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.

COCKTAILS

CHAMPAGNE COCKTAILS

<i>CLASSIC CHAMPAGNE COCKTAIL</i> Cuvèe Hotel du Vin Champagne, Hennessy Cognac, bitters, sugar	£13.95	<i>FRENCH FIZZ</i> Cuvèe Hotel du Vin Champagne, Absolut Vodka, Briottet Crème de Framboise, pineapple	£12.95
<i>BELLINI ROYALE</i> Cuvèe Hotel du Vin Champagne, Briottet Crème De Pèche, peach	£12.95	<i>KIR ROYALE</i> Cuvèe Hotel du Vin Champagne, Briottet Crème de Cassis, blackberry	£12.95
<i>FRENCH 75</i> Cuvèe Hotel du Vin Champagne, Tanqueray Gin, lemon, sugar, soda	£12.95	<i>MIMOSA</i> Cuvèe Hotel du Vin Champagne, orange	£10.95

COCKTAILS AU CLASSIQUE £11.95

BLOODY MARY Absolut Vodka, tomato, spices

COSMOPOLITAN Absolut Citron Vodka, Cointreau, cranberry, lime

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

MARTINIS

ESPRESSO MARTINI Absolut Vodka, Tosolini Exprè 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 3 Negronis, Classic, White and Boulevardier

13.95	<i>FRENCH FIZZ</i> Cuvèe Hotel du Vin Champagne, Absolut Vodka, Briottet Crème de Framboise, pineapple	£12.95
12.95	<i>KIR ROYALE</i> Cuvèe Hotel du Vin Champagne, Briottet Crème de Cassis, blackberry	£12.95
12.95	<i>MIMOSA</i> Cuvèe Hotel du Vin Champagne, orange	£10.95

COCKTAILS AU VIN

£11.95

£10.95

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 Pèche, 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

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

NOIITO Marine Everleaf, lime, sugar, soda, mint

ORANGE & GINGER HIGHBALL Forest Everleaf, Fever-Tree Ginger ale, orange

SUNDAY LUNCH MENU

2 COURSES | £29.95 PER PERSON 3 COURSES £34.95 PER PERSON

Help yourself to the 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.

BONAPPÉTIT!

ENTRÉES

THE FRENCH MARKET TABLE

Soup of the day, a buffet of Severn & Wye hot and cold smoked salmon, shell on prawns, selection of charcuterie, grilled vegetables, pickles, potato salad, courgette, green bean and halloumi salad, fennel, feta and pomegranate salad, mixed leaf salad and freshly baked artisan breads

POULET JAUNE ÉLEVÉ AU MAÏS

Corn fed chicken breast, Ratte potato, Lyonaise salad (706kcal)

SHIPTON MILL GALETTES DE POLENTA [VGI]

Pan fried polenta, ratatouille and salsa verde (477kcal)

BURGERS ET FRITES CLASSIQUES

200g burger patty, relish, bacon, grilled cheese, brioche bun (1.187kcal) OR

Plant based burger patty, mushroom ketchup, grilled vegan feta cheese, plant based brioche bun (1,143kcal) [VGI]

LEGUMES

POMMES FRITES [V] (450kcal)	£5.95
CAMEMBERT POMME PURÉE (544kcal)	£6.95
POMMES DE TERRE RATTE AU BEURRE [V] Buttered Ratte potatoes (201kcal)	£5.95
ÉPINARDS CUITS À LA POÊLE [VGI] Sautéed spinach, lemon and garlic (142kcal)	£5.95
HARICOT VERTS [V] (113kcal)	£5.95
RATATOUILLE PROVENÇALE [VGI] (58kcal)	£5.95
SALADE VERTE [VGI] (32kcal)	£5.95
SALADE DE TOMATES & OIGNONS [VGI] (129kcal)	£5.95

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.

£15.00



PLATS PRINCIPAUX

MERLUAU BEURRE NOISETTE

Brown butter baked hake, samphire, cucumber and mace croutons (419kcal)

BROCOLI RÔTI & POIS CHICHES [VGI] Roasted broccoli, chickpeas, whipped feta, charred red peppers (743kcal)

SALADE MAISON [VGI] (113kcal | 227kcal) Baby kale, edamame beans, quinoa and alfalfa sprouts Choice of topping included \diamondsuit Chicken (541kcal) / Tiger Prawns (70kcal) / Halloumi [VGI] (260kcal)

PATISSERIES ET DESSERTS

CRÈME CARAMEL [V] Harveys Bristol cream, soaked raisins (464kcal)

CLAFOUTIS À LA RHUBARBE [V] Bristol no 7 Orgeat Syrup, clotted cream ice cream (630kcal)

DÉLICE MYRTILLES, CRÈME AU CITRON Blueberry and lemon curd fool [VGI] (222kcal)

GLACES ET SORBETS [VGIA] (34kcal)

ASSIETTE DE FROMAGES £2.95 supplement per person French artisan cheese, biscuits and chutney (487kcal)



For further information on allergens please scan here

HOTELDUVIN.com

