



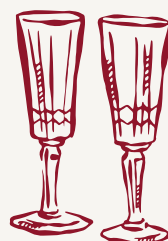
Bistro du Vin

Wine First. Always.

From the very beginning, Hotel du Vin was created with one guiding principle, the wine comes first. Our cellar is more than a list; it's a journey through vineyards, vintages, and stories, carefully curated to surprise, delight, and inspire. Every bottle has a character, a place it calls home, and a reason it's found its way here.

This philosophy has shaped everything we do. Exceptional wines, enjoyed without pretence, deserve food crafted with the same respect and attention, honest, flavoursome bistro dishes that let the wine shine. The magic lies in the pairing: the way a sip can lift a flavour, or a bite can reveal a hidden note in the glass.

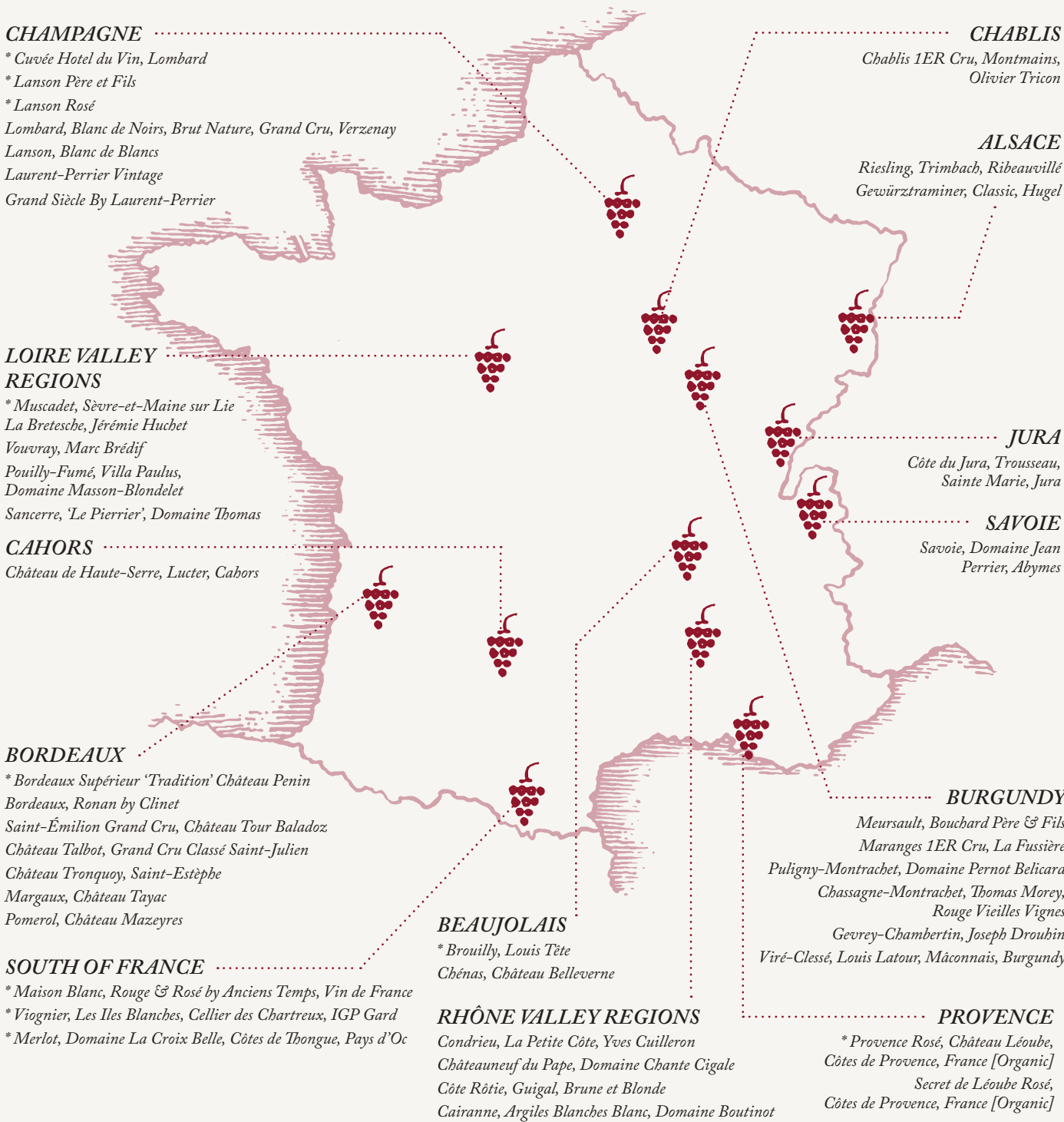
That's why our wine list comes before the menu. Because here, the glass is the starting point, the dish its perfect companion. At Hotel du Vin, we invite you to take your time, explore, and savour, because every great glass deserves a great plate alongside it.



Bistro du Vin Wine List

Wine; the very lifeblood of our Hotels & Bistros. You will find us passionate, but not pretentious; excited, but not elitist. We are here to help you explore, discover, or simply enjoy your favourites. Our expert in-house wine ambassadors and bar teams can draw from a cellar with an extensive mix of wines from around the world. It promises something for everyone ~ from a simplified selection of quaffable wines by the glass, to sophisticated and complex varieties from leading wine makers from every continent.

French food and wine are at the heart of Bistro du Vin and we have a selection of wines we are immensely proud of, from across the many notable wine appellations in France. Here you will find each of the regions and the wines currently featured within this list:



To Decant or Not to Decant?

The question of ‘should wine always be decanted’ is regularly asked by our guests. Before we can answer this let us look at the two main reasons why we decant wine. Firstly, to oxidise the wine through the transfer of wine from the bottle to the decanter, and the increased surface area of the wine to air contact in the decanter. This oxidation helps to soften the acidity in the wine and makes the wine ‘smoother’ and more enjoyable to drink. Secondly, the process of decanting helps to remove any sediment from the wine. However, does this mean that all wines should be decanted, and the answer is no!

Styles of wine that get the most benefit from being decanted are those either with high levels of sediment or bigger, more full-bodied reds such as Barolo from Italy and Cabernet based wines. These styles of wine are full bodied and high in tannins, the decanting process therefore helps to make these wines softer and more enjoyable to drink. Other wines, for instance most whites and lighter reds such as Pinot Noir tend not to benefit from the decanting process and may even deteriorate from being decanted. However, ultimately the choice of whether you wish to have your wine decanted or not is yours; we will just recommend the wines that benefit most from the decantation process.

CHAMPAGNE & SPARKLING WINE	glass 125ml	bottle 750ml
EINS, ZWEI, ZERO, SPARKLING RIESLING Leitz, Germany [Alcohol-Free]	£4.95	£27.95
PROSECCO, EXTRA DRY NV Fiol, Veneto, Italy	£7.95	£42.95
HENNERS BRUT NV East Sussex, England	£11.95	£69.95
CUVÉE HOTEL DU VIN Lombard, France	£12.95	£74.95
LANSON PÈRE ET FILS France	£15.95	£92.95
LANSON ROSÉ France	£16.95	£99.95

WHITE WINE	glass 175ml	glass 250ml	carafe 500ml	bottle 750ml
MAISON BLANC Anciens Temps, Vin de France	£7.50	£10.50	£20.95	£29.95
RIESLING Hills & Valleys, Pikes, Clare Valley, South Australia	£8.50	£11.95	£23.95	£34.95
MUSCADET Sèvre-et-Maine sur Lie La Bretesche, Jérémie Huchet, France	£8.95	£12.50	£24.95	£36.95
PINOT GRIGIO Puiatti, Friuli-Venezia Giulia, Italy	£9.50	£13.50	£26.95	£38.95
VIOGNIER Les Îles Blanches, Cellier des Chartreux, IGP Gard, France	£9.95	£13.95	£27.50	£39.95
VERDEJO Elias Mora, Rueda, Spain	£10.25	£14.50	£28.50	£40.95
SAUVIGNON BLANC Crowded House, Marlborough, New Zealand	£10.50	£14.95	£28.95	£42.95
CHARDONNAY V1, Journey's End, Stellenbosch, South Africa	£11.25	£16.25	£31.95	£46.95
CHABLIS Joseph Drouhin, France	£13.25	£18.95	£36.95	£54.95

ROSÉ WINE	glass 175ml	glass 250ml	carafe 500ml	bottle 750ml	magnum 1500ml
MAISON ROSÉ Anciens Temps, Vin de France	£7.50	£10.50	£20.95	£29.95	
ROSÉ SAUVAGE BY HOTEL DU VIN Clare Valley, South Australia	£8.95	£12.50	£24.95	£36.95	
PROVENCE ROSÉ Château Léoube, Côtes de Provence, France [Organic]	£11.95	£16.95	£33.50	£49.95	£99.95
SECRET DE LÉOUBE ROSÉ Côtes de Provence, France [Organic]				£65.95	

** This symbol shows wines that are available by the glass.*



Old World vs New World

Terms used frequently in the wine world, but what do they really mean? Well, there are a number of differences between New World and Old World wine growing countries and all of them have exceptions to the rules! Primarily most European countries are classed as Old World, since wine making originated in these countries and dates back hundreds of years. However, a more significant difference is the labelling terminology. Most wines that originate from Old World countries, such as France, Spain and Italy, are named after the place where they are produced. Whereas wines from the New World are often named after the grape variety or the brand name given by the producer, or both!

For example, Chablis, Bordeaux, Rioja, Barolo, Sancerre and Champagne are all places that are iconic for producing wines and they all have strict laws over what they can and cannot do in their grape growing and wine making, even down to which varieties they can or cannot grow. The New World does not have the same type of laws, hence you can have a 'Chardonnay' labelled wine from all over the world. However, unless you know which Old World wine region is permitted to grow which varieties you may not know that Chablis makes wines from Chardonnay grapes and Sancerre from Sauvignon Blanc grapes!

RED WINE

	glass 175ml	glass 250ml	carafe 500ml	bottle 750ml
MAISON ROUGE Anciens Temps, Vin de France	£7.50	£10.50	£20.95	£29.95
NERO D'AVOLA La Segreta, Planeta, Sicily, Italy	£8.50	£11.95	£23.95	£34.95
MERLOT Domaine La Croix Belle, Côtes de Thongue, Pays d'Oc, France [Organic]	£8.95	£12.50	£24.95	£36.95
BOM MALANDRO Symington's Family Estates, Douro DOC, Portugal	£9.50	£13.50	£26.95	£38.95
MALBEC BY HOTEL DU VIN Mendoza, Argentina	£9.95	£13.95	£27.50	£39.95
BEAUJOLAIS Brouilly, Louis Tête, France	£10.50	£14.95	£28.95	£42.95
BORDEAUX SUPÉRIEUR 'Tradition' Château Penin, France	£11.25	£16.25	£31.95	£46.95
PINOT NOIR Seifried Estate, Nelson, New Zealand	£11.95	£16.95	£33.50	£49.95
RIOJA RESERVA Lealtanza, Altanza, Spain	£13.25	£18.95	£36.95	£54.95

DESSERT WINES & PORT

	glass 50ml	glass 100ml	glass 125ml	bottle
MOSCATO D'ASTI Alasia, Italy [750ml bottle]			£5.50	£28.95
TOKAJI Late Harvest by Royal Tokaji, Hungary [500ml]	£5.00	£9.95		£46.95
LICOR DE TANNAT Familia Deicas, Uruguay [500ml]	£6.00	£11.95		£56.95
RESERVE BLENDED PORT Six Grapes by Graham's, Portugal [750ml]	£3.00	£5.95		£36.95
10 YEAR OLD TAWNY Graham's, Portugal [750ml]	£4.00	£7.95		£49.95
MADEIRA 10 Year Old Bual, Blandy's Portugal [750ml]	£5.00	£9.95		£69.95
20 YEAR OLD TAWNY Graham's, Portugal [750ml]	£6.00	£11.95		£84.95
QUINTA DOS MALVEDOS Vintage Port, Graham's, Portugal [375ml]				£48.95

125ml glasses also available on bottles with by the glass prices, excluding Dessert Wines & Port.

A discretionary service charge of 12.5% will be added to your bill. All prices in GBP and include VAT.

For special dietary requirements or allergy information, please speak with our staff before ordering.

Wine Glass Shapes

The bigger the glass, the better the wine, right? Wrong! The correct wine glass shape and size is more about matching with the style of the wine than the quality of it. For example, a high-acid white wine such as Sauvignon Blanc, no matter what the quality, will always be best enjoyed in a smaller wine glass. Whereas a Pinot Noir or an oaked Chardonnay should be in a larger, more bulbous 'Burgundy' wine glass and a full-bodied red, such as a Cabernet Sauvignon, in a tall, larger 'Bordeaux' wine glass.

There are a number of considerations in matching wine style and wine glass shape, including the way our nose and sense of smell receive these wines, but the main reason is the consideration of which parts of the tongue, the 'palate', we wish the wine to be received by.

The palate has different sections that identify the various elements of the wine. The glass shape helps to position the wine correctly around the palate whilst being drunk, to maximise the enjoyment of that style of wine. So, when wine is served in the correct glass, it can make a huge difference to the enjoyment of that wine!

Bistro du Vin Signature Selection

CHAMPAGNE & SPARKLING WINE

	bottle 750ml
JANSZ, CUVÉE ROSÉ, NV Tasmania, Australia	£56.95
HAMLEDON, BLANC DE BLANCS England	£88.95
LOMBARD, BLANC DE NOIRS, BRUT NATURE Grand Cru, Verzenay	£119.95
LANSON, BLANC DE BLANCS	£129.95
LAURENT-PERRIER VINTAGE	£132.95
GRAND SIÈCLE BY LAURENT-PERRIER	£269.95

WHITE WINE - FRANCE

	bottle 750ml
SAVOIE Domaine Jean Perrier, Abymes	£49.95
CAIRANNE Argiles Blanches Blanc, Domaine Boutinot, Southern Rhône	£51.95
RIESLING Trimbach, Alsace	£54.95
VOUVRAY Marc Brédif, Loire Valley	£58.95
GEWÜRZTRAMINER Classic, Hugel, Alsace	£62.95
VIRÉ-CLESSÉ Louis Latour, Mâconnais, Burgundy	£65.95
SANCERRE 'Le Pierrier', Domaine Thomas, Loire Valley	£72.95
CHABLIS 1ER Cru Montmains, Olivier Tricon	£74.95
POUILLY-FUMÉ Villa Paulus, Domaine Masson-Blondelet, Loire Valley	£78.95
CONDRIEU La Petite Côte, Yves Cuilleron, Rhône Valley	£102.95
MEURSAULT Bouchard Père & Fils, Burgundy	£135.95
PULIGNY-MONTRACHET Domaine Pernot Belicard, Burgundy	£142.95

WHITE WINE - REST OF THE WORLD

FLORÃO Quinta da Fonte Souto, Alentejo, Portugal	£42.95
SAVATIANO Papagiannakos, Attica, Greece	£44.95
GAVI DI GAVI La Minaia, Nicola Bergaglio, Italy	£46.95
SEMILLON Regna Loca, Rickety Bridge, Franschhoek, South Africa	£48.95
ALBARIÑO Lias by Martin Codax, Rías Baixas, Spain	£52.95
SAUVIGNON BLANC Awatere River by Louis Vavasour, Marlborough, New Zealand	£52.95
CHARDONNAY Kendall Jackson, Vintners Reserve, California, USA	£55.95
QUINTA DA FONTE SOUTO BRANCO Alentejo, Portugal	£62.95
DRY RIESLING Dönnhoff QbA, Nabe, Germany	£68.95
CHARDONNAY Catena Alta, Mendoza, Argentina	£72.95

Cork vs Screw Cap

Wine makers have lots of options now on how to seal their wine bottles. Real cork, artificial cork, plastic corks, screw caps, even glass stoppers are all available, but does the choice of stopper really make a difference? There are benefits to various bottle stoppers, so let's look at the top two options. Firstly, real cork has the romance and historical significance and is believed to be very important to the maturing process of wines that need time to age. However, the chances of a faulty wine from a bottle with a real cork are higher! Screw cap wines are more sustainable, cheaper and far less likely to cause a wine fault, but they do not have the same romance and presentation as a cork, nor do they have the same impact on the aging process. Overall our take on it is that for a wine that does not need to age to improve, such as a high-acid white made to be drunk young and fresh, a screw cap is ideal, but for a wine that needs time to age, such as a premium Bordeaux, we prefer the benefits of real cork.

Bistro du Vin Signature Selection

RED WINE - FRANCE

	<i>bottle</i> 750ml
<i>BEAUJOLAIS</i> Chénas, Château Belleverne	£42.95
<i>BORDEAUX SUPÉRIEUR</i> Ronan by Clinet, Bordeaux	£48.95
<i>CHÂTEAU DE HAUTE-SERRE</i> Lucter, Cahors	£54.95
<i>COTE DU JURA</i> Trousseau, Sainte Marie, Jura	£67.95
<i>CHÂTEAUNEUF DU PAPE</i> Domaine Chante Cigale, Southern Rhône Valley	£76.95
<i>MARANGES</i> 1ER Cru, La Fussière, Burgundy	£82.95
<i>MARGAUX</i> Château Tayac, Bordeaux	£95.95
<i>SAINT-ÉMILION GRAND CRU</i> Château Tour Baladoz, Bordeaux	£102.95
<i>CHASSAGNE-MONTRACHET</i> Thomas Morey, Rouge Vieilles Vignes, Burgundy	£114.95
<i>POMEROL</i> Château Mazeyres, Bordeaux	£118.95
<i>CHÂTEAU TRONQUOY</i> Saint-Estèphe, Bordeaux	£119.95
<i>GEVREY-CHAMBERTIN</i> Joseph Drouhin, Burgundy	£139.95
<i>CÔTE RÔTIE</i> Guigal, Brune et Blonde, Rhône Valley	£145.95
<i>SAINT-JULIEN</i> Château Talbot, Grand Cru Classé, Bordeaux	£179.95

RED WINE - REST OF THE WORLD

	<i>bottle</i> 750ml
<i>‘DOURO RED’</i> Quinta Do Crasto, Douro, Portugal	£37.95
<i>CARMÉNÈRE</i> Gran Reserva Tarapacá, Maipo, Chile	£38.95
<i>BOBAL</i> Sierra Norte Pasi�n de Bobal, Spain	£39.95
<i>PINOT NERO</i> Colterenzio, DOC, Alto Adige, Italy	£42.95
<i>SHIRAZ</i> The Riebke, Teusner, Barossa Valley, South Australia, Australia	£49.95
<i>ZINFANDEL</i> Edmeades, Mendocino County, California, USA	£52.95
<i>PURGATORI</i> Familia Torres, Costers del Segre, Spain	£53.95
<i>ALTITUDES RED</i> Ixsir, Lebanon	£54.95
<i>POST SCRIPTUM DE CHRYSOLA</i> Prats & Symington, Douro, Portugal	£59.95
<i>RIBERA DEL DUERO</i> ‘9 meses’ Carmelo Rodero, Spain	£60.95
<i>CABERNET SAUVIGNON</i> Thelema, Western Cape, South Africa	£62.95
<i>PINOT NOIR</i> ‘Juggernaut’ by Bogle, Russian River Valley, California, USA	£69.95
<i>RIOJA</i> Reserva, Unica, Sierra Cantabria, Spain	£72.95
<i>SYRAH</i> The Griffin by Journey’s End, Stellenbosch, South Africa	£79.95
<i>PRELUDIO</i> “Barrel Select” by Familia Deicas, Uruguay	£84.95
<i>AMARONE</i> Della Valpolicella, Reius, Sartori, Italy	£89.95
<i>BRUNELLO DI MONTALCINO</i> Il Poggione, Montalcino, Tuscany	£94.95
<i>CABERNET SAUVIGNON</i> Palermo by Orin Swift, Napa Valley, California, USA	£109.95
<i>MAS LA PLANA</i> [Cabernet Sauvignon], Familia Torres, Pened�s, Spain	£112.95
<i>GAUDIUM RESERVA</i> Marques De Caceres, Rioja, Spain	£129.95
<i>BAROLO</i> Propriet� Fontanafredda, Fontanafredda, Italy	£132.95
<i>CATENA ZAPATA MALBEC</i> Mendoza, Argentina	£144.95

Taste du Vin

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

CUV E HOTEL DU VIN

Lombard, France | 125ml

SAUMON FUM 

Oak smoked salmon, treacle soda bread and fromage blanc

ADD ON: HU TRES NATURE

Single

VIOGNIER

Les  les Blanches, Cellier des Chartreux, IGP Gard, France | 125ml

SOUPE   L’OIGNON

French onion soup

BOM MALANDRO

Symington’s Family Estates, Douro DOC, Portugal | 175ml

OR

CHARDONNAY

V1, Journey’s End, Stellenbosch, South Africa | 175ml

POITRINE DE PORC R TIE

Roasted pork belly, braised butter beans and wild mushrooms

UPGRADE  10PP: CH TEAUBRIAND

Pommes frites, haricots verts, sauce au poivre

MADEIRA

10 Year Old Bual, Blandy’s Portugal | 50ml

VALRHONA POT DE CHOCOLAT

Chantilly cream

RESERVE BLENDED PORT

Six Grapes by Graham’s, Portugal | 50ml

ASSIETTE DE FROMAGES

British cheese, biscuits and chutney

 79.95 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.

HOTELDUVIN.com

Amuse-Bouches

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

AMANDES FUMÉES [V] £3.95
Smoked almonds (307kcal)

PAIN AU LEVAIN À LA MÉLASSE [V] £6.95
Treacle sourdough with Beillevaire salted butter (188kcal)

PAN CONTOMAT £6.95
Calabrian anchovies (195kcal)

SAUCISSON SEC (88kcal) £7.50

MOUNT'S BAY SARDINES EN BOÎTE £16.50

Tinned Mount's Bay sardines, toasted sourdough
and watercress (329kcal)

HUÎTRES NATURE
Native rock oysters – single (80kcal) £4.95
Half a dozen (389kcal) £14.95 supplement ♦ £27.95

Pair with a glass of Champagne 125ml
CUVÉE HOTEL DU VIN £12.95
Lombard, France

Hors D'oeuvres

LA GRANDE SOUPE À L'OIGNON – UN CLASSIQUE DE LA MAISON

French onion soup (348kcal)

£10.95

The onion soup we're known for. Deep, rich, and unapologetically comforting. A cosy French classic with caramelised onions in a rich broth, topped with toasted bread and melted cheese. A simple, hearty favourite.

TARTIFLETTE DE SAVOIE £10.50

Alsacienne pancetta baked with creamy potatoes
and onions, under Yarlington cheese (681kcal)

PÂTÉ DE FOIES DE VOLAILLE £10.95

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

SAUMON FUMÉ £12.95

Oak smoked salmon, treacle soda bread
and fromage blanc (348kcal)

GAMBAS ROSSO £19.95

Grilled red prawns, toasted sourdough
and garlic butter (633kcal) £5.00 supplement ♦

CHAMPIGNONS SAUTÉS [VGI] £11.50

Sautéed wild mushrooms, Madeira sauce,
toasted sourdough (261kcal)

COQUILLES ST-JACQUES £18.50

Roasted scallops, gremolata and
herb crust (345kcal) £4.00 supplement ♦

SÉLECTION D'ENTRÉES £29.95

Pâté de Foies de Volaille, Saumon Fumé, Saucisson Sec,
Coquilles St-Jacques, Pain au Levain à la Mélasse &
Petites Lucques Olives (801kcal)

Plats Principaux

ENTRECÔTE À LA BORDELAISE £42.50

280g rib-eye steak, bordelaise sauce,
roasted bone marrow (469kcal) £10.00 supplement ♦

Pair with a glass of red 175ml
BORDEAUX SUPÉRIEUR £11.25
'Tradition' Château Penin, France

PAVÉ DE CABILLAUD £26.50

Pavé of cod, curried cauliflower purée, vinaigrette of
pomegranate, golden raisins, red onion and lime (330kcal)

POITRINE DE PORC RÔTIE £23.50

Roasted pork belly, braised butter beans
and wild mushrooms (1,182kcal)

Pair with a glass of red 175ml
RIOJA RESERVA £13.25
Lealtanza, Altanza, Spain

POISSON AU GRATIN £21.50

Traditional fish pie topped with mashed potato (521kcal)

BLANC DE POULET NOURRI AU MAÏS £25.95

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

PITHIVIERS AUX OIGNONS £19.95

**CARAMÉLISÉS, POTIMARRON
ET ÉPINARDS** [VGI]

Caramelised onion, squash and spinach pithivier,
celeriac purée, vegan jus (723kcal)

POISSON DU MARCHÉ ENTIER Market Price

Market fish

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) /

Plant-based halloumi [VGI] (260kcal)

Accompagnements & Sauces

POMMES FRITES [V] (494kcal) £5.95

CAMEMBERT POMME PURÉE [V] (242kcal) £5.95

HARICOTS VERTS [V] (113kcal) £5.95

RATATOUILLE PROVENÇALE [VGI] (63kcal) £5.95

CHOU ROUGE BRAISÉ AUX ÉPICES [V] £5.95

Braised spiced red cabbage (137kcal)

SALADE VERTE [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

♦ *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 Accompagnements & Sauces. Supplements apply to some dishes, as indicated.

We have added a £1 voluntary donation to your bill to help raise important funds for a charity we feel very strongly about, The Brain Charity. They provide life-changing practical, emotional and social support to anyone affected by a neurological condition, helping people to live better, more independent lives. We know it is a very personal choice, so please don't hesitate to ask us to remove it if you wish. Registered Charity No. 1114999



Pâtisseries Et Desserts

CRÈME BRÛLÉE [V] (615kcal) £9.95

LE VRAI FLAN PARISIEN [V] £9.95
Brandy soaked Agen prunes (589kcal)

VALRHONA 'NYANGBO' POT AU CHOCOLAT [VGI] £9.95
Chantilly cream (643kcal)

FONDANT AU CHOCOLAT ORIADO £9.95
Oriado chocolate, Kirsch cherries and vanilla ice cream (648kcal)

Pair with a glass of dessert wine 100ml

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

Artisan cheese, biscuits and chutney (487kcal)
Selection of cheeses includes: £2.95 supplement per person

BARON BIGOD Suffolk, England
A full-flavoured Brie-style cheese, handmade in Suffolk by Jonny Crickmore using milk from his own herd of Montbéliarde cows. It has a smooth, silky texture and a golden curd, with long, complex flavours of farmyard, morels, and warm earth.

ASHLYNN Worcestershire, England
A cheese of contrasts in more ways than one. Ashlynn has a striking monochrome appearance thanks to its pure white interior set against a dark ash-coated rind and a vein of charcoal running through its centre. The paste is fabulously buttery, but a spear of lemony sharpness pierces the richness and opens up intriguing savoury depths with a tingle of spice.

SPARKENHOE RED LEICESTER
Warwickshire, England
Sparkenhoe, made by David and Jo Clarke, is England's only unpasteurised Red Leicester cheese. It uses a traditional recipe and raw milk. Bound in cloth and matured for six to eight months, it has a superb sweet, nutty flavour and a citrus finish. The distinctive red colour comes from the addition of a harmless vegetable dye called annatto, a tradition that stretches back to the 17th century when a rich golden colour was seen as a sign of quality.

BARKHAM BLUE Berkshire, England
Barkham Blue is a semi-soft blue cheese made using super-creamy Guernsey and Jersey milk, which gives the final cheese a gorgeously buttery, melt-in-the-mouth consistency without the harsh tang associated with some blues. Handmade daily using traditional techniques, its distinctive shape comes from draining and moulding the curd in kitchen colanders. It's a cheese that is as visually striking as it is complex in flavour - decadently creamy, delicately blue, and utterly moreish.

Pair with a glass of port 100ml

20 YEAR OLD TAWNY Graham's, Portugal £11.95

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.



HOTELDUVIN.com

For further information on allergens please scan here.

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
PÂTÉ DE FOIES DE VOLAILLE
Chicken liver parfait, raisin chutney, toasted brioche
SAUMON FUMÉ
Oak smoked salmon, treacle soda bread and fromage blanc

BLANC DE POULET NOURRI AU MAÏS
Corn-fed chicken breast, wild mushrooms, burnt leeks, chicken velouté
PAVÉ DE CABILLAUD
Pavé of cod, curried cauliflower purée, vinaigrette of pomegranate, golden raisins, red onion and lime
PITHIVIERS AUX OIGNONS CARAMÉLISÉS, POTIMARRON ET ÉPINARDS
Caramelised onion, squash and spinach pithivier, celeriac purée, vegan jus

VALRHONA 'NYANGBO' POT AU CHOCOLAT
Chantilly cream
CRÈME BRÛLÉE
ASSIETTE DE FROMAGES*
Artisan cheese, biscuits and chutney *£2.95 Supp
*EXCLUDES SUNDAY LUNCH

CHATEAUBRIAND & MALBEC

Châteaubriand perfectly paired with a bottle of Argentinian Malbec, served with classic trimmings for two or more to share.
Available Sunday-Thursday for dinner
CHÂTEAUBRIAND 500G
Pommes frites, salad and peppercorn sauce
A BOTTLE OF MALBEC BY HOTEL DU VIN
Mendoza, Argentina
£39.50 PER PERSON... SAVING OVER 24%!

There's More to Savour at

Bistro du Vin

Your table awaits



Scan to book now

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 choice of Plats Principaux and finally followed by a delicious dessert.

2 COURSES £29.95 | 3 COURSES £34.95



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.

£79.95 PER PERSON
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

COCKTAILS AU VIN

HOTEL DU VIN FIZZ Cuvée Hotel du Vin Champagne, Absolut Vodka, Briottet Crème de Framboise, pineapple	£15.00
ENGLISH 75 Henners Brut NV, Tanqueray Gin, lemon, sugar	£15.00
LE LANSON Lanson Champagne Rosé, Briottet Liqueur de Litchi, Mancino Vermouth Sakura, sugar, lemon	£15.00
PEACH BELLINI Fiol Prosecco, Briottet Crème de Pêche, peach	£15.00
CLASSIC CHAMPAGNE COCKTAIL Cuvée Hotel du Vin Champagne, Hennessy Cognac, bitters, sugar	£15.00
KIR ROYALE Lanson Père et Fils, Briottet Crème de Cassis, blackberry	£15.00
GRAPEVINE GALE Discarded Chardonnay Vodka, Mancino Vermouth Sakura, grapes, cranberry, lime, Fever-Tree Ginger ale	£14.00
PIEDMONT PALOMA 818 Blanco, Moscato D’Asti, Briottet Crème de Pêche, Briottet Orange Curaçao, lime, peach	£14.00
PORT OF JUANICO Absolut Vodka, Licor de Tannat, Graham’s Six Grapes, Briottet Crème de Mûre, lime, cranberry, bitters, demerara	£14.00
MOSCATO MULE Grey Goose Vodka, Moscato D’Asti, Fever-Tree Ginger Beer, lime, sugar, mint	£14.00
818 ESTATE 818 Blanco, grapes, lime, mint, sugar, grenadine	£14.00
HONEYED GROVE Royal Tokaji, Tanqueray Gin, Fever-Tree Sicilian lemonade, Briottet d’Abricot, apricot, honey, lime	£14.00
PORT & TONIC Graham’s No5 Port, Fever-Tree Mediterranean tonic, lemon, mint	£13.00
PROVENCE SPRITZ Puerto de Indias Strawberry Gin, Provence Rosé, apple, raspberrry purée, strawberry, lemonade	£13.00
APEROL SPRITZ Aperol, Prosecco, soda, orange	£13.00
PIMM’S SPRITZ Pimm’s, Prosecco, lemonade, mint, strawberry, lime, cucumber	£13.00
MARINE SPRITZ ^(NA) Marine Everleaf, Eins Zwei Zero, Fever-Tree Refreshingly Light Tonic, cucumber, lime	£11.00

CLASSICS

OLD FASHIONED Woodford Reserve Bourbon, demerara, bitters	£13.00
GARDEN MOJITO Hendrick’s Gin, St-Germain Elderflower Liqueur, Elderflower Cordial, cucumber, mint, lime, soda	£13.00
MARGARITA 818 Blanco Tequila, Cointreau, lime, agave, salt	£13.00
COSMOPOLITAN Absolut Citron Vodka, Cointreau, cranberry, lime	£13.00
PIÑA COLADA Bacardi Coconut Rum, pineapple, cream, coconut cream, lime	£13.00
BLOODY MARY Sapling Vodka, tomato, spices	£13.00
ESPRESSO MARTINI Absolut Vodka, Tosolini Exprè Liqueur, espresso, sugar	£13.00
NEGRONI Bombay Sapphire Gin, Campari bitters, Martini Riserva Rubino Vermouth	£13.00
FRENCH MARTINI Absolut Vodka, Briottet Crème de Framboise, raspberry, pineapple, lime, foamer	£13.00
CLASSIC MARTINI Tanqueray Gin, Noilly Prat Vermouth, bitters	£13.00
PASSIONFRUIT MARTINI Absolut Vanilia Vodka, Passoã Passion Fruit Liqueur, pineapple, passion fruit, Prosecco	£13.00
AMARETTO SOUR Saliza Tosolini Amaretto, vanilla, bitters, lemon, foamer	£13.00
FOREST DAIQUIRI ^(NA) Forest Everleaf, lime, honey	£11.00
COSNOPOLITAN ^(NA) Mountain Everleaf, cranberry, lime, sugar	£11.00
PASSIONFRUIT MARTINI ^(NA) Forest Everleaf, Passion fruit syrup, passion fruit purée, pineapple, lime, Eins Zwei Zero	£11.00
NO-JITO ^(NA) Marine Everleaf, lime, sugar, soda, mint	£11.00
ORANGE & GINGER ^(NA) Forest Everleaf, Fever-Tree Ginger Ale, orange	£11.00

Bar

BRANDY

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

LIQUEURS

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

APERITIFS

	50ml	
APEROL Italy	(ABV 11%)	£5.00
CAMPARI BITTER Italy	(ABV 25%)	£5.00
MARTINI RISERVA RUBINO Italy	(ABV 18%)	£5.00
PIMM’S NO.1 England	(ABV 25%)	£5.00
PERNOD PASTIS France	25ml (ABV 40%)	£5.00

BEERS & CIDERS

HEINEKEN Holland	330ml (ABV 5.0%)	£6.00
HEINEKEN 0% Holland	330ml (ABV 0.0%)	£5.00
BIRRA MORETTI Italy	330ml (ABV 4.6%)	£6.00
VEDETT EXTRA PILSNER Belgium	330ml (ABV 5.0%)	£6.50
VEDETT EXTRA ORDINARY IPA Belgium	330ml (ABV 5.5%)	£6.50
LEFFE BLONDE Belgium	330ml (ABV 6.0%)	£6.50
CHOUFFE CHERRY Belgium	330ml (ABV 8.0%)	£7.50
PAUWEL KWAK AMBER ALE Belgium	330ml (ABV 8.4%)	£7.50
OLD MOUT New Zealand	300ml (ABV 4.0%)	£6.50
Pineapple & Raspberry Kiwi & Lime Berries & Cherries		
ASPALL SUFFOLK	330ml (ABV 5.5%)	£6.50
DRAUGHT CYDER England		

GIN

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

RUM

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

All spirits served in 25ml measures unless stated



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>PATRÓN SILVER 100% AGAVE</i> Mexico	(ABV 40.0%)	£6.00
<i>PATRÓN REPOSADO 100% AGAVE</i> Mexico	(ABV 40.0%)	£6.50
<i>PATRÓN 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 CARIBBEAN 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

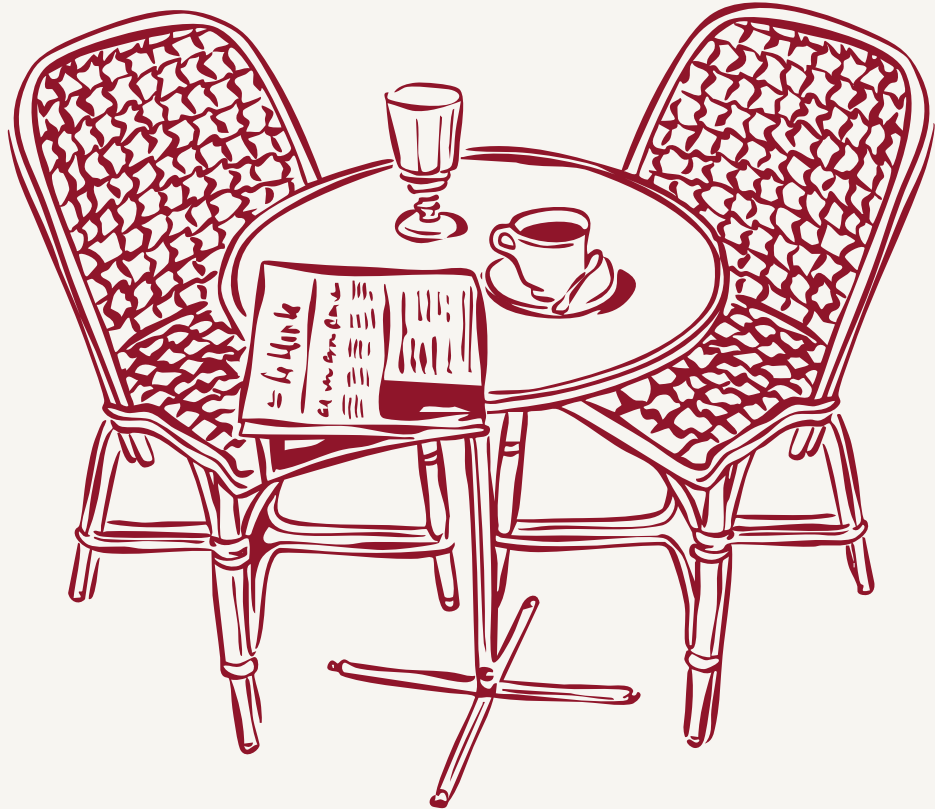
Bar

SOFT DRINKS

<i>COKE</i> Coca-Cola Diet Coke Coca-Cola Zero	330ml	£4.50
<i>MIXERS</i> Coca-Cola Diet Coke	200ml	£3.50
<i>SCHWEPPE'S</i> Lemonade Soda Water	200ml	£3.50
<i>FEVER-TREE TONIC</i> Indian Refreshingly Light Mediterranean Elderflower	200ml	£4.00
<i>FEVER-TREE GINGER ALE</i>	200ml	£4.00
<i>FEVER-TREE GINGER BEER</i>	200ml	£4.00
<i>FEVER-TREE SICILIAN LEMONADE</i>	275ml	£4.50
<i>FEVER-TREE SPARKLING ELDERFLOWER</i>	275ml	£4.50
<i>FRUIT JUICES</i> Pineapple Apple Orange Grapefruit Cranberry	175ml	£3.50
<i>KINGSDOWN MINERAL WATER</i> Still or sparkling	330ml	£2.95
<i>PUREZZA</i> Still or sparkling	750ml	£4.75

HOT DRINKS

<i>TEA</i> English Breakfast Decaffeinated Breakfast Earl Grey Organic Chamomile Organic Peppermint Pure Green Blackberry & Raspberry Lemon & Ginger	£4.50
<i>COFFEE</i> Americano <i>(2kcal)</i> Espresso <i>(1kcal)</i> Macchiato <i>(13kcal)</i> Double Espresso <i>(2kcal)</i> Double Macchiato <i>(15kcal)</i> Latte <i>(74kcal)</i> Cappuccino <i>(42kcal)</i> Flat White <i>(64kcal)</i>	£4.50
<i>HOT CHOCOLATE</i> <i>(143kcal)</i>	£4.50
<i>MOCHA</i> <i>(132kcal)</i>	£4.50
<i>LIQUEUR COFFEE</i> Cotswolds Cream Amaretto Cognac Irish coffee served with Bushmills 10 Year Old	£10.20





**Bistro
du Vin**