



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 scan here.



**Bistro  
du Vin**

# ANTIPASTI

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## BURRATA, WOOD-FIRED HERITAGE TOMATOES & PURPLE BASIL

Planeta olive oil and Barolo red wine vinegar

## CURED MEATS, AGED PECORINO, ROCKET & AGED BALSAMIC

Copa, bresaola and salamis, all butchered and cured in Somerset and Dorset, dressed with the finest pecorino, rocket salad, Planeta olive oil and balsamic vinegar

## HOUSE PICKLED VEGETABLES

## ITALIAN OLIVES

## ROSEMARY & CHILLI FIRE-ROASTED NUTS

## CHARGRILLED SOURDOUGH & FOCACCIA

### CHARRED GAMBAS ROSSO | £30

10 Red jumbo prawns charred on the open fire wild garlic and Planeta salsa verde



## WINE

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### WINE PAIRING OPTION

Discover a selection of Sicilian wines from Planeta, thoughtfully chosen to complement each course and bring a touch of Sicily to your table

PLANETA

# FROM THE WOOD-FIRE

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Choice of 3

## WOOD-ROASTED 28-DAY RIB OF BEEF

Simply seasoned with Maldon sea salt and cracked black pepper, and slowly roasted over a wood fire, brushed with bone marrow

## SLOW-ROAST ROSEMARY & GARLIC LEG OF LAMB

Infused with rosemary and garlic, hung over the open fire and slowly roasted

## WHOLE ROAST SEABASS HERB SKEWERS

Stuffed with lemon and fennel and skewered with rosemary and thyme

## YORKSHIRE HERB-FED FREE RANGE CHICKEN

Marinated in lemon and tarragon, then slowly roasted over the wood fire

## SPIT-ROAST DUKES HILL PORCHETTA

Inspired by the Umbrian classic, a generous cut of boned British pork loin, lightly cured and hand-rolled with a fragrant blend of thyme, fennel, garlic, lemon zest, black pepper and seasoning

Served with

## WOOD-FIRED VEGETABLES

Mediterranean-style vegetables chargrilled over an open flame with chilli and thyme

## CONFIT NEW POTATOES

Confit with garlic in Planeta olive oil

## CAPONATA

A traditional Sicilian stew with aubergines, tomatoes, celery and onions

# SWEET FINISH

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## PLANETA OLIVE OIL, LEMON & POLENTA CAKE

12 slices

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