



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

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 CAMEMBERGER
& 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)

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 £13.95

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

BELLINI ROYALE £12.95

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

FRENCH 75 £12.95

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

FRENCH FIZZ £12.95

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

KIR ROYALE £12.95

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

MIMOSA £10.95

Cuvée Hotel du Vin Champagne, orange

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 Tequilla, 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

MARTINIS

ESPRESSO MARTINI

Absolut Vodka, Tosolini Expre Liqueur, espresso, sugar

PASSION FRUIT MARTINI

Absolut Vanilia Vodka, Passoã 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 £15.00

3 Negronis, Classic, White and Boulevardier

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

GIN & TONICS

£10.95

BROCKMANS

Fever-Tree Elderflower Tonic, blueberry, 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

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 Maison Bordier butter (188kcal)
AMANDES FUMÉES [V] £3.95 Smoked almonds (307kcal)	SAUCISSON SEC £6.95 Cornichons (88kcal)

HORS D'OEUVRES

SOUPE A L'OIGNON £10.95 French onion soup (349kcal)	CARPACCIO DE PASTÈQUE, FETA AFFINÉE EN FÛT [VGIA] £9.95 Watermelon carpaccio, barrel aged feta, roasted pumpkin seeds, shallots and rocket (396kcal)
CHAMPIGNONS SAUTÉS [VGI] £11.50 Sautéed wild mushrooms, Madeira sauce, toasted sourdough (222kcal)	SAUMON FUMÉ £12.50 Severn & Wye smoked salmon, treacle soda bread and fromage Blanc (297kcal)
CUISSES DE GRENOUILLE À L'AIL RÔTIES AU FOUR £10.50 Oven roasted garlic frogs legs, black chickpea houmous, pea shoots (236kcal)	CREVETTES TIGRÉES GRILLÉES £13.95 Grilled tiger prawns, chilli, garlic and pastis butter (628kcal) <small>£2 supplement</small>

TARTARE DE BOEUF £14.50
Chopped raw Donald Russell beef, piment d'Espelette Béarnaise (787kcal) £2.50 supplement

Pair with a glass of red 175ml
BEAUJOLAIS £9.50
Brouilly, Louis Tete, France



PLATS PRINCIPAUX

ENTRECÔTE AU POIVRE 250G £34.95 Donald Russell rib-eye steak, peppercorn sauce (801kcal) <small>£10 supplement</small>	MERLU AU BEURRE NOISETTE £24.95 Brown butter baked hake, samphire, cucumber and mace croutons (419kcal)
<i>Pair with a glass of red</i> 175ml RIOJA RESERVA £12.50 Lealtanza, Altanza, Spain	<i>Pair with a glass of white</i> 175ml VIOGNIER £9.50 Les Iles Blanches, Cellier des Chartreux, IGP Gard, France
BOURGUIGNON D'AGNEAU £22.95 Lamb neck, pancetta, Paris brown mushrooms and pearl onions braised in a rich red wine sauce (694kcal)	SCHNITZEL HALLOUMI [V] £19.95 Breaded halloumi schnitzel, pickled red cabbage, charred red peppers, capers and rocket salad (925kcal)
<i>Pair with a glass of red</i> 175ml BORDEAUX SUPÉRIEUR £11.50 'Tradition' Château Penin, France	BROCOLI RÔTI & POIS CHICHES [VGI] £19.95 Roasted broccoli, chickpeas, whipped feta, charred red peppers (743kcal)
POULET JAUNE ÉLEVÉ AU MAÏS £21.95 Corn fed chicken breast, Ratte potato, Lyonnaise salad (706kcal)	SALADE MAISON [VGI] (113kcal 227kcal) £9.95 £13.95 Baby kale, edamame beans, quinoa and alfalfa sprouts Additions £6.00: <small>Choice of topping included</small> Chicken (541kcal) / Tiger Prawns (70kcal) / Halloumi [VGI] (260kcal)



LEGUMES

POMMES FRITES [V] (450kcal) £5.95
POMMES DE TERRE RATTE AU BEURRE [V] £5.95 Buttered Ratte potatoes (201kcal)
ÉPINARDS CUITS À LA POÊLE [VGI] £5.95 Sautéed spinach, lemon and garlic (142kcal)
HARICOT VERTS [V] (113kcal) £5.95
SALADE VERTE [VGI] (32kcal) £5.95
SALADE DE TOMATES & OIGNONS [VGI] (129kcal) £5.95

◆ *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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PÂTISSERIES 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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TASTE DU VIN MENU

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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