



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

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
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, Passoa 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

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
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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
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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

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.

BON APPÉTIT!

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

PLATS PRINCIPAUX

POULET JAUNE ÉLEVÉ AU MAÏS

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

SCHNITZEL HALLOUMI [V]

Breaded halloumi schnitzel, pickled red cabbage, charred red peppers, capers and rocket salad (925kcal)

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 CUIITS 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.

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 (1,008kcal) ROAST CHICKEN & STUFFING (1,288kcal)

Our roasts are served with all the trimmings, including proper Yorkshires



MERLU AU 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 ◇

Chicken (541kcal) / Tiger Prawns (70kcal) / Halloumi [VGI] (260kcal)

PÂTISSERIES ET DESSERTS

POT AU CHOCOLAT [V]

Valrhona 'Nyangbo' chocolate, condensed milk and vanilla madeleine (671kcal)

DÉLICE MYRTILLES, CRÈME AU CITRON [VGI]

Blueberry and lemon curd fool (222kcal)

CRÈME BRÛLÉE [V] (717kcal)

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

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

Please be aware that the Taste du Vin menu does not cater for specific allergens, 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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SPÉCIAL 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 CAMEMBURGER
& 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

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)

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
CUISES 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

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



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.