

Bistro du Vin

Prix Fixe Menu

2 COURSES – £24.95 | 3 COURSES – £29.95

Add a 175ml glass of house wine or bottle of beer for £3.50

Hors D'oeuvres

POTAGE DE PANAIS AU CURRY [VGI]

Curried parsnip soup, coriander yoghurt (169kcal)

SAUMON FUMÉ

Smoked salmon, treacle soda bread and fromage Blanc (350kcal)

PÂTÉ DE FOIES DE VOLAILLE

Chicken liver parfait, plum and figgy chutney, brioche toast (578kcal)

Plats Principaux

BALLOTINE DE DINDE FERMIÈRE RÔTIE

Ballotine of turkey, cranberry chutney, red wine jus, bread sauce (614kcal)

TOURTE DE POISSON

Traditional fish pie topped with mashed potato (521kcal)

GRATIN DE HARICOTS BLANCS ET POIREAUX [VGI]

Haricot blanc and leek bake, parsley crumb (604kcal)

Desserts

CRÈME BRÛLÉE [V] (615kcal)

TERRINE AU CHOCOLAT ORIADO DE VALRHONA [VGI]

“Oriado” Valrhona chocolate terrine, Armagnac soaked prune D’agen, crème Chantilly (458kcal)

ASSIETTE DE FROMAGES

French artisan cheese, biscuits and chutney (487kcal) ♦ £2.95 Supplement

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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