

Bistro du Vin

IN ROOM DINING MENU

Available 11.00am-9.30pm daily. To order, please call the Bistro on the number listed in your Guest Information Directory. Our full à la carte menu is available for dining in your room between 6pm-9pm daily.

AMUSE-BOUCHES

PETIT LUCQUES OLIVES <small>(94kcal)</small> [VGI] £5.95	HUÎTRES ROCK NATIVES NATIVE ROCK OYSTERS
AMANDES FUMÉES <small>(307kcal)</small> [V] £3.50 Smoked almonds	Single <small>(80kcal)</small> £4.95 Half a dozen <small>(389kcal)</small> £26.50
PAIN D'EPI <small>(188kcal)</small> [V] £7.95 Maison Bordier butter	HUÎTRES MARY <small>(1,599kcal)</small> £11.95 Native rock oyster, Vodka Bloody Mary, caperberry and rock oyster garnish
SAUCISSON SEC <small>(88kcal)</small> £6.50 Cornichons	CROQUETTES DE SAUMON MARINÉ AU CÎDRE DE NORMANDIE <small>(1,599kcal)</small> £7.95 Normandy cider cured salmon fishcakes, curried mayonnaise and rock oyster garnish
FOUGASSE <small>(1,024kcal)</small> [V] £7.95 Black garlic aioli	

HORS D'OEURES

CHAMPIGNONS SAUTÉS <small>(222kcal)</small> [VGI] £11.50 Sautéed wild mushrooms, Madeira sauce, toasted sourdough	SAUMON FUMÉ <small>(297kcal)</small> £11.50 Severn & Wye smoked salmon, treacle soda bread and fromage Blanc
TERRINE DE POULET NOIR, FOIE DE CANARD & TRUFFE <small>(329kcal)</small> £14.50 Black leg chicken terrine, duck liver, truffle, petite salad and croutons	

For special dietary requirements or allergy information, please speak with a member of our team before ordering. In order to prioritise safety during your dining experience, we do not allow for any modifications to our dishes for specific allergens. 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

DEJEUNER

JAMBON BEURRE <small>(621kcal)</small> £10.50 Thick cut ham, cornichons, French butter in a baguette style crusty roll with Dijonnaise	PAN BAGNAT <small>(186kcal)</small> [V] £10.50 A crusty baguette roll stuffed with tomatoes, soft boiled egg, black niçoise olives, red onion and peppers Add: Tuna <small>(204kcal)</small> £4.00
SAUCISSON & CORNICHON BRIOCHE <small>(412kcal)</small> £11.50 Sliced French saucisson, cornichons in a soft brioche roll with Dijonnaise	CROQUE MONSIEUR <small>(785kcal)</small> £13.95 Baked ham, Emmental cheese, Vedett IPA rarebit
TOAST À L'AVOCAT £9.50 £10.50 Avocado on toast, chunky cherry tomato salsa and toasted sourdough <small>(287kcal)</small> [V] Served with poached eggs (optional) <small>(417kcal)</small> [VGI]	CROQUE MADAME <small>(872kcal)</small> £14.95 Baked ham, Emmental cheese, Vedett IPA rarebit and fried egg

PLATS PRINCIPAUX

BURGERS ET FRITES CLASSIQUES £18.50 200g burger patty, relish, bacon, grilled cheese, brioche bun <small>(1,187kcal)</small> OR Plant based burger patty, mushroom ketchup, grilled vegan feta cheese, plant based brioche bun <small>(1,143kcal)</small> [VGI]

NIGHT BITES

Available from 9.30pm daily and at any other time for residents, when the Bistro and Bar are closed for dining.
CROQUE MONSIEUR <small>(254kcal)</small> £13.95 Baked ham, Emmental, béchamel sauce
FROMAGE & CHARCUTERIE <small>(629kcal)</small> £11.95
SPAGHETTI BOLOGNESE <small>(366kcal)</small> £13.95 Rich beef ragu, grated Parmesan
RISOTTO AUX CHAMPIGNONS <small>(539kcal)</small> £15.50 Mushroom risotto, grated Parmesan [V]