



Bistro du Vin

AT THE HEART OF OUR HOTELS

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. From long-standing classics to seasonal dishes and specials, our food is designed to suit all occasions. We encourage you to relax, dine, and soak up the atmosphere.

COCKTAILS

CHAMPAGNE COCKTAILS

CLASSIC CHAMPAGNE COCKTAIL Cuvée Hotel du Vin Champagne, Hennessy Cognac, bitters, sugar	£13.95	FRENCH FIZZ Cuvée Hotel du Vin Champagne, Absolut Vodka, Briottet Crème de Framboise, pineapple	£12.95
BELLINI ROYALE Cuvée Hotel du Vin Champagne, Briottet Crème De Pêche, peach	£12.95	KIR ROYALE Cuvée Hotel du Vin Champagne, Briottet Crème de Cassis, blackberry	£12.95
FRENCH 75 Cuvée Hotel du Vin Champagne, Tanqueray Gin, lemon, sugar, soda	£12.95	MIMOSA Cuvée Hotel du Vin Champagne, orange	£10.95

COCKTAILS AU CLASSIQUE	£11.95	COCKTAILS AU VIN	£11.95
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BLOODY MARY Absolut Vodka, tomato, spices	MALBEC SOUR Slingsby Marmalade Gin, Hotel du Vin Malbec, lemon, grape, sugar
COSMOPOLITAN Absolut Citron Vodka, Cointreau, cranberry, lime	GRAHAMS PORT OLD FASHIONED Woodford Reserve Bourbon, Reserve Blended Port 'Six Grapes by Graham's', sugar, orange
GARDEN MOJITO Hendricks Gin, St Germain Elderflower Liqueur, Elderflower Cordial, cucumber, mint, soda	MALVASIA SOARES Grahams Blend No.5 White Port, El Jimador Reposado Tequila, Crème de Pêche, agave, lime
MARGARITA El Jimador Reposado Tequila, Cointreau, lime, agave, salt	PROVENCE ROSÉ CRUSH Puerto De Indias Strawberry Gin, Briottet Crème de Framboise, Côtes de Provence Rosé, apple, strawberry, raspberry
OLD FASHIONED Woodford Reserve Bourbon, demerara, bitters	GRAHAM'S BLEND NO.5 WHITE PORT & TONIC Graham's Blend No.5 White Port, Fever-Tree Mediterranean Tonic, lemon, mint
PINA COLADA Bacardi Coconut Rum, pineapple, cream, coconut, lime	
RASPBERRY DAIQUIRI Bacardi Carta Blanca Rum, Briottet Crème de Framboise, bitters, lime, sugar, raspberry	

MARTINIS	GIN & TONICS	£10.95
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ESPRESSO MARTINI Absolut Vodka, Tosolini Expre Liqueur, espresso, sugar	BROCKMANS Fever-Tree Elderflower Tonic, blueberry, grapefruit
PASSION FRUIT MARTINI Absolut Vanilia Vodka, Passoã Passion Fruit Liqueur, pineapple, passion fruit, Prosecco	GIN MARE Fever-Tree Indian Tonic, orange, rosemary
SOURS	PUERTO DE INDIAS Fever-Tree Slimline Tonic, strawberry, mint
RHUBARB SOUR Slingsby Rhubarb Gin, bitters, raspberry, lemon, sugar	SAPLING Fever-Tree Slimline Tonic, lemon
WHISKEY SOUR Woodford Reserve Bourbon, bitters, lemon, sugar, foam	SLINGSBY RHUBARB Fever-Tree Elderflower Tonic, orange, raspberry
AMARETTO SOUR Saliza Tosolini Amaretto, bitters, lemon, sugar, foam	

NEGRONIS	NON-ALCOHOLIC COCKTAILS	£9.95
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BOULEVARDIER Woodford Reserve Bourbon, Campari bitters, Martini Reserva Rubino Vermouth	COSNOPOLITAN Mountain Everleaf, cranberry, lime, sugar
WHITE NEGRONI Tanqueray Gin, Italicus Liqueur, Martini Reserva Ambrato Vermouth	FOREST DAIQUIRI Forest Everleaf, lime, honey
CLASSIC NEGRONI Bombay Sapphire Gin, Campari bitters, Martini Reserva Rubino Vermouth	MARINE SPRITZ Marine Everleaf, light Fever-Tree tonic, cucumber, lime
NEGRONI FLIGHT 3 Negronis, Classic, White and Boulevardier	NOJITO Marine Everleaf, lime, sugar, soda, mint
	ORANGE & GINGER HIGHBALL Forest Everleaf, Fever-Tree Ginger ale, orange

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] Smoked almonds (307kcal)	£3.95	Half a dozen (389kcal)	£10 supplement ♦ £26.95
PAIN D'ÉPI [V] Maison Bordier butter (188kcal) Additions £2.00: Pork Rilette (56kcal) / Salmon Paté (182kcal) / Houmous [VGI] (35kcal)	£8.50		
FOUGASSE [V] Black garlic aioli (1,024kcal)	£8.50		
SAUCISSON SEC Cornichons (88kcal)	£6.95		
CROQUETTES DE SAUMON MARINÉ AU CIDRE DE NORMANDIE Normandy cider cured salmon fishcakes, curried mayonnaise (647kcal)	£7.95		

HUÎTRES MARY Native rock oyster, Vodka Bloody Mary, caperberry and rock oyster garnish (1,599kcal)	£12.95
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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

Pair with a glass of Champagne
CUVÉE HOTEL DU VIN
Lombard, France

125ml

£12.50

HORS D'OEUVRES

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

CHAMPIGNONS SAUTÉS [VGI] £11.50
Sautéed wild mushrooms, Madeira sauce, toasted sourdough (222kcal)

OEUF MAYONNAISE £10.95
Soft boiled Burford Brown hen's egg, Dijon mayonnaise and shaved bottarga (290kcal)

CUISSES DE GRENOUILLE À L'AIL RÔTIES AU FOUR £10.50
Oven roasted garlic frogs legs, black chickpea houmous, pea shoots (236kcal)

TARTARE DE BOEUF £14.50
Chopped raw Donald Russell beef, piment d'Espelette Béarnaise (787kcal)

Pair with a glass of red 175ml
BEAUJOLAIS £9.50
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 £12.50
Severn & Wye smoked salmon, treacle soda bread and fromage Blanc (297kcal)

SALADE DE CRABE & FENOUIL £12.95
Portland Shellfish crab and fennel salad, orange and mustard vinaigrette (168kcal)

CREVETTES TIGRÉES GRILLÉES £13.95
Grilled tiger prawns, chilli, garlic and pastis butter (628kcal) £2 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 £7.95
Hills & Valleys, Pikes, Clare Valley, South Australia



◆ *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.

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PLATS PRINCIPAUX

ENTRECÔTE AU POIVRE 250G £34.95
Donald Russell rib-eye steak, peppercorn sauce (801kcal) £10 supplement

Pair with a glass of red 175ml
RIOJA RESERVA £12.50
Lealtanza, Altanza, Spain

BOURGUIGNON D'AGNEAU £22.95
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 £11.50
'Tradition' Château Penin, France

POULET JAUNE ÉLEVÉ AU MAÏS £21.95
Corn fed chicken breast, Ratte potato, Lyonnaise salad (706kcal)

CUISSE DE CANARD CONFITE £23.95
Confit Gressingham duck leg, Lyonnaise potatoes, red wine jus (846kcal)

SCHNITZEL HALLOUMI [V] £19.95
Breaded halloumi schnitzel, pickled red cabbage, charred red peppers, capers and rocket salad (925kcal)



BAR RÔTI À LA POËLE AVEC RAVIOLI D'ARTICHAUT £24.95
Pan fried stone bass, ravioli sunflower artichoke and butter bean and pine nut romesco (432kcal)

Pair with a glass of white 175ml
VIOGNIER £9.50
Les Iles Blanches, Cellier des Chartreux, IGP Gard, France

PÂTES TAGLIOLINI NOIRES AU CRABE £21.95
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)

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

SALADE MAISON [VGI] (113kcal | 227kcal) £9.95 | £13.95
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) £5.95

CAMEMBERT POMME PURÉE (544kcal) £6.95

POMMES DE TERRE RATTE AU BEURRE [V] £5.95
Buttered Ratte potatoes (201kcal)

ÉPINARDS CUITS À LA POËLE [VGI] £5.95
Sautéed spinach, lemon and garlic (142kcal)

HARICOT VERTS [V] (113kcal) £5.95

RATATOUILLE PROVENÇALE [VGI] (58kcal) £5.95

SALADE VERTE [VGI] (32kcal) £5.95

SALADE DE TOMATES & OIGNONS [VGI] (129kcal) £5.95

PÂTISSERIES ET DESSERTS

CRÈME BRÛLÉE [V] (717kcal) £9.95

Pair with a glass of dessert wine 100ml

PARIS-BREST [V] £9.95

Choux pastry filled with a praline mousse (581kcal)

PUDDING D'ÉTÉ [V] £11.95

Summer pudding, crème fraîche (184kcal)

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 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



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

BROCOLI RÔTI
& POIS CHICHES [VGI]

TUESDAY

LE CAMEMBURGER
& POMMES FRITES

WEDNESDAY

MOULES MARINIÈRE
& POMMES FRITES

THURSDAY

STEAK HACHÉ &
PETITE SALADE

FRIDAY*

DEMI-HOMARD
ET FRITES*
*£1.15 Supp

SATURDAY

POULET NOIR RÔTI*
*£12.50 Supp

SUNDAY

CONTRE-FILET DE
BOEUF RÔTI

HALF LOBSTER & FRIES FRIDAYS

BUY ONE SET ONE FREE

£1 from the sale of this dish will be donated to The National Lobster Hatchery to support its continued work to conserve and protect long term native lobster stocks in UK waters.



Add a glass of Champagne for £10



Bistro du Vin

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

POULET JAUNE ÉLEVÉ AU MAÏS
BROCOLI RÔTI & POIS CHICHES

CRÈME BRÛLÉE

£19.95

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
CUISES DE GRENOUILLE À L'AIL RÔTIES AU FOUR

Oven roasted garlic frogs legs, black chickpea houmous, pea shoots

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

POULET JAUNE ÉLEVÉ AU MAÏS

Corn fed chicken breast, Ratte potato, Lyonnaise salad

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



TASTE DU VIN

FOR A TRUE TASTE OF HOTEL DU VIN

A wonderful way to explore 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

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.