

## 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 £4.95 supplement ◇ and watercress (332kcal)

**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)

**PÂTÉ DE FOIES DE VOLAILLE** £10.50

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

**SALADE DE BETTERAVES** £9.95

**COQUILLES ST-JACQUES** £18.50

**AU FROMAGE DE CHEVRE** [VGIA]

Roasted scallops, gremolata and £8.50 supplement ◇

Beetroot and goats cheese salad, shallot and

herb crust (345kcal)

**RILLETTE DE SAUMON** £10.50

**CREVETTES TIGRE GRILLÉES** £13.95

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

Grilled tiger prawns, chilli, garlic and £2 supplement ◇

pastis butter (607kcal)

◇ *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 Patisseries et Desserts and Plats Principaux and Legumes. Supplements apply to some dishes, as indicated.



# Plats Principaux

## ENTRECÔTE AU POIVRE 300G

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

£36.95

£11.95 supplement ◇

Pair with a glass of red

175ml

## RIOJA RESERVA

Lealtanza, Altanza, Spain

£12.50

## FILET DE BOEUF 200G

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

£38.95

£18.95 supplement ◇

## POITRINE DE PORC RÔTI

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

£21.95

## JOUE DE BOEUF BOURGUIGNONNE

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

£2.50 supplement ◇

Pair with a glass of red

175ml

## BORDEAUX SUPÉRIEUR

'Tradition' Château Penin, France

£11.50

## 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

Haloumi 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) / Haloumi [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

Cafe de Paris butter (317kcal)

## BEURRE À L'AIL

[V] Garlic butter (633kcal) £3.50



# Patisseries 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-TOURAINE ASHAOP**

*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 TÈTE*

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

### *CHATEAUBRIAND (+£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**

## THURSDAY

**WAGYU STEAK  
HACHÉ**

## FRIDAY

**FISH & CHIPS  
À LA LEFFE\***

\*£5 Supp

## TUESDAY

**CUISSE DE  
CANARD CONFITE**

## SATURDAY

**CHATEAUBRIAND  
500G\***

\*£19.95 Supp per person

## WEDNESDAY

**MOULES MARINIÈRE  
& POMMES FRITES**

## 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%!**

## TUESDAY

**CUISSE DE  
CANARD CONFITE**

## WEDNESDAY

**MOULES MARINIÈRE  
& POMMES FRITES**

## SUNDAY

**CONTRE-FILET DE  
BOEUF RÔTI**

## 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 15<sup>th</sup> century, the royal bodyguards have been known as 'Beefeaters' because of their love of roast beef. In the 18<sup>th</sup> 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 1<sup>st</sup>-28<sup>th</sup> 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

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

## LES CLASSIQUES

<b>BLOODY MARY</b>	£13.00
Sapling Vodka, tomato, spices	
<b>COSMOPOLITAN</b>	£12.00
Absolut Citron Vodka, Cointreau, cranberry, lime	
<b>GARDEN MOJITO</b>	£13.00
Hendricks Gin, St Germain Elderflower Liqueur, Elderflower Cordial, cucumber, mint, lime, soda	
<b>MARGARITA</b>	£12.00
818 Blanco Tequila, Cointreau, lime, agave, salt	
<b>OLD FASHIONED</b>	£13.00
Woodford Reserve Bourbon, demerara, bitters	
<b>PIÑA COLADA</b>	£13.00
Bacardi Coconut Rum, pineapple, cream, coconut cream, lime	
<b>DAIQUIRI (Raspberry/ Peach/ Passion fruit)</b>	£12.00
Bacardi Carta Blanca Rum, fruit syrup, fruit puree, lime	
<b>WHISKEY SOUR</b>	£13.00
Woodford Reserve Bourbon, bitters, lemon, sugar, foam	
<b>MARTINIS</b>	
<b>ESPRESSO MARTINI</b>	£13.00
Absolut Vodka, Tosolini Expré Liqueur, espresso, sugar	
<b>PASSION FRUIT MARTINI</b>	£13.00
Absolut Vanilia Vodka, Passoã Passion fruit Liqueur, pineapple, passion fruit syrup, passion fruit, Prosecco	
<b>GRAPESKIN MARTINI</b>	£14.00
Graham's Six Grapes, Discarded Grape Skin Vodka, cranberry, lime, sugar, cassia, bitters	
<b>ORANGE MARTINI</b>	£13.00
Slingsby Marmalade, orgeat, orange Curaçao, lime, orange juice, bitters	
<b>CLASSIC MARTINI (your way)</b>	£13.00
Tanqueray Gin, Noilly Pratt, bitters	
<b>NEGRONIS</b>	
<b>BOULEVARDIER</b>	£13.00
Woodford Reserve Bourbon, Campari bitters, Martini Reserva Rubino Vermouth	
<b>WHITE NEGRONI</b>	£13.00
Tanqueray Gin, Italicus Liqueur, Martini Reserva Ambrato Vermouth	
<b>CLASSIC NEGRONI</b>	£13.00
Bombay Sapphire Gin, Campari bitters, Martini Riserva Rubino Vermouth	
<b>NEGRONI FLIGHT</b>	£15.00
3 Negronis, Classic, White and Boulevardier	

<b>FRENCH 75</b>	£15.00
Cuvée Hotel du Vin Champagne, Tanqueray Gin, lemon, sugar	

<b>KIR ROYALE</b>	£15.00
Cuvée Hotel du Vin Champagne, Briottet Crème de Cassis, blackberry	

## COCKTAILS AU VIN

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

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

## SPRITZ

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

# Bar

## BEERS & CIDERS

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

## GIN

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

## RUM

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

## BRANDY

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

## LIQUEURS

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

## APERITIFS

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



# Bar

## VODKA

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

## TEQUILA & MEZCAL

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

## BLENDED & DELUXE WHISKY

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

## AMERICAN WHISKEY

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

## SINGLE MALT

### IRISH & ENGLISH

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

### LOWLAND

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

### HIGHLAND

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

### SPEYSIDE

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

### ISLAY

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

### ISLAND

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

English Breakfast | Decaffeinated Breakfast | Earl Grey

Organic Chamomile | Organic Peppermint | Pure Green

Blackberry & Raspberry | Lemon & Ginger

£4.50

### 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

**SCHWEPPES** 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**

175ml £3.00

Pineapple | Apple | Orange | Grapefruit | Cranberry

**KINGSDOWN MINERAL WATER**

330ml £2.95

Still or sparkling

**PUREZZA**

750ml £4.75

Still or sparkling





Bistro  
du Vin