

Amuse-Bouches

PETITES OLIVES LUCQUES [VGI] (94kcal) £5.95

AMANDES FUMÉES [V] £3.95

Smoked almonds (307kcal)

PAIN D'ÉPI [V] £8.50

Maison Bordier butter (188kcal)

SAUCISSON SEC £6.95

Cornichons (88kcal)

PISSALADIÈRES £6.95

French flatbread with caramelised onion, anchovies and black olive topping (374kcal) or with a ratatouille topping (310kcal)

MOUNT BAY SARDINES EN BOÎTE £17.95

Mount Bay sardines, toasted sourdough and watercress (332kcal) £4.95 supplement ♦

HUÎTRES NATURE

Native rock oysters – single (80kcal) £4.95

Half a dozen (389kcal) £14.95 supplement ♦ £27.95

Rock Oysters are carefully nurtured over a period of years until they reach the optimum level of maturity. Our ethos ensures our oysters are the highest quality available.

Pair with a glass of Champagne 125ml

CUVÉE HOTEL DU VIN £12.50

Lombard, France

Hors D'oeuvres

SOUPE DE POISSON £11.50

Fish soup, rouille, Gruyère and croutons (245kcal)

SALADE DE BETTERAVES £9.95

AU FROMAGE DE CHEVRE [VGIA]

Beetroot and goats cheese salad, shallot and sherry vinaigrette (488kcal)

RILLETTES DE SAUMON £10.50

Salmon rillettes, lettuce, radish and toasted baguette (348kcal)

PÂTÉ DE FOIES DE VOLAILLE £10.50

Chicken liver parfait, raisin chutney, toasted brioche (595kcal)

COQUILLES ST-JACQUES £18.50

Roasted scallops, gremolata and herb crust (345kcal) £8.50 supplement ♦

CREVETTES TIGRE GRILLÉES £13.95

Grilled tiger prawns, chilli, garlic and pastis butter (607kcal) £2 supplement ♦

♦ *Supplement Applies* Hotel residents on a dinner inclusive package can choose 2 or 3 courses, including a side (dependent on package) from Hors D'oeuvres and/or Pâtisseries et Desserts and Plats Principaux and Legumes. Supplements apply to some dishes, as indicated.



Plats Principaux

ENTRECÔTE AU POIVRE 300G

£36.95

Donald Russell rib-eye steak,
peppercorn sauce (928kcal)

£11.95 supplement ♦

Pair with a glass of red

175ml

RIOJA RESERVA

£12.50

Lealtanza, Altanza, Spain

FILET DE BOEUF 200G

£38.95

21 day aged fillet of beef, Provençal tomato
and watercress (875kcal)

£18.95 supplement ♦

POITRINE DE PORC RÔTI

£21.95

Roasted pork belly, spiced braised red cabbage,
potato fondant and red wine jus (1,303kcal)

JOUE DE BOEUF BOURGUIGNONNE £27.50

Beef cheek bourguignon, pommes purée,
pancetta, mushrooms and glazed baby onions (506kcal)

£2.50 supplement ♦

Pair with a glass of red

175ml

BORDEAUX SUPÉRIEUR

£11.50

'Tradition' Château Penin, France

BLANC DE POULET NOURRI AU MAÏS

£24.95

Corn fed chicken breast, wild mushrooms,
burnt leeks, chicken velouté (1,060kcal)

BOURRIDE

£28.95

Provençal fish stew with aioli (588kcal)

£3.95 supplement ♦

CASSOULET AU HALLOUMI [VGI]

£19.95

Halloumi cassoulet (588kcal)

POISSON DU MARCHÉ ENTIER

Market Price

Market fish on the bone

Pair with a glass of white

175ml

VIOGNIER

£9.50

Les Iles Blanches, Cellier des Chartreux, IGP Gard, France

SALADE MAISON [VGI] (119kcal | 227kcal) £9.95 | £13.95

Baby kale, edamame beans, quinoa and alfalfa sprouts

Additions £6.00:

Choice of topping included ♦

Chicken (628kcal) / Tiger Prawns (70kcal) / Halloumi [VGI] (260kcal)

Accompagnements & Sauces

POMMES FRITES [V] (494kcal)

£5.95

POMME PURÉE [V] (242kcal)

£5.95

HARICOTS VERTS [V] (113kcal)

£5.95

CHOU ROUGE BRAISÉ AUX ÉPICES [V] £5.95

Braised spiced red cabbage (137kcal)

RATATOUILLE PROVENÇALE [VGI] (63kcal) £5.95

SALADE DE FEUILLES [VGI]

£5.95

Mixed leaf salad (23kcal)

SAUCE AU POIVRE Peppercorn sauce (154kcal)

£3.50

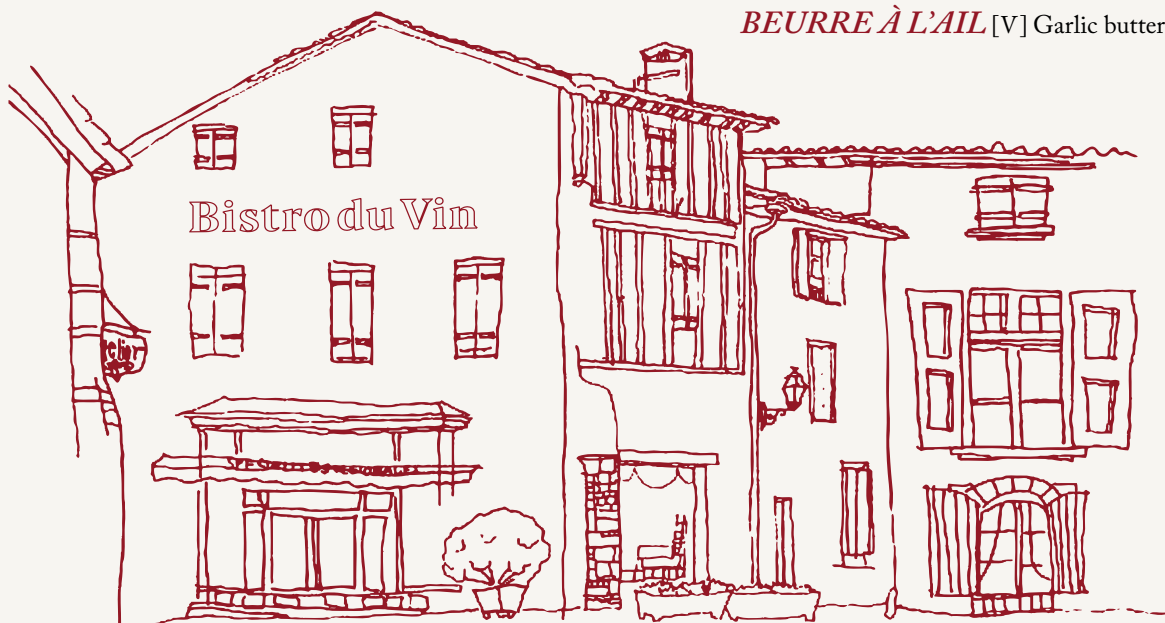
BEURRE CAFÉ DE PARIS

£3.50

Café de Paris butter (317kcal)

BEURRE À L'AIL [V] Garlic butter (633kcal)

£3.50



Pâtisseries Et Desserts

CRÈME BRÛLÉE [V] (615kcal) £9.95

POT DE CHOCOLAT À L'AVOCAT [VGI] £9.50

Chocolate and avocado pot, topped with pistachio, cranberries and pomegranate (445kcal)

TARTE TATIN, GLACE À LA VANILLE £9.95

French apple tart, vanilla ice cream (640kcal)

CRÊPES SOUFFLÉES SUZETTE £10.95

Crepe suzette souffle with Cointreau sauce (696kcal)

Pair with a glass of dessert wine 100ml

LICOR DE TANNAT Familia Deicas, Uruguay £11.95

TOKAJI Late Harvest by Royal Tokaji, Hungary £9.95

GLACES ET SORBETS [VGIA] (34kcal) per scoop £2.95

A selection of ice cream and sorbets, please speak with your server for today's selection of flavours

ASSIETTE DE FROMAGES £12.95

French artisan cheese, biscuits and chutney (487kcal)

Selection of cheeses include: £2.95 supplement per person ♦

ST-MAURE-DE-TOURAINES AOP

Jacquin, Poitou-Charentes, France

Zesty, nutty and herbaceous goats cheese with a mould and ash rind

CAMEMBERT DE NORMANDIE AOP

Gillot, Normandie, France

Creamy, soft, rich and buttery with hints of grass and wild mushrooms

COMTÉ ARTISAN 24 MOIS

Beillevaire, Jura, France

Combining toffee sweetness, almonds and complex notes of apricot and pineapple

FOURME D'AMBERT

Beillevaire, Auvergne, France

One of France's oldest cheeses. Creamy interior accented by pockets of blue-green mould. Supple texture and fruity flavour with a delicate salty finish

Pair with a glass of port 100ml

10 YEAR OLD TAWNY Graham's, Portugal £7.95



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.



For further information on allergens please scan here.

HOTELDUVIN.com

Valentine's with Lanson Champagne

A CURATED JOURNEY THROUGH WINE & FLAVOUR

Each course has been expertly paired by our group sommelier
with a glass of wine to complement the dish

LANSON PÈRE ET FILS

France | 125ml

PISSALADIÈRE

French flatbread with caramelised onion, anchovies and black olive topping

BEAUJOLAIS, BROUILLY, LOUIS TETE

France | 125ml

OR

VERDEJO, ELLAS MORA

Rueda, Spain | 125ml

SOUPE DE POISSON

Fish soup, rouille, Gruyère and croutons

MERLOT, DOMAINE LA CROIX BELLE

Côtes de Thongue, Pays d'Oc, France | 175ml

JOUE DE BOEUF BOURGUIGNONNE

Beef cheek bourguignon, pommes purée, pancetta,
mushrooms and glazed baby onions

OR

CHATEAUBRAND (+£10pp)

Pommes frites, haricots verts, sauce au poivre

LE LANSON

Lanson Champagne Rose, Briottet Liqueur de Lychee,
Mancino Vermouth Sakura, sugar, lemon

TARTE TATIN AUX POMMES

French apple tart, crème Normande

RESERVE BLENDED PORT, SIX GRAPES BY GRAHAM'S

Portugal | 50ml

ASSIETTE DE FROMAGES

French artisan cheeses, biscuits and chutney

£69 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.



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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

*ROULADE DE RATATOUILLE
EN GALETTE DE POIS CHICHES,
GRATINÉE AU FOUR*

TUESDAY

*CUISSE DE
CANARD CONFITE*

WEDNESDAY

*MOULES MARINIÈRE
& POMMES FRITES*

THURSDAY

*WAGYU STEAK
HACHÉ*

FRIDAY

*FISH & CHIPS
À LA LEFFE**
*£5 Supp

SATURDAY

*CHATEAUBRIAND
500G**
*£19.95 Supp per person

SUNDAY

*CONTRE-FILET DE
BOEUF RÔTI*

PRIX FIXE

MONDAY-SUNDAY

LUNCH* | EARLY DINNER (5:00PM-7:00PM)

2 COURSES £24.95, 3 COURSES £29.95

*SALADE DE BETTERAVES
AU FROMAGE DE CHEVRE*

Beetroot and goats cheese salad, shallot and sherry vinaigrette

PÂTÉ DE FOIES DE VOLAILLE

Chicken liver parfait, raisin chutney, toasted brioche

RILLETTES DE SAUMON

Salmon rillettes, lettuce, radish and toasted baguette

POITRINE DE PORC RÔTI

Roasted pork belly, spiced braised red cabbage,
potato fondant and red wine jus

CASSOULET AU HALLOUMI

Halloumi cassoulet

BAR ENTIER GRILLÉ

Chargrilled sea bass, braised fennel and gremolata

POT DE CHOCOLAT À L'AVOCAT

Chocolate and avocado pot, topped with pistachio,
cranberries and pomegranate

GLACES ET SORBETS

*ASSIETTE DE FROMAGES**

*£2.95 Supp

*EXCLUDES SUNDAY LUNCH

CHATEAUBRIAND & MALBEC

Chateaubriand perfectly paired with a bottle of Argentinian
Malbec, served with classic trimmings for two or more
to share. Available Sunday-Thursday for dinner

CHATEAUBRIAND 500G

Pommes frites, salad and peppercorn sauce

A BOTTLE OF MALBEC BY HOTEL DU VIN

Mendoza, Argentina

£39.50 PER PERSON... SAVING OVER 24%!

SUNDAY LUNCH

**A BRITISH INSTITUTION
WITH FRENCH INFLUENCE**

Dating back to King Henry VII, meats were traditionally
roasted in front of a fire on a Sunday. Since the 15th
century, the royal bodyguards have been known as
'Beefeaters' because of their love of roast beef. In the 18th
century the French started calling Englishmen 'rosbifs'.

Our Sunday 'rosbif' starts with a choice of appetisers
from our French Market Table, followed by a traditional
Roast du Vin or choice of Plat Principaux and finally
followed by a delicious dessert.

2 COURSES £29.95 | 3 COURSES £34.95

Valentine's with Lanson Champagne

FOR A TRUE TASTE OF HOTEL DU VIN

A wonderful way to explore a range of our classic
dishes and wines is with our Valentine's Taste du Vin
package, featuring five courses with wine pairings.

£69 PER PERSON | Available 1st-28th February

Based on minimum of two sharing



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.

Prices from £29.95 per person | £40.95 with a glass of Champagne

Cocktails

CHAMPAGNE COCKTAILS

HOTEL DU VIN FIZZ	£15.00
Cuvée Hotel du Vin Champagne, Absolut Vodka, Briottet Crème de Framboise, pineapple	
CLASSIC CHAMPAGNE COCKTAIL	£15.00
Cuvée Hotel du Vin Champagne, Hennessy Cognac, bitters, sugar	
BELLINI ROYALE	£15.00
Cuvée Hotel du Vin Champagne, Briottet Crème de Pêche, peach	

LES CLASSIQUES

BLOODY MARY	£13.00
Sapling Vodka, tomato, spices	
COSMOPOLITAN	£12.00
Absolut Citron Vodka, Cointreau, cranberry, lime	
GARDEN MOJITO	£13.00
Hendricks Gin, St Germain Elderflower Liqueur, Elderflower Cordial, cucumber, mint, lime, soda	
MARGARITA	£12.00
818 Blanco Tequilla, Cointreau, lime, agave, salt	
OLD FASHIONED	£13.00
Woodford Reserve Bourbon, demerara, bitters	
PIÑA COLADA	£13.00
Bacardi Coconut Rum, pineapple, cream, coconut cream, lime	
DAIQUIRI (<i>Raspberry/ Peach/ Passion fruit</i>)	£12.00
Bacardi Carta Blanca Rum, fruit syrup, fruit puree, lime	
WHISKEY SOUR	£13.00
Woodford Reserve Bourbon, bitters, lemon, sugar, foam	

MARTINIS

ESPRESSO MARTINI	£13.00
Absolut Vodka, Tosolini Expre Liqueur, espresso, sugar	
PASSION FRUIT MARTINI	£13.00
Absolut Vanilia Vodka, Passoã Passion fruit Liqueur, pineapple, passion fruit syrup, passion fruit, Prosecco	
GRAPESKIN MARTINI	£14.00
Graham's Six Grapes, Discarded Grape Skin Vodka, cranberry, lime, sugar, cassis, bitters	
ORANGE MARTINI	£13.00
Slingsby Marmalade, orgeat, orange Curaçao, lime, orange juice, bitters	
CLASSIC MARTINI (<i>your way</i>)	£13.00
Tanqueray Gin, Noilly Pratt, bitters	

NEGRONIS

BOULEVARDIER	£13.00
Woodford Reserve Bourbon, Campari bitters, Martini Reserva Rubino Vermouth	
WHITE NEGRONI	£13.00
Tanqueray Gin, Italicus Liqueur, Martini Reserva Ambrato Vermouth	
CLASSIC NEGRONI	£13.00
Bombay Sapphire Gin, Campari bitters, Martini Reserva Rubino Vermouth	

NEGRONI FLIGHT	£15.00
3 Negronis, Classic, White and Boulevardier	

FRENCH 75	£15.00
Cuvée Hotel du Vin Champagne, Tanqueray Gin, lemon, sugar	
KIR ROYALE	£15.00
Cuvée Hotel du Vin Champagne, Briottet Crème de Cassis, blackberry	

COCKTAILS AU VIN

NEGRONI SECOUE	£13.00
Tanqueray Gin, Campari, sugar, lemon, grapes	
TOKAJI GINGEMBRE DOUX	£14.00
Royal Tokaji, Hennessy VS, sugar, bitters, orange juice, ginger ale	
BRUT DE FUT GRAHAM'S	£16.00
Aberlour A'bunadh Cask Strength, Grahams 10 year Tawny Port, demera, orange	
LE LANSON	£15.00
Lanson Champagne Rose, Briottet Liqueur de Lychee, Mancino Vermouth Sakura, sugar, lemon	
NOTRE CLUB DE TREFLE	£13.00
Tanqueray Gin, Noilly Pratt Vermouth, Briottet Crème de Mure, sugar, lemon, bitters	

TONICS	£13.00
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BROCKMANS	Fever-Tree Elderflower Tonic, blueberries, grapefruit
GIN MARE	Fever-Tree Indian Tonic, orange, rosemary
SLINGSBY RHUBARB	Fever-Tree Elderflower Tonic, orange, strawberry
PORT & TONIC	Graham's Blend No.5 White Port, Fever-Tree Mediterranean Tonic, lemon, mint

SPRITZ

PROVENCE SPRITZ	£13.00
Puerto De Indias Strawberry Gin, Provence Rosé, apple, raspberry puree, strawberry, lemonade	
DU VIN SPRITZ	£13.00
Maison Blanc, Mancino Vermouth Sakura, lemonade, passion fruit, mint, lemon	
GRAHAM'S NO.5 SPRITZ	£13.00
Graham's Blend No.5 White Port, crème du peche, prosecco, soda, mint, lemon	
APEROL SPRITZ	£13.00
Aperol, prosecco, soda, orange	
PIMMS SPRITZ	£13.00
Pimms, prosecco, lemonade, mint, strawberry, lime, cucumber	
NON-ALCOHOLIC: MARINE SPRITZ	£11.00
Marine Everleaf, Eins Zwei Zero, Fevertree light tonic, cucumber, lime	

Bar

BEERS & CIDERS

<i>HEINEKEN</i> Holland	330ml (ABV 5.0%)	£6.00
<i>HEINEKEN 0%</i> Holland	330ml (ABV 0.0%)	£5.00
<i>BIRRA MORETTI</i> Italy	330ml (ABV 4.6%)	£6.00
<i>VEDETT EXTRA PILSNER</i> Belgium	330ml (ABV 5.0%)	£6.50
<i>VEDETT EXTRA ORDINARY IPA</i> Belgium	330ml (ABV 5.5%)	£6.50
<i>LEFFE BLONDE</i> Belgium	330ml (ABV 6.0%)	£6.50
<i>CHOUFFE CHERRY</i> Belgium	330ml (ABV 8.0%)	£7.50
<i>PAUWEL KWAK AMBER ALE</i> Belgium	330ml (ABV 8.4%)	£7.50
<i>OLD MOUT</i> New Zealand Pineapple & Raspberry Kiwi & Lime Berries & Cherries	00ml (ABV 4.0%)	£6.50
<i>ASPALL SUFFOLK DRAUGHT CYDER</i> England	330ml (ABV 5.5%)	£6.50

GIN

<i>TANQUERAY</i> England	(ABV 43.1%)	£5.50
<i>PUERTO DE INDIAS STRAWBERRY</i> Spain	(ABV 37.5%)	£5.50
<i>BOMBAY SAPPHIRE</i> England	(ABV 40.0%)	£5.75
<i>HENDRICK'S</i> Scotland	(ABV 41.4%)	£6.00
<i>BROCKMANS</i> England	(ABV 40.0%)	£6.00
<i>SLINGSBY RHUBARB</i> England	(ABV 40.0%)	£6.00
<i>SAPLING CLIMATE POSITIVE</i> England	(ABV 40.0%)	£6.25
<i>GIN MARE</i> Spain	(ABV 42.7%)	£6.25
<i>TANQUERAY NO. TEN</i> England	(ABV 47.3%)	£6.25
<i>SILENT POOL</i> England	(ABV 41.8%)	£6.50
<i>FOUR PILLARS BLOODY SHIRAZ</i> Australia	(ABV 37.8%)	£6.50
<i>MONKEY 47</i> Germany	(ABV 47.0%)	£6.50

RUM

<i>BACARDI CARTA BLANCA</i> Cuba	(ABV 37.5%)	£5.50
<i>BACARDI CARTA NEGRA</i> Cuba	(ABV 37.5%)	£5.50
<i>BACARDI SPICED</i> Cuba	(ABV 35.0%)	£5.50
<i>MOUNT GAY ECLIPSE</i> Barbados	(ABV 40.0%)	£5.50
<i>DIPLOMATICO RESERVA EXCLUSIVA</i> Venezuela	(ABV 40.0%)	£6.25
<i>RON ZACAPA 23</i> Guatemala	(ABV 40.0%)	£7.00

BRANDY

<i>HENNESSY VS COGNAC</i>	(ABV 40%)	£6.50
<i>HENNESSY XO COGNAC</i>	(ABV 40%)	£14.00
<i>BARON DE SIGOGNAC 10 ANS D'AGE ARMAGNAC</i>	(ABV 40%)	£6.50
<i>DOMAINE DUPONT FINE CALVADOS PAYS D'AUGE</i>	(ABV 40%)	£7.00

LIQUEURS

<i>SALIZA AMARETTO</i> Italy	(ABV 28%)	£5.00
<i>COTSWOLDS CREAM</i> England	50ml (ABV 17%)	£7.00
<i>TOSOLINI EXPRE</i> Italy	(ABV 28%)	£5.00
<i>TOSOLINI SAMBUCA</i> Italy	(ABV 28%)	£5.00
<i>TOSOLINI LIMONCELLO</i> Italy	(ABV 28%)	£5.00
<i>DRAMBUIE</i> Scotland	(ABV 40%)	£5.00
<i>COINTREAU</i> France	(ABV 40%)	£5.00
<i>ITALICUS ROSOLIO</i> Italy	(ABV 20%)	£5.00
<i>BRIOTTET LIQUEURS</i> France		£5.00
<i>ST-GERMAIN</i> France	(ABV 20%)	£5.00

APERITIFS

	50ml	
<i>APEROL</i> Italy	(ABV 11%)	£5.00
<i>CAMPARI BITTER</i> Italy	(ABV 25%)	£5.00
<i>MARTINI RISERVA RUBINO</i> Italy	(ABV 18%)	£5.00
<i>MARTINI RISERVA AMBRATO</i> Italy	(ABV 18%)	£5.00
<i>PIMM'S NO1</i> England	(ABV 25%)	£5.00
<i>PERNOD PASTIS</i> France	25ml (ABV 40%)	£5.00



Bar

VODKA

<i>ABSOLUT BLUE</i> Sweden	(ABV 40.0%)	£5.50
<i>DISCARDED, SUSTAINABLE CHARDONNAY</i> England	(ABV 40.0%)	£5.75
<i>BELVEDERE</i> Poland	(ABV 40.0%)	£5.75
<i>SAPLING CLIMATE POSITIVE</i> England	(ABV 40.0%)	£5.75
<i>GREY GOOSE</i> France	(ABV 40.0%)	£6.00

TEQUILA & MEZCAL

<i>818 BLANCO 100% AGAVE</i> Mexico	(ABV 40.0%)	£5.50
<i>818 REPOSADO 100% AGAVE</i> Mexico	(ABV 40.0%)	£6.50
<i>818 ANEJO 100% AGAVE</i> Mexico	(ABV 40.0%)	£7.00
<i>PATRON SILVER 100% AGAVE</i> Mexico	(ABV 40.0%)	£6.00
<i>PATRÓN REPOSADO 100% AGAVE</i> Mexico	(ABV 40.0%)	£6.50
<i>PATRON XO CAFÉ</i> Mexico	(ABV 35.0%)	£6.00
<i>ROSALUNA MEZCAL</i> Mexico	(ABV 40.0%)	£6.00

BLENDED & DELUXE WHISKY

<i>JOHNNIE WALKER BLACK, BLENDED</i> Scotch	(ABV 40.0%)	£5.75
<i>MONKEY SHOULDER, BLENDED</i> Scotch	(ABV 40.0%)	£5.75
<i>JOHNNIE WALKER BLUE, BLENDED</i> Scotch	(ABV 40.0%)	£24.95
<i>TOKI, BLENDED</i> Japanese	(ABV 43.0%)	£5.75
<i>NIKKA FROM THE BARREL, BLENDED</i> Japanese	(ABV 51.4%)	£8.00

AMERICAN WHISKEY

<i>JACK DANIELS OLD NO.7 TENNESSEE</i> USA	(ABV 40%)	£5.50
<i>WOODFORD RESERVE, KENTUCKY STRAIGHT BOURBON</i> USA	(ABV 43.2%)	£5.75
<i>BULLEIT KENTUCKY STRAIGHT BOURBON</i> USA	(ABV 45%)	£5.50
<i>RITTENHOUSE 100 PROOF, STRAIGHT RYE</i> USA	(ABV 50%)	£6.00

SINGLE MALT

IRISH & ENGLISH

<i>10 YEAR OLD BUSHMILLS</i> Ireland	(ABV 40.0%)	£5.50
<i>COTSWOLDS</i> England	(ABV 46.0%)	£6.00

LOWLAND

<i>AUCHENTOSHAN 3 WOOD</i>	(ABV 43.0%)	£7.00
<i>12 YEAR OLD GLENKINCHIE</i>	(ABV 43.0%)	£6.50

HIGHLAND

<i>GLENMORANGIE ORIGINAL</i>	(ABV 40.0%)	£5.75
<i>18 YEAR OLD GLENMORANGIE</i>	(ABV 43.0%)	£15.50
<i>14 YEAR OLD OBAN</i>	(ABV 43.0%)	£12.00
<i>15 YEAR OLD GLENDRONACH</i>	(ABV 40.0%)	£9.00
<i>15 YEAR OLD DALWHINNIE</i>	(ABV 43.0%)	£6.50

SPEYSIDE

<i>12 YEAR OLD GLENFIDDICH</i>	(ABV 40.0%)	£5.75
<i>12 YEAR OLD MACALLAN DOUBLE CASK</i>	(ABV 40.0%)	£9.00
<i>15 YEAR OLD GLENLIVET FRENCH OAK</i>	(ABV 40.0%)	£8.00
<i>ABERLOUR A'BUNADH CASK STRENGTH</i>	(ABV 60.8%)	£12.00
<i>14 YEAR OLD BALVENIE CARRIBEAN CASK</i>	(ABV 43.0%)	£9.00
<i>15 YEAR OLD MACALLAN DOUBLE CASK</i>	(ABV 43.0%)	£16.50
<i>18 YEAR OLD MACALLAN DOUBLE CASK</i>	(ABV 43.0%)	£34.00

ISLAY

<i>12 YEAR OLD BOWMORE</i>	(ABV 40.0%)	£5.75
<i>10 YEAR OLD ARDBEG</i>	(ABV 46.0%)	£6.50
<i>10 YEAR OLD LAPHROAIG</i>	(ABV 40.0%)	£6.50
<i>16 YEAR OLD LAGAVULIN</i>	(ABV 43.0%)	£12.00

ISLAND

<i>10 YEAR OLD TALISKER</i>	(ABV 45.8%)	£6.50
<i>18 YEAR OLD HIGHLAND PARK</i>	(ABV 43.0%)	£16.50

Bar

NON-ALCOHOLIC COCKTAILS £10.00

COSNOPOLITAN

Mountain Everleaf, cranberry, lime, sugar

FOREST DAIQUIRI

Forest Everleaf, lime, honey

PASSION FRUIT FOREST MARTINI

Forest Everleaf, Passion fruit syrup, passion fruit puree, pineapple, lime

NOJITO

Marine Everleaf, lime, sugar, soda, mint

ORANGE & GINGER HIGHBALL

Forest Everleaf, Fever-Tree Ginger ale, orange

HOT DRINKS

TEA

£4.50

English Breakfast | Decaffeinated Breakfast | Earl Grey
Organic Chamomile | Organic Peppermint | Pure Green
Blackberry & Raspberry | Lemon & Ginger

COFFEE

Americano (2kcal) £4.50

Espresso (1kcal) | Macchiato (13kcal) £3.20

Double Espresso (2kcal) | Double Macchiato (15kcal) £4.20

Latte (74kcal) | Cappuccino (42kcal) | Flat White (64kcal) £4.50

HOT CHOCOLATE (143kcal) £4.50

MOCHA (132kcal) £4.50

SOFT DRINKS

COKE Coca-Cola | Diet Coke | Coca-Cola Zero 330ml £4.00

MIXERS Coca-Cola | Diet Coke 200ml £3.00

SCHWEPES Lemonade | Soda Water 200ml £3.00

FEVER TREE TONIC 200ml £3.50

Indian | Refreshingly Light | Mediterranean | Elderflower

FEVER TREE GINGER ALE 200ml £3.50

FEVER TREE GINGER BEER 200ml £3.50

FEVER TREE SICILIAN LEMONADE 275ml £4.00

FEVER TREE SPARKLING 275ml £4.00

ELDERFLOWER

FRUIT JUICES 175ml £3.00

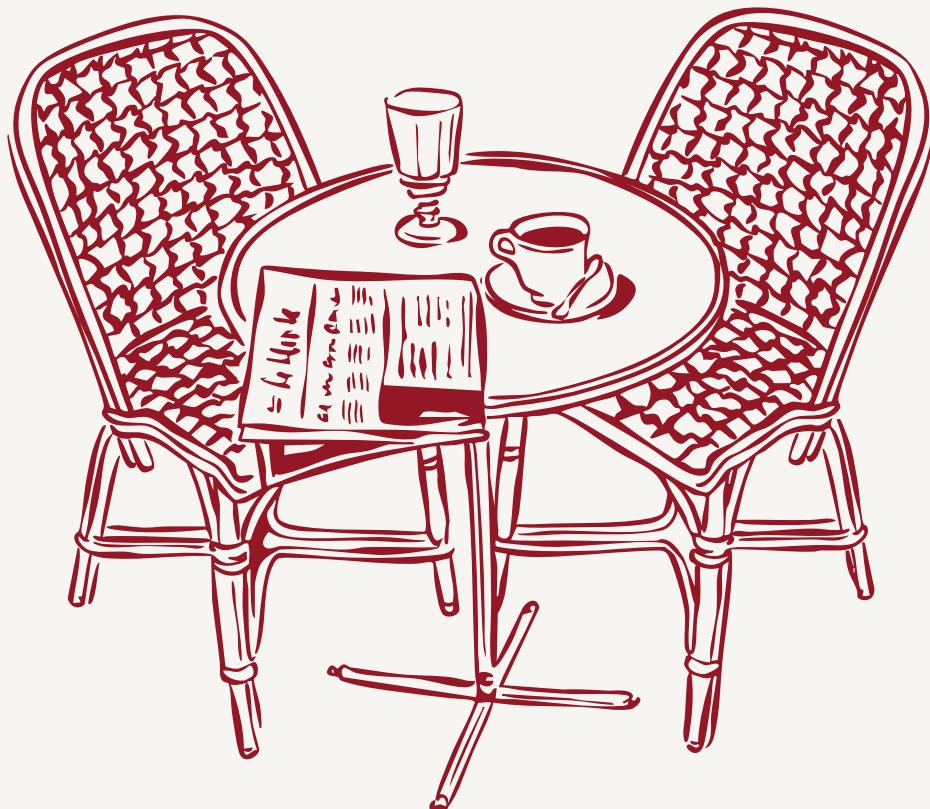
Pineapple | Apple | Orange | Grapefruit | Cranberry

KINGSDOWN MINERAL WATER

Still or sparkling 330ml £2.95

PUREZZA

Still or sparkling 750ml £4.75





**Bistro
du Vin**