# 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.

#### BISTRO DU VIN

#### SUNDAY LUNCH MENU

#### CHAMPAGNE COCKTAILS

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

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

£15.00

3 Negronis, Classic, White and Boulevardier

### COCKTAILS AU VIN

£11.95

#### CARERNET SOUR

Slingsby Marmalade Gin, Showdown Cabernet Sauvignon, 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, Château Gairoird 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 DAIOUIRI

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

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

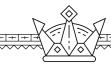
Help yourself to the choice of appetisers from our French Market Table, followed by a traditional Roast du Vin or choice of Plat Principaux and finally a delicious Dessert.

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



#### ROAST DU VIN

A British institution. Meats were traditionally roasted in front of a fire on a Sunday, dating back to the reign of King Henry VII. Since the 15th century, the royal bodyguards have been known as 'Beefeaters' because of their love of eating roast beef. In the 18th century the French started calling Englishmen 'rosbifs'. Therefore it is only fitting that 'rosbif' is one of centrepieces of the perfect Sunday lunch at Hotel du Vin.

## ROAST SIRLOIN OF BEEF (1,031kcal) ROAST CHICKEN & STUFFING (1,288kcal)

Served with all the trimmings, including proper Yorkshires



#### PLATS PRINCIPAUX

SCHNITZEL (895kcal | 925kcal)

Chicken or halloumi [V]

Pickled red cabbage, charred red peppers, capers and roquette salad

#### FILLET OF SEA BASS (220kcal)

Pipérade, pesto and fennel

#### GNOCCHI À LA PARISIENNE (620kcal) [VGI]

Gnocchi, wild mushrooms, mornay and black truffle sauce

#### SALADE MAISON (142kcal | 284kcal)

Baby kale, edamame beans, quinoa and alfalfa sprouts Add: Chicken (234kcal), Tiger Prawns (70kcal) or Halloumi [VGI] (208kcal)

#### HDV CLASSIC BURGER & FRITES

200g burger patty, relish, bacon, grilled cheese, brioche bun (1,172kcal) **OR** 

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

#### LE CAMEMBURGER (1,365kcal)

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

#### DESSERTS

CRÈME BRÛLÉE (717kcal) [V]

#### "ORIADO" VALRHONA CHOCOLATE TERRINE (713kcal) [V]

Cherry compote and crème Chantilly

#### WARM STICKY FIGGY PUDDING (282kcal) [V]

Red wine and toffee sauce and vanilla ice cream

*LA PROFITEROLE* (1,254kcal) [V] Vanilla ice cream and chocolate sauce

GLACES ET SORBETS (52kcal) [VGIA]

#### ASSIETTE DE FROMAGE (606kcal)

French artisan cheese served with biscuits and chutney

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.

HOTELDUVIN.com



#### 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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# SPÉCIAL 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

**RATATOUILLE** & CHICKPEA PANCAKES [VGI]

#### TUESDAY

**DUCK** CASSOULET

CONFIT

#### WEDNESDAY | THURSDAY

**MOULES** *MARINIÈRE* & FRITES

STEAK HACHÉ

#### FRIDAY

LEFFE FISH ಆ CHIPS\*

#### SATURDAY

ROAST POULET NOIR\* \*£12 Supp

## SUNDAY ROAST

## **SIRLOIN** OF BEEF

## **BistroduVin**

## **TASTE DU VIN**

#### FOR A TRUE TASTE OF HOTEL DUVIN

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 BYHOTEL DUVIN

Mendoza, Argentina

**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



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

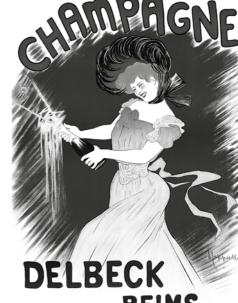
2 COURSES £24.95, 3 COURSES £29.95 ⇛﴿

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 "ORIADO" VALRHONA CHOCOLATE TERRINE **GLACES ET SORBETS** ASSIETTE DE FROMAGE









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.