





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 pretense, 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.





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 oxidate 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 *Chateau 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	

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 make 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 Tete, 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.

Bar Food Menu

Petites Assiettes

PETITES OLIVES LUCQUES [VGI] *(94kcal)*	£5.95
SMOKED ALMONDS [V] *(307kcal)*	£3.95
TREACLE SOURDOUGH BREAD [V] Beillevaire salted butter *(188kcal)*	£6.95
TOULOUSE PIGS IN BLANKETS Honey and mustard glaze *(665kcal)*	£10.95
SAUCISSON SEC Cornichons *(88kcal)*	£7.50
NATIVE ROCK OYSTERS	Single *(80kcal)* £4.95 Half a dozen *(389kcal)* £27.95

Les Sandwichs

JAMBON BEURRE £10.50
Thick cut ham, cornichons, French butter in a baguette style crusty roll with Dijonnaise *(317kcal)*

SAUCISSON & CORNICHON BRIOCHÉ £11.50
Sliced French saucisson, cornichons in a soft brioche roll with Dijonnaise *(640kcal)*

AVOCADO TOAST £9.50
Avocado on toast, chunky cherry tomato salsa and toasted sourdough [VGI] *(289kcal)*
Served with poached eggs *(339kcal)* [V] £10.50

TURKEY & STUFFING BAGUETTE £13.95
Turkey and stuffing with cranberry mayonnaise, pigs in blankets, lettuce, and tomato in a baguette. *(571kcal)*

CRANBERRY & BRIE CROQUE £13.95
Oven-baked with Normandy Brie *(524kcal)*

PAN BAGNAT £10.50
A crusty baguette roll stuffed with tomatoes, soft boiled egg,
black Niçoise olives, red onion and peppers [V] *(248kcal)*
Add: Tuna *(453kcal)* £4.00

ADD Pommes frites [V] *(494kcal)* £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.

For further information on allergens scan here.

Bar Food Menu

Plats à Partager

FRIED EGG CRISPS WITH IBÉRICO HAM & MANCHEGO £14.95
Torres fried egg-flavored crisps served with Ibérico ham and Manchego cheese. *(720kcal)*

BLACK TRUFFLE CRISPS WITH BRIE £14.95
Torres black truffle crisps and Brie *(907kcal)*

OLIVE OIL CRISPS WITH ANCHOVIES & STUFFED OLIVES £14.95
Torres extra virgin olive oil crisps, anchovies and pimento stuffed olives *(793kcal)*

MOUNT BAY TINNED SARDINES £16.50
Toasted sourdough and watercress *(332kcal)*

TINNED CANTABRIAN TUNA £16.50
Cantabrian tuna in olive oil, toasted sourdough & watercress *(450kcal)*

CHEESE & CHARCUTERIE PLATTER £25.50
A selection of cheeses, saucisson sec, duck rillettes, pickles, and chutney *(856kcal)*

CHEESE PLATE £12.95
Artisan cheese, biscuits and chutney *(487kcal)*

Plats Rapide

LA GRANDE SOUPE À L'OIGNON French onion soup, *(348kcal)*	£10.95
JERUSALEM ARTICHOKE, MUSHROOM & TRUFFLE SOUP [VGI] *(348kcal)*	£10.95

WAGYU STEAK HACHÉ £19.95
Coarsely ground wagyu beef patty. Served with pommes frites, petit salad and peppercorn sauce *(1,272kcal)*

BURGERS ET FRITES CLASSIQUES £19.50
200g burger patty, relish, bacon, grilled cheese, brioche bun, served with pommes frites *(1,187kcal)* OR
Plant-based burger patty, mushroom ketchup, grilled vegan feta cheese, plant based brioche bun, served with pommes frites *(1,143kcal)* [VGI]

ADD Pommes frites *(494kcal)* [V] £5.95

Cocktails

COCKTAILS AU VIN

HOTEL DU VIN FIZZ £15.00
Cuvée Hotel du Vin Champagne, Absolut Vodka, Briottet Crème de Framboise, pineapple

ENGLISH 75 £15.00
Henners Brut NV, Tanqueray Gin, lemon, sugar

LE LANSON £15.00
Lanson Champagne Rosé, Briottet Liqueur de Litchi, Mancino Vermouth Sakura, sugar, lemon

PEACH BELLINI £15.00
Fiol Prosecco, Briottet Crème de Pêche, peach

CLASSIC CHAMPAGNE COCKTAIL £15.00
Cuvée Hotel du Vin Champagne, Hennessy Cognac, bitters, sugar

KIR ROYALE £15.00
Lanson Père et Fils, Briottet Crème de Cassis, blackberry

GRAPEVINE GALE £14.00
Discarded Chardonnay Vodka, Mancino Vermouth Sakura, grapes, cranberry, lime, Fever-Tree Ginger ale

PIEDMONT PALOMA £14.00
818 Blanco, Moscato D'Asti, Briottet Crème de Pêche, Briottet Orange Curaçao, lime, peach

PORT OF JUANICO £14.00
Absolut Vodka, Licor de Tannat, Graham's Six Grapes, Briottet Crème de Mûre, lime, cranberry, bitters, demerara

MOSCATO MULE £14.00
Grey Goose Vodka, Moscato D'Asti, Fever-Tree Ginger Beer, lime, sugar, mint

818 ESTATE £14.00
818 Blanco, grapes, lime, mint, sugar, grenadine

HONEYED GROVE £14.00
Royal Tokaji, Tanqueray Gin, Fever-Tree Sicilian lemonade, Briottet d'Abricot, apricot, honey, lime

PORT & TONIC £13.00
Graham's No5 Port, Fever-Tree Mediterranean tonic, lemon, mint

PROVENCE SPRITZ £13.00
Puerto de Indias Strawberry Gin, Provence Rosé, apple, raspberry purée, strawberry, lemonade

APEROL SPRITZ £13.00
Aperol, Prosecco, soda, orange

PIMM'S SPRITZ £13.00
Pimm's, Prosecco, lemonade, mint, strawberry, lime, cucumber

MARINE SPRITZ (NA) £11.00
Marine Everleaf, Eins Zwei Zero, Fever-Tree Refreshingly Light Tonic, cucumber, lime

Cocktails

CLASSICS

OLD FASHIONED £13.00
Woodford Reserve Bourbon, demerara, bitters

GARDEN MOJITO £13.00
Hendrick's Gin, St-Germain Elderflower Liqueur, Elderflower Cordial, cucumber, mint, lime, soda

MARGARITA £13.00
818 Blanco Tequila, Cointreau, lime, agave, salt

COSMOPOLITAN £13.00
Absolut Citron Vodka, Cointreau, cranberry, lime

PIÑA COLADA £13.00
Bacardi Coconut Rum, pineapple, cream, coconut cream, lime

BLOODY MARY £13.00
Sapling Vodka, tomato, spices

ESPRESSO MARTINI £13.00
Absolut Vodka, Tosolini Exprè Liqueur, espresso, sugar

NEGRONI £13.00
Bombay Sapphire Gin, Campari bitters, Martini Riserva Rubino Vermouth

FRENCH MARTINI £13.00
Absolut Vodka, Briottet Crème de Framboise, raspberry, pineapple, lime, foamer

CLASSIC MARTINI £13.00
Tanqueray Gin, Noilly Prat Vermouth, bitters

PASSIONFRUIT MARTINI £13.00
Absolut Vanilia Vodka, Passoã Passion Fruit Liqueur, pineapple, passion fruit, Prosecco

AMARETTO SOUR £13.00
Saliza Tosolini Amaretto, vanilla, bitters, lemon, foamer

FOREST DAIQUIRI (NA) £11.00
Forest Everleaf, lime, honey

COSNOPOLITAN (NA) £11.00
Mountain Everleaf, cranberry, lime, sugar

PASSIONFRUIT MARTINI (NA) £11.00
Forest Everleaf, Passion fruit syrup, passion fruit purée, pineapple, lime, Eins Zwei Zero

NO-JITO (NA) £11.00
Marine Everleaf, lime, sugar, soda, mint

ORANGE & GINGER (NA) £11.00
Forest Everleaf, Fever-Tree Ginger Ale, orange

Bar

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

LIQUEUR COFFEE £10.20
Cotswolds Cream | Amaretto | Cognac
Irish coffee served with Bushmills 10 Year Old

SOFT DRINKS

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

Bar

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 Pineapple & Raspberry | Kiwi & Lime | Berries & Cherries	00ml (ABV 4.0%)	£6.50
ASPALL SUFFOLK DRAUGHT CYDER England	330ml (ABV 5.5%)	£6.50

BRANDY

HENNESSY VS COGNAC	(ABV 40.0%)	£6.50
HENNESSY XO COGNAC	(ABV 40.0%)	£14.00
BARON DE SIGOGNAC 10 ANS D'AGE ARMAGNAC	(ABV 40.0%)	£6.50
DOMAINE DUPONT FINE CALVADOS PAYS D'AUGE	(ABV 40.0%)	£7.00

LIQUEURS

SALIZA AMARETTO Italy	(ABV 28.0%)	£5.00
COTSWOLDS CREAM England	50ml (ABV 17.0%)	£7.00
TOSOLINI EXPRÉ Italy	(ABV 28.0%)	£5.00
TOSOLINI SAMBUCA Italy	(ABV 28.0%)	£5.00
TOSOLINI LIMONCELLO Italy	(ABV 28.0%)	£5.00
DRAMBUIE Scotland	(ABV 40.0%)	£5.00
COINTREAU France	(ABV 40.0%)	£5.00
ITALICUS ROSOLIO Italy	(ABV 20.0%)	£5.00
BRIOTTET LIQUEURS France		£5.00
ST-GERMAIN France	(ABV 20.0%)	£5.00

All spirits served in 25ml measures unless stated

Bar

APERITIFS

		50ml
APEROL Italy	(ABV 11.0%)	£5.00
CAMPARI BITTER Italy	(ABV 25.0%)	£5.00
MARTINI RISERVA RUBINO Italy	(ABV 18.0%)	£5.00
PIMM'S NO1 England	(ABV 25.0%)	£5.00
PERNOD PASTIS France	25ml (ABV 40.0%)	£5.00

VODKA

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

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

Bar

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

TEQUILA & MEZCAL

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

BLENDED & DELUXE WHISKY

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

AMERICAN WHISKEY

JACK DANIELS OLD NO.7 TENNESSEE USA	(ABV 40.0%)	£5.50
WOODFORD RESERVE, KENTUCKY STRAIGHT BOURBON USA	(ABV 43.2%)	£5.75
BULLEIT KENTUCKY STRAIGHT BOURBON USA	(ABV 45.0%)	£5.50
RITTENHOUSE 100 PROOF, STRAIGHT RYE USA	(ABV 50.0%)	£6.00

All spirits served in 25ml measures unless stated

Bar

SINGLE MALT

IRISH & ENGLISH

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

LOWLAND

AUCHENTOSHAN 3 WOOD	(ABV 43.0%)	£7.00
12 YEAR OLD GLENKINCHIE	(ABV 43.0%)	£6.50

HIGHLAND

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

SPEYSIDE

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

ISLAY

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

ISLAND

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

All spirits served in 25ml measures unless stated



Bistro
du Vin