy	£7.95	£11.50	£22.50	£32.95
MERLOT Domaine La Croix Belle, Côtes de Thongue, Pays d'Oc, France [Organic]	£8.95	£12.50	£24.95	£36.95
MALBEC BY HOTEL DU VIN Mendoza, Argentina	£9.50	£12.95	£24.95	£37.95
BEAUJOLAIS Brouilly, Louis Tete, France	£9.50	£13.50	£26.95	£39.95
BORDEAUX SUPÉRIEUR 'Tradition' Château Penin, France	£11.50	£15.95	£31.50	£46.95
PINOT NOIR Seifried Estate, Nelson, New Zealand	£11.95	£16.95	£33.50	£49.95
RIOJA RESERVA Lealtanza, Altanza, Spain	£12.50	£17.95	£35.50	£52.95

DESSERT WINES & PORT

	glass 50ml	glass 100ml	bottle
MOSCATO D'ASTI Alasia, Italy [750ml bottle]			£26.95
TOKAJI Late Harvest by Royal Tokaji, Hungary [500ml]	£5.00	£9.95	£46.95
LICOR DE TANNAT Familia Deicas, Uruguay [500ml]	£6.00	£11.95	£56.95
RESERVE BLENDED PORT Six Grapes by Graham's, Portugal [750ml]	£3.00	£5.95	£36.95
10 YEAR OLD TAWNY Graham's, Portugal [750ml]	£4.00	£7.95	£49.95
20 YEAR OLD TAWNY Graham's, Portugal [750ml]	£6.00	£11.95	£84.95

125ml glasses also available on bottles by the glass prices

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

**BROCOLI RÔTI
& POIS CHICHES [VGL]**

TUESDAY

**LE CAMEMBURGER
& POMMES FRITES**

WEDNESDAY

**MOULES MARINIÈRE
& POMMES FRITES**

THURSDAY

**STEAK HACHÉ &
PETITE SALADE**

FRIDAY*

**DEMI-HOMARD
ET FRITES***

*£15 Supp

SATURDAY

POULET NOIR RÔTI*

*£12.50 Supp

SUNDAY

**CONTRE-FILET DE
BOEUF RÔTI**

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)

CÉLÉRI RÉMOULADE

**POULET JAUNE ÉLEVÉ AUMAÏS
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 RÔTIÈS 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 18th century, the royal bodyguards have been known as 'Beekeepers' 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.