



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

Making everyday at
Bistro du Vin special

◆ **MAIN COURSE & DRINK | £19.95** ◆
175ml glass of house wine, a beer or soft drink

Please ask your server
& brighten up your day

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
RATATOUILLE & CHICKPEA PANCAKES [VGI]	CONFIT DUCK CASSOULET	MOULES MARINIÈRE & FRITES	STEAK HACHÉ	LEFFE FISH & CHIPS* *£5 Supp	ROAST POULET NOIR* *£12 Supp	ROAST SIRLOIN OF BEEF

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)

CELERIAC REMOULADE

SCHNITZEL
Chicken or halloumi [V]
GNOCCHI À LA PARISIENNE

CRÈME BRÛLÉE

£19.95

Includes 175ml glass of house wine,
a beer or soft drink

PRIX FIXE

MONDAY-SUNDAY

LUNCH *EXCLUDING SUNDAY LUNCH.
EARLY DINNER (5:00PM-7:00PM)

2 COURSES £19.95, 3 COURSES £24.95

CURRIED PARSNIP SOUP
CHICKEN LIVER PARFAIT
SEVERN & WYE SMOKED SALMON
SPICED PICKLED BEETROOT & STILTON SALAD

SCHNITZEL Chicken or halloumi [V]
GNOCCHI À LA PARISIENNE

FILLET OF SEA BASS

SALADE MAISON Chicken, tiger prawns or halloumi

CRÈME BRÛLÉE

"ORLADO" VALRHONA CHOCOLATE TERRINE
GLACES ET SORBETS
ASSIETTE DE FROMAGE

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 '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



AFTERNOON TEA

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

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	£11.95	COCKTAILS AU VIN	£11.95
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BLOODY MARY Absolut Vodka, tomato, spices		CABERNET SOUR Slingsby Marmalade Gin, Showdown Cabernet Sauvignon, 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 Tequila, Cointreau, lime, agave, salt		PROVENCE ROSÉ CRUSH Puerto de Indias Strawberry Gin, Briottet Crème de Framboise, Château Gairoird 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	£10.95
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ESPRESSO MARTINI Absolut Vodka, Tosolini Expre Liqueur, espresso, sugar		BROCKMANS Fever-Tree Elderflower Tonic, blueberry, grapefruit	
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	£9.95
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BOULEVARDIER Woodford Reserve Bourbon, Campari bitters, Martini Reserva Rubino Vermouth		COSNOPOLITAN Mountain Everleaf, cranberry, lime, sugar	
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

PETIT LUCQUES OLIVES [VGI] (87kcal) £5.95

SMOKED ALMONDS [V] (307kcal) £3.50

PAIN D'ÉPI [V] £7.95

Maison Bordier butter (188kcal)

SAUCISSON SEC £6.50

Cornichons (88kcal)



HORS D'OEUVRES

CURRIED PARSNIP SOUP [VGI] £9.95

Coriander yoghurt (179kcal)

SAUTÉED MUSHROOMS [VGI] £8.50

Madeira sauce, toasted sourdough (222kcal)

SPICED PICKLED BEETROOT & STILTON SALAD [V] £8.50

Blue cheese, endive, sourdough croutons and

sweet mustard dressing (555kcal)

STEAK TARTARE (576kcal) £13.50 | £24.50

Chopped raw Donald Russell beef, £3.50 supplement ♦

Burford Brown egg yolk, cornichons,

capers, grilled pain de campagne

Main course served with fries and petite salad £4.50 supplement ♦

Pair with a glass of red 175ml

BEAUJOLAIS £9.50

Brouilly, Louis Tete, France

CHICKEN LIVER PARFAIT £9.50

Plum and figgy chutney, brioche toast (329kcal)

SEVERN & WYE SMOKED SALMON £11.50

Treacle soda bread and fromage blanc (297kcal)



PLATS PRINCIPAUX

RIB-EYE STEAK 250G £34.95

Au poivre (801kcal)

£14.95 supplement ♦

Pair with a glass of red 175ml

RIOJA RESERVA £12.50

Lealtanza, Altanza, Spain

DAUBE OF BEEF PROVENÇALE £24.95

Pomme purée, pancetta, mushrooms

£5.00 supplement ♦

and glazed baby onions (823kcal)

Pair with a glass of red 175ml

BORDEAUX SUPÉRIEUR £11.50

'Tradition' Château Penin, France

LE CAMEMBURGER £19.95

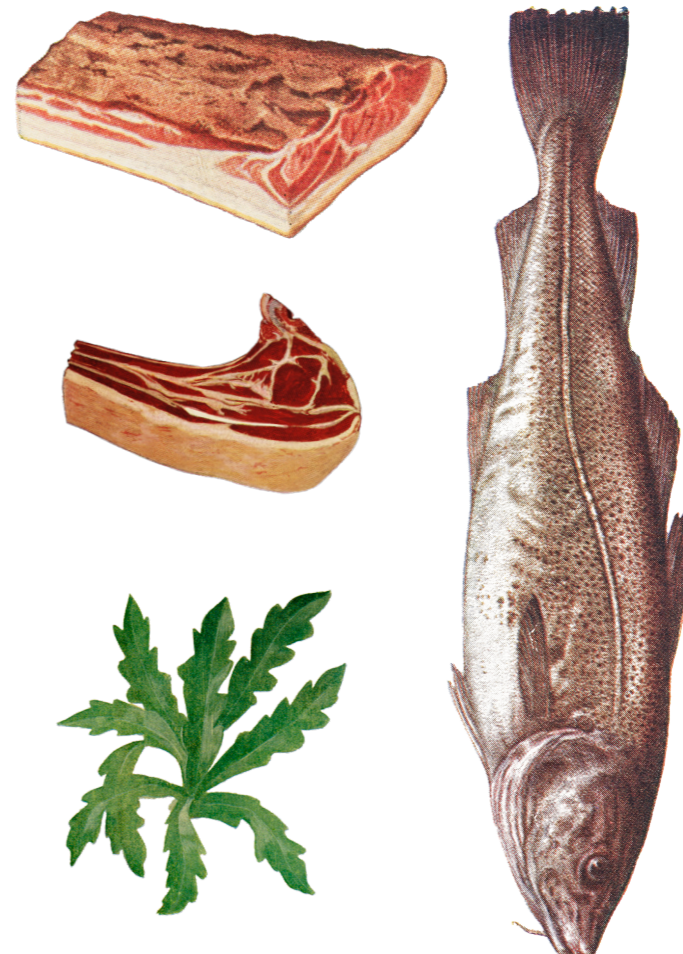
200g burger patty, Camembert, pancetta jam, brioche bun,

pommes frites (1,365kcal)

GNOCCHI À LA PARISIENNE [VGI] £19.50

Gnocchi, wild mushrooms, mornay and

black truffle sauce (620kcal)



PAN-FRIED COD £22.50

Lentils, winter root vegetables and

£2.50 supplement ♦

cavolo nero (565kcal)

Pair with a glass of white 175ml

VIOGNIER £9.50

Les Iles Blanches, Cellier des Chartreux, IGP Gard, France

SCHNITZEL £18.50

Chicken (895kcal) or halloumi [V] (925kcal)

Pickled red cabbage, charred red peppers, capers

and roquette salad

CONFIT DUCK LEG £19.50

Dandelion and pancetta salad (1,239kcal)

SALADE MAISON (142kcal | 284kcal) £8.50 | £13.50

Baby kale, edamame beans, quinoa and alfalfa sprouts

Additions £5.00:

Choice of topping included ♦

Chicken (234kcal) / Tiger Prawns (70kcal) / Halloumi [VGI] (208kcal)



LEGUMES ALL £4.95

POMMES FRITES [V] (450kcal)

ROAST POTATOES [VGI] (157kcal)

SAUTÉED SPINACH [VGI]

Lemon and garlic (142kcal)

HARICOT VERTS [V] (113kcal)

MIXED LEAF SALAD [V] (92kcal)

GLAZED CARROTS & PARSNIPS [VGI] (266kcal)

♦ Supplement Applies Hotel residents on a dinner inclusive package can choose 2 or 3 courses (dependent on package) from Hors D'oeuvres and/or Pâtisseries et Desserts and Plats Principaux. Supplements apply to some dishes, as indicated.

For special dietary requirements or allergy information, 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.

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PÂTISSERIES ET DESSERTS

CRÈME BRÛLÉE [V] (717kcal) £8.50

Pair with a glass of dessert wine 100ml

"ORLADO" VALRHONA CHOCOLATE TERRINE [VGIA] £9.95

LICOR DE TANNAT Familia Deicas, Uruguay £11.95

Cherry compote and crème fraîche (749kcal)

TOKAJI Late Harvest by Royal Tokaji, Hungary £9.95

WARM STICKY FIGGY PUDDING [V] £9.95

Red wine and toffee sauce, vanilla ice cream (282kcal)

GLACES ET SORBETS [VGIA] (52kcal) per scoop £2.95



ASSIETTE DE FROMAGE

French artisan cheese, biscuits and chutney (606kcal) £12.95

Selection of cheeses include: £3 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 MONTH

Beillevaire, Jura, France

Combining toffee sweetness, almonds and complex notes of apricot and pineapple

FOURME D'AMBERT LAQUE

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



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

GOUGÈRE (133kcal)

Baked savoury choux buns, Gruyère cheese sauce [V]

Wine Pairing: Cuvée Hotel du Vin, Maison Lombard, Champagne, France [125ml glass]

STEAK TARTARE (140kcal)

Diced beef, avruga caviar soft boiled quail egg and potato tuille

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

PAN-FRIED COD (152kcal)

Lentils, winter root vegetables and cavolo nero

Wine Pairing Options:

White: Les Iles Blanches Viognier, Cellier des Chartreux, IGP Gard, France [175ml glass]

Red: La Segreta Nero d'Avola, Planeta, Sicily, Italy [175ml glass]

CRÈME BRÛLÉE [V] (222kcal)

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

ASSIETTE DE FROMAGE (303kcal)

French artisan cheese, biscuits and chutney

Wine Pairing: Six Grapes by Graham's Portugal [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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