

# SPÉCIAL DU JOUR

✦ *Making everyday at  
Bistro du Vin special* ✦

**MAIN COURSE & DRINK | £19.95**

*175ml glass of house wine, a beer or soft drink*

✦ *Please ask your server  
& brighten up your day* ✦

## MONDAY

**BROCOLI RÔTI  
& POIS CHICHES**  
[VGI]

## TUESDAY

**LE CAMEMBURGER  
&  
POMMES FRITES**

## WEDNESDAY

**MOULES  
MARINIÈRE &  
POMMES FRITES**

## THURSDAY

**STEAK HACHÉ &  
PETITE SALADE**

## FRIDAY

**FISH & CHIPS  
À LA LEFFE\***  
\*£5 Supp

## SATURDAY

**POULET NOIR  
RÔTI\***  
\*£12.50 Supp

## SUNDAY

**CONTRE-FILET  
DE BOEUF  
RÔTI**

## Bistro du Vin

### 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.

£59.95 PER PERSON  
(based on minimum of two sharing)

### CHATEAUBRIAND & MALBEC

Chateaubriand perfectly paired with a bottle  
of Argentinian Malbec, served with classic  
trimmings for two or more to share  
£39.50 per person... saving over 24%!  
Available Sunday-Thursday for dinner

**CHATEAUBRIAND 500G**  
Pommes frites, salad and peppercorn sauce  
**A BOTTLE OF MALBEC  
BY HOTEL DU VIN**  
Mendoza, Argentina

### FORMULE

3 COURSES SERVED  
WITHIN 30 MINUTES

*Monday-Sunday  
Lunch (\*EXCLUDING SUNDAY LUNCH)  
Early Dinner (5:00pm-7:00pm)*

**CÉLERI RÉMOULADE**

**SCHNITZEL**

Chicken or halloumi

**BROCOLI RÔTI & POIS CHICHES**

**CRÈME BRÛLÉE**

**£24.95**

*Includes 175ml glass of house wine,  
a beer or soft drink*

### 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

Smoked salmon, treacle soda bread and fromage Blanc

#### CARPACCIO DE PASTÈQUE, FETA AFFINÉE EN FÛT

Watermelon carpaccio, barrel aged feta, seeds, shallots and rocket

#### SCHNITZEL Chicken or halloumi [V]

#### MERLU AU BEURRE NOISETTE

Brown butter baked hake, samphire, cucumber and mace croutons

#### BROCOLI RÔTI & POIS CHICHES

Roasted broccoli, chickpeas, whipped feta, charred red peppers

#### SALADE MAISON Chicken, tiger prawns or halloumi

#### CRÈME BRÛLÉE

#### POT AU CHOCOLAT

#### DÉLICE MYRTILLES, CRÈME AU CITRON

#### GLACES ET SORBETS

#### ASSIETTE DE FROMAGES\*

\*£2.95 Supp

\*EXCLUDES SUNDAY LUNCH

### SUNDAY LUNCH

A BRITISH INSTITUTION

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 a delicious Dessert.

2 COURSES £29.95 | 3 COURSES £34.95



Prices from £29.95 per person

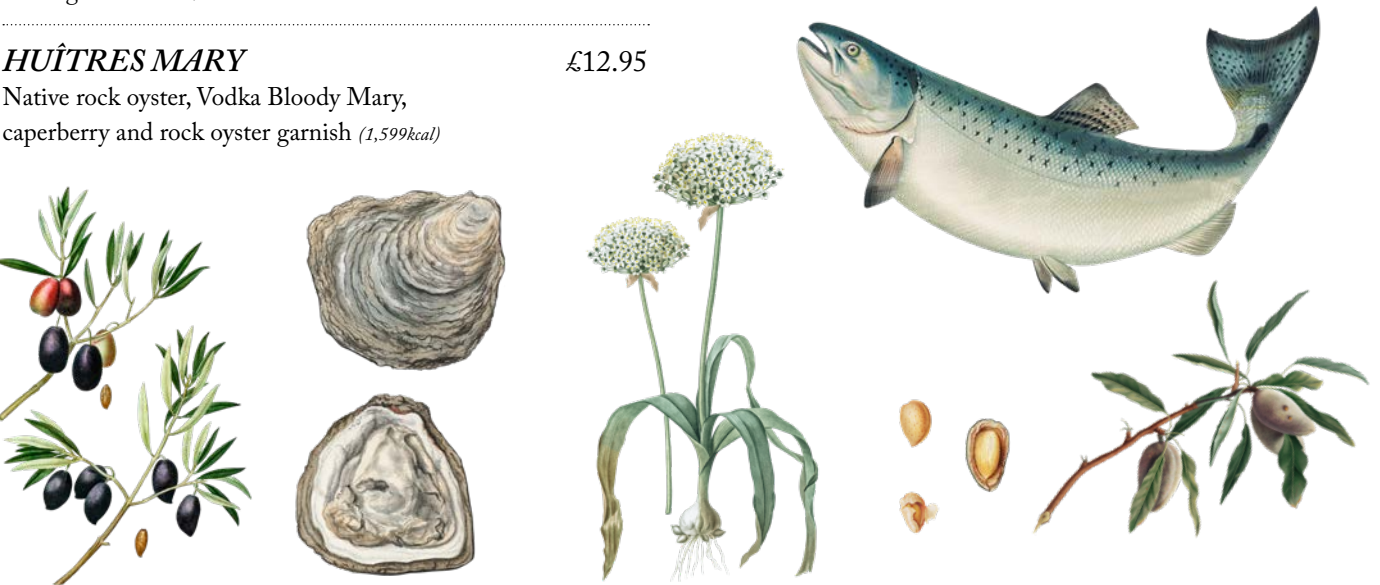

£40.95 with a glass of Champagne

### 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.

COCKTAILS			
CHAMPAGNE COCKTAILS			
CLASSIC CHAMPAGNE COCKTAIL	£13.95	FRENCH FIZZ	£13.95
Cuvée Hotel du Vin Champagne, Hennessy Cognac, bitters, sugar		Cuvée Hotel du Vin Champagne, Absolut Vodka, Briottet Crème de Framboise, pineapple	
BELLINI ROYALE	£13.95	KIR ROYALE	£13.95
Cuvée Hotel du Vin Champagne, Briottet Crème De Pêche, peach		Cuvée Hotel du Vin Champagne, Briottet Crème de Cassis, blackberry	
FRENCH 75	£13.95	MIMOSA	£10.95
Cuvée Hotel du Vin Champagne, Tanqueray Gin, lemon, sugar, soda		Cuvée Hotel du Vin Champagne, orange	
COCKTAILS AU CLASSIQUE	£12.95	COCKTAILS AU VIN	£12.95
BLOODY MARY		CABERNET SOUR	
Absolut Vodka, tomato, spices		Slingsby Marmalade Gin, Showdown Cabernet Sauvignon, lemon, grape, sugar	
COSMOPOLITAN		GRAHAMS PORT OLD FASHIONED	
Absolut Citron Vodka, Cointreau, cranberry, lime		Woodford Reserve Bourbon, Reserve Blended Port ‘Six Grapes by Graham’s’, sugar, orange	
GARDEN MOJITO		MALVASIA SOARES	
Hendricks Gin, St Germain Elderflower Liqueur, Elderflower Cordial, cucumber, mint, soda		Grahams Blend No.5 White Port, El Jimador Reposado Tequila, Crème de Pêche, agave, lime	
MARGARITA		PROVENCE ROSÉ CRUSH	
El Jimador Reposado Tequilla, Cointreau, lime, agave, salt		Puerto de Indias Strawberry Gin, Briottet Crème de Framboise, Château Gairoird Provence Rosé, apple, strawberry, raspberry	
OLD FASHIONED		GRAHAM’S BLEND NO.5 WHITE PORT & TONIC	
Woodford Reserve Bourbon, demerara, bitters		Graham’s Blend No.5 White Port, Fever-Tree Mediterranean Tonic, lemon, mint	
PINA COLADA		GIN & TONICS	£10.95
Bacardi Coconut Rum, pineapple, cream, coconut, lime		BROCKMANS	
RASPBERRY DAIQUIRI		GIN MARE	
Bacardi Carta Blanca Rum, Briottet Crème de Framboise, bitters, lime, sugar, raspberry		Fever-Tree Indian Tonic, orange, rosemary	
MARTINIS		PUERTO DE INDIAS	
ESPRESSO MARTINI		Fever-Tree Slimline Tonic, strawberry, mint	
Absolut Vodka, Tosolini Exprè Liqueur, espresso, sugar		SAPLING	
PASSION FRUIT MARTINI		Fever-Tree Slimline Tonic, lemon	
Absolut Vanilia Vodka, Passoã Passion Fruit Liqueur, pineapple, passion fruit, Prosecco		SLINGSBY RHUBARB	
SOURS		Fever-Tree Elderflower Tonic, orange, raspberry	
RHUBARB SOUR		NON-ALCOHOLIC COCKTAILS	£9.95
Slingsby Rhubarb Gin, bitters, raspberry, lemon, sugar		COSNOPOLITAN	
WHISKEY SOUR		Mountain Everleaf, cranberry, lime, sugar	
Woodford Reserve Bourbon, bitters, lemon, sugar, foam		FOREST DAIQUIRI	
AMARETTO SOUR		Forest Everleaf, lime, honey	
Saliza Tosolini Amaretto, bitters, lemon, sugar, foam		MARINE SPRITZ	
NEGRONIS		Marine Everleaf, light Fever-Tree tonic, cucumber, lime	
BOULEVARDIER		NOJITO	
Woodford Reserve Bourbon, Campari bitters, Martini Reserva Rubino Vermouth		Marine Everleaf, lime, sugar, soda, mint	
WHITE NEGRONI		ORANGE & GINGER HIGHBALL	
Tanqueray Gin, Italicus Liqueur, Martini Reserva Ambrato Vermouth		Forest Everleaf, Fever-Tree Ginger ale, orange	
CLASSIC NEGRONI			
Bombay Sapphire Gin, Campari bitters, Martini Reserva Rubino Vermouth			
NEGRONI FLIGHT	£15.00		
3 Negronis, Classic, White and Boulevardier			

BISTRO DU VIN			
Serving classical French dishes with a modern twist, designed by Chef Director Matt Powell. With contemporary yet traditional finishes, our Bistros have a sense of sophistication and pay a perfect complement to our ethos, which is all about serving heart-warming food and quality artisan ingredients. We celebrate the changing of seasons and the bountiful produce they bring. We are delighted to serve a selection of Chef’s daily specials, curated by our talented teams using fresh seasonal ingredients and local produce. We encourage you to relax, dine, and soak up the atmosphere. Please speak with your server for more details.			
AMUSE-BOUCHES			
PETITES OLIVES LUCQUES [VGI] (94kcal)	£5.95	HUÎTRES ROCK NATIVES	
		Native rock oysters - single (80kcal)	£4.95
AMANDES FUMÉES [V]	£3.95	Half a dozen (389kcal)	£15 supplement ♦ £26.95
Smoked almonds (307kcal)			
PAIN D’ÉPI [V]	£8.50		
Maison Bordier butter (188kcal)			
Additions £2.00:			
Pork Rilette (56kcal) / Salmon Paté (182kcal) / Houmous [VGI] (35kcal)			
SAUCISSON SEC	£6.95		
Cornichons (88kcal)			
CROQUETTES DE SAUMON MARINÉ AU CIDRE DE NORMANDIE	£7.95		
Normandy cider cured salmon fishcakes, curried mayonnaise (647kcal)			
FOUGASSE [V]	£8.50		
Black garlic aioli (1,024kcal)			
HUÎTRES MARY	£12.95		
Native rock oyster, Vodka Bloody Mary, caperberry and rock oyster garnish (1,599kcal)			
			
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	



HORS D’OEUVRES

**SOUPE A L'OIGNON** £10.95  
French onion soup (349kcal)

**CHAMPIGNONS SAUTÉS** [VGI] £9.95  
Sautéed wild mushrooms, Madeira sauce, toasted sourdough (222kcal)

**OEUF MAYONNAISE** £9.95  
Soft boiled Burford Brown hen’s egg, Dijon mayonnaise and shaved bottarga (290kcal)

**PÂTÉ DE FOIES DE VOLAILLE** £9.50  
Chicken liver parfait, raisin chutney, toasted brioche (361kcal)

**TARTARE DE BOEUF** £13.95  
Chopped raw Donald Russell beef, piment d’Espelette Béarnaise (787kcal)

Pair with a glass of red 175ml  
**BEAUJOLAIS** £10.25  
Brouilly, Louis Tête, France

**CARPACCIO DE PASTÈQUE, FETA AFFINÉE EN FÛT** [VGIA] £9.95  
Watermelon carpaccio, barrel aged feta, roasted pumpkin seeds, shallots and rocket (396kcal)

**SAUMON FUMÉ** £11.50  
Severn & Wye smoked salmon, treacle soda bread and fromage Blanc (297kcal)

**SALADE DE CRABE & FENOUIL** £11.95  
Portland Shellfish crab and fennel salad, orange and mustard vinaigrette (168kcal)

**CREVETTES TIGRE GRILLÉES** £13.95  
Grilled tiger prawns, chilli, garlic and pastis butter (628kcal) £1.50 supplement

**NOIX DE SAINT-JACQUES RÔTIES** £17.95  
Roasted king scallops, café de Paris butter (566kcal) £6 supplement

Pair with a glass of white 175ml  
**RIESLING** £8.65  
Hills & Valleys, Pikes, Clare Valley, South Australia



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

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PLATS PRINCIPAUX

**ENTRECÔTE AU POIVRE 250G** £37.95  
Donald Russell rib-eye steak, peppercorn sauce (801kcal) £10 supplement

Pair with a glass of red 175ml  
**RIOJA RESERVA** £12.95  
Lealtanza, Altanza, Spain

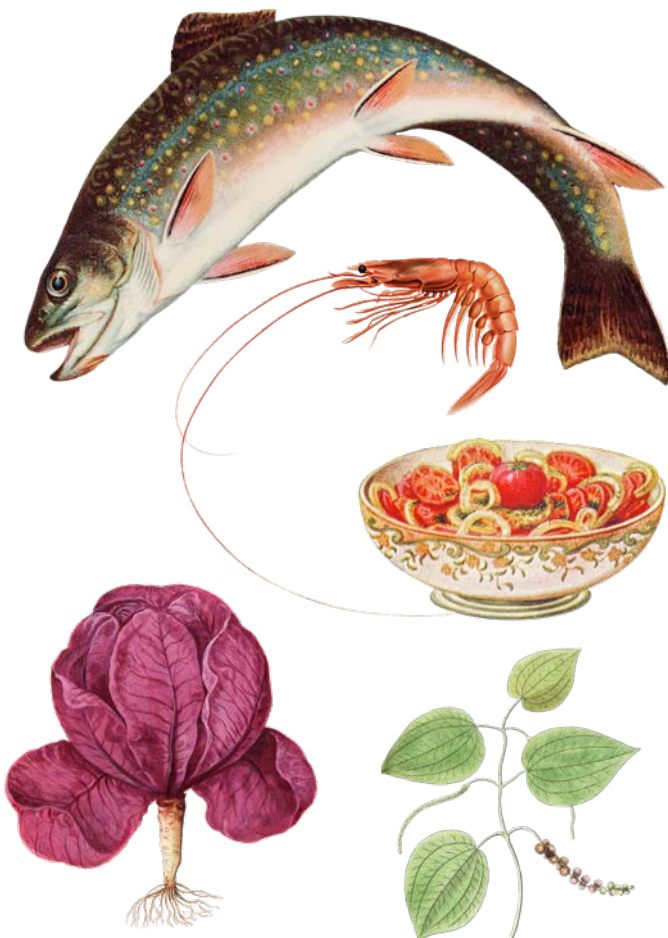
**BOURGUIGNON D’AGNEAU** £25.95  
Lamb neck, pancetta, Paris brown mushrooms and pearl onions braised in a rich red wine sauce (694kcal)

Pair with a glass of red 175ml  
**BORDEAUX SUPÉRIEUR** £11.95  
‘Tradition’ Château Penin, France

**LE CAMEMBURGER** £22.95  
200g burger patty, Camembert, pancetta jam, brioche bun, pommes frites (1,365kcal)

**SCHNITZEL DE POULET** £21.95  
Breaded chicken schnitzel, pickled red cabbage, charred red peppers, capers and rocket salad (895kcal)

**SCHNITZEL HALLOUMI** [V] £21.95  
Breaded halloumi schnitzel, pickled red cabbage, charred red peppers, capers and rocket salad (925kcal)



**TRUITE À LA VAPEUR** £24.95  
Steamed Chalkstream trout, pickled cucumber and caviar beurre blanc (428kcal)

Pair with a glass of white 175ml  
**VIOGNIER** £9.95  
Les Iles Blanches, Cellier des Chartreux, IGP Gard, France

**PÂTES TAGLIOLINI NOIRES AU CRABE** £19.95  
Portland Shellfish crab, black tagliolini pasta, sun-blushed cherry tomatoes, chilli, basil and pinenuts (515kcal)

**MERLU AU BEURRE NOISETTE** £24.95  
Brown butter baked hake, samphire, cucumber and mace croutons (419kcal)

**CUISSE DE CANARD CONFITE** £23.50  
Confit Gressingham duck leg, Lyonnaise potatoes, red wine jus (846kcal)

**BROCOLI RÔTI & POIS CHICHES** [VGI] £19.95  
Roasted broccoli, chickpeas, whipped feta, charred red peppers (743kcal)

**SALADE MAISON** [VGI] (113kcal | 227kcal) £9.95 | £14.95  
Baby kale, edamame beans, quinoa and alfalfa sprouts  
Additions £6.00: Choice of topping included  
Chicken (541kcal) / Tiger Prawns (70kcal) / Halloumi [VGI] (260kcal)

LEGUMES

**POMMES FRITES** [V] (450kcal) £5.50

**CAMEMBERT POMME PURÉE** (544kcal) £5.50

**POMMES DE TERRE RATTE AU BEURRE** [V] £5.50  
Buttered ratte potatoes (201kcal)

**ÉPINARDS CUIITS À LA POÊLE** [VGI] £5.50  
Sautéed spinach, lemon and garlic (142kcal)

**HARICOT VERTS** [V] (113kcal) £5.50

**RATATOUILLE PROVENÇALE** [VGI] (58kcal) £5.50

**SALADE VERTE** [VGI] (32kcal) £5.50

**SALADE DE TOMATES & OIGNONS** £5.50  
[VGI] (129kcal)



PÂTISSERIES ET DESSERTS

CRÈME BRÛLÉE [V] (717kcal) £9.95

PARIS-BREST [V] £9.95  
Choux pastry filled with a praline mousse (581kcal)

BAGATELLE PÊCHE ET FRAMBOISE [V] £10.95  
Peach and raspberry trifle, Pedro Ximénez sherry, toasted almonds, crème Chantilly (562kcal)

POT AU CHOCOLAT [V] £8.95  
Valrhona ‘Nyangbo’ chocolate, condensed milk and vanilla madeleine (671kcal)

DÉLICE MYRTILLES, CRÈME AU CITRON [VGI] £9.95  
Blueberry and lemon curd fool (222kcal)

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

ASSIETTE DE FROMAGES

French artisan cheese, biscuits and chutney (487kcal) £12.95  
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 MONTH  
Beillevaire, Jura, France  
Combining toffee sweetness, almonds and complex notes of apricot and pineapple

FOURME D'AMBERT LAQUE  
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

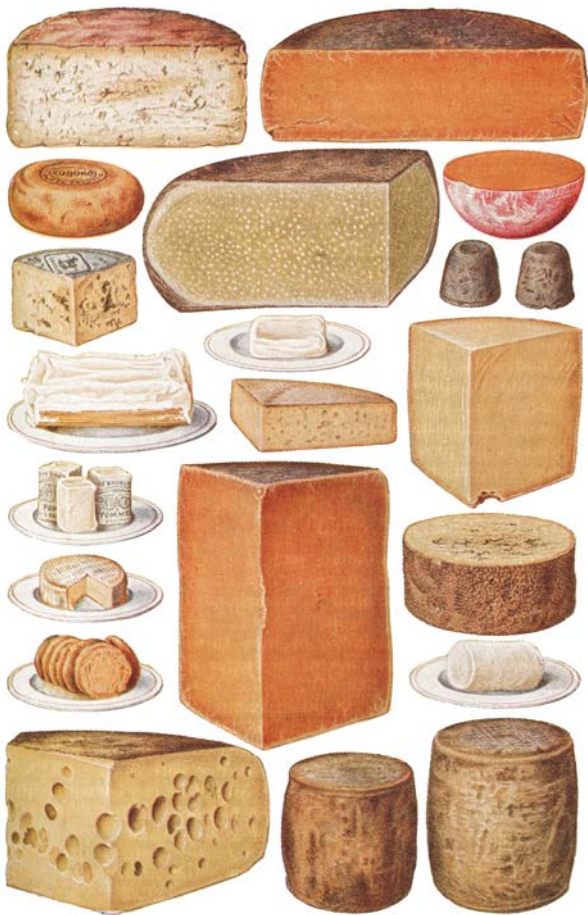
Pair with a glass of port 100ml

10 YEAR OLD TAWNY Graham's, Portugal £7.95

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



EACH COURSE HAS BEEN EXPERTLY PAIRED BY OUR GROUP SOMMELIER WITH A GLASS OF WINE TO COMPLEMENT THE DISH

CROQUETTES DE SAUMON MARINÉ AU CIDRE DE NORMANDIE  
Normandy cider cured salmon fishcakes, curried mayonnaise [V] (647kcal)

Wine Pairing: Rosé Sauvage By Hotel Du Vin, Clare Valley, South Australia, Australia [125ml glass]

TARTARE DE BOEUF  
Chopped raw Donald Russell beef, piment d'Espelette Béarnaise (787kcal)  
Wine Pairing: Louis Tete, Brouilly, Beaujolais, France [125ml glass]

MERLU AU BEURRE NOISETTE  
Brown butter baked hake, samphire, cucumber and mace croutons (215kcal)  
Wine Pairing Options:  
White: Verdejo, Elias Mora, Rueda, Spain [175ml glass]  
Red: Nero D'avola, La Segreta, Planeta, Sicily, Italy [175ml glass]

CRÈME BRÛLÉE [V] (222kcal)  
Wine Pairing: Late Harvest Tokaji, Royal Tokaji, Hungary [50ml glass]

ASSIETTE DE FROMAGES  
French artisan cheese, biscuits and chutney (570kcal)  
Wine Pairing: Licor De Tannat, Familia Deicas, Canelones, Uruguay [50ml glass]

£59.95 PER PERSON  
(based on minimum of two sharing)  
Sample menu, dishes and wines are subject to seasonal variations  
Vegan alternative available

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