

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.



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

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.

HOTELDUVIN.com

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 [VGI]

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

Bistro du Vin

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.

£59.95 PER PERSON
(based on minimum of two sharing)

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

LOCAL PRIX FIXE

MONDAY-SUNDAY

LUNCH* | EARLY DINNER (5:00PM-7:00PM)

2 COURSES £24.95, 3 COURSES £29.95

CROQUETTES DE JARRET DE JAMBON

Ham hock croquettes, burnt apple and Thatcher's Gold purée

ESCABÈCHE DE MAQUEREAU CURÉ AU GIN

6 O'Clock Gin cured Escabeche of mackerel, potato salad

SOUPE VICHYSOISE AVEC OIGNON NOUVEAU ET ASPERGES DE LA VALLÉE DE WYE [VGI]

Warm spring onion and Wye Vally asparagus
Vichyssoise soup, crispy leeks

OMELETTE ARNOLD BENNETT

Severn & Wye smoked haddock omelette

ONGLET DE BOEUF GRILLÉ

Onglet steak, Barbers vintage 1833 cheddar pommes Aligot
and Bordelaise sauce.

SHIPTON MILL GALETTES DE POLENTA [VGI]

Pan fried polenta, ratatouille and salsa verde

BATH FROMAGE À PÂTE MOLLE, TARTE TATIN AUX POMMES ET AUX ÉCHALOTES [V]

CRÈME CARAMEL [V]

CLAFOUTIS À LA RHUBARBE [V]

*EXCLUDES SUNDAY LUNCH



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

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.