



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.

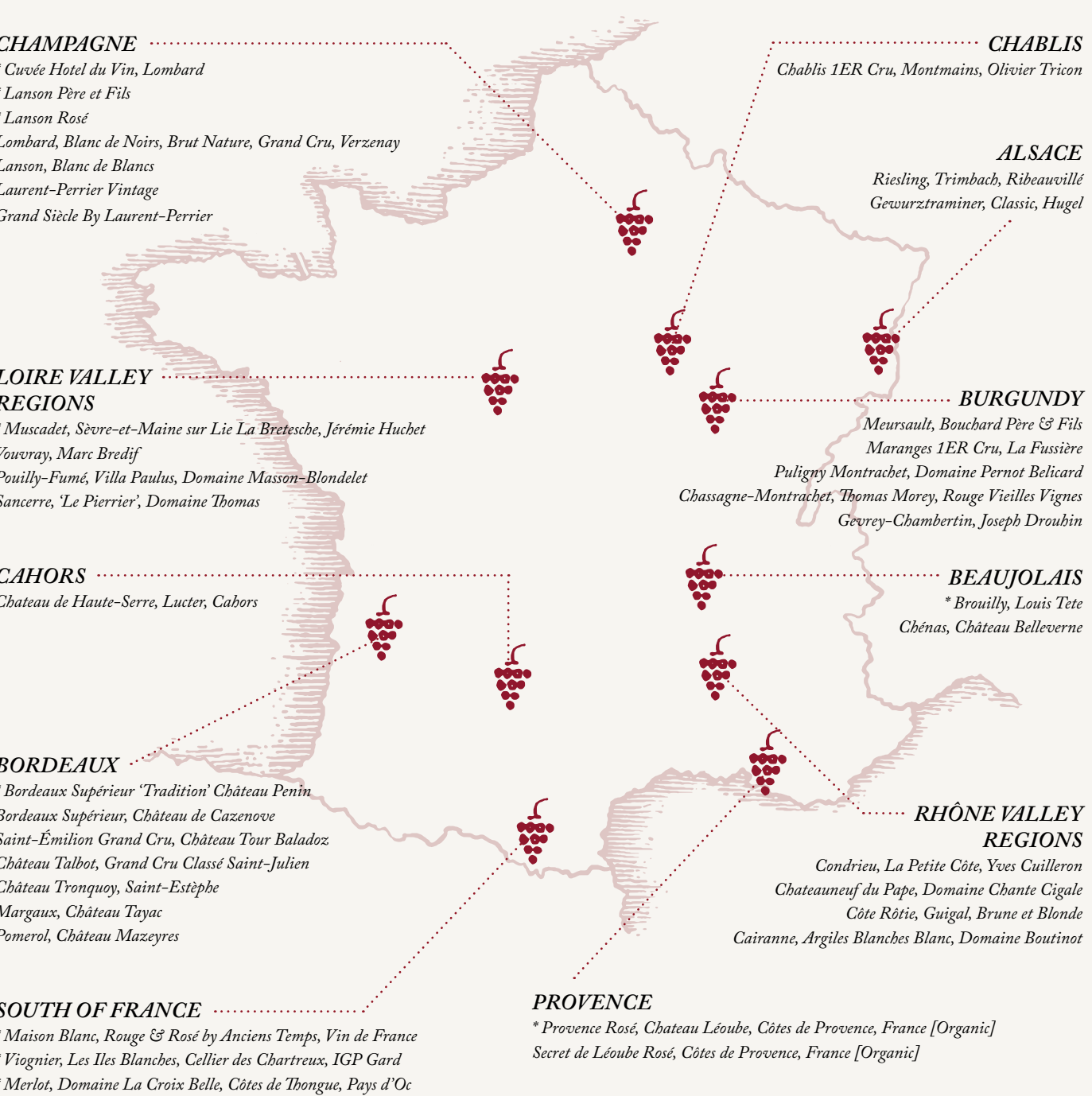
That's why our wine list comes before the menu. Because here, the glass is the starting point, the dish its perfect companion. At Hotel du Vin, we invite you to take your time, explore, and savour, because every great glass deserves a great plate alongside it.



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:



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



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	<i>glass</i> 125ml	<i>bottle</i> 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	£67.95
CUVÉE HOTEL DU VIN Lombard, France	£12.50	£72.95
LANSON PÈRE ET FILS France	£15.95	£92.95
LANSON ROSÉ France	£16.95	£99.95

WHITE WINE	<i>glass</i> 175ml	<i>glass</i> 250ml	<i>carafe</i> 500ml	<i>bottle</i> 750ml
MAISON BLANC Anciens Temps, Vin de France	£6.95	£9.95	£18.95	£27.95
MUSCADET Sèvre-et-Maine sur Lie La Bretesche, Jérémie Huchet, France	£7.95	£11.50	£22.50	£32.95
RIESLING Hills & Valleys, Pikes, Clare Valley, South Australia	£7.95	£11.50	£22.50	£32.95
PINOT GRIGIO Puiatti, Friuli-Venezia Giulia, Italy	£8.95	£12.50	£24.95	£36.95
VIOGNIER Les Iles Blanches, Cellier des Chartreux, IGP Gard, France	£9.50	£13.50	£26.95	£39.95
VERDEJO Elias Mora, Rueda, Spain	£9.50	£13.50	£26.95	£39.95
SAUVIGNON BLANC Crowded House, Marlborough, New Zealand	£9.50	£13.50	£26.95	£39.95
CHARDONNAY V1, Journey's End, Stellenbosch, South Africa	£11.50	£15.95	£31.50	£46.95
CHABLIS Joseph Drouhin, France	£12.50	£17.95	£35.50	£52.95

ROSÉ WINE	<i>glass</i> 175ml	<i>glass</i> 250ml	<i>carafe</i> 500ml	<i>bottle</i> 750ml	<i>magnum</i> 1500ml
MAISON ROSÉ Anciens Temps, Vin de France	£6.95	£9.95	£18.95	£27.95	
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	£33.95	£49.95	£97.95
SECRET DE LÉOUBE ROSÉ Côtes de Provence, France [Organic]				£59.95	



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 <i>Anciens Temps, Vin de France</i>	£6.95	£9.95	£18.95	£27.95
NERO D'AVOLA <i>La Segreta, Planeta, Sicily, Italy</i>	£7.95	£11.50	£22.50	£32.95
MERLOT <i>Domaine La Croix Belle, Côtes de Thongue, Pays d'Oc, France [Organic]</i>	£8.95	£12.50	£24.95	£36.95
MALBEC BY HOTEL DU VIN <i>Mendoza, Argentina</i>	£9.50	£12.95	£24.95	£37.95
BEAUJOLAIS <i>Brouilly, Louis Tête, France</i>	£9.50	£13.50	£26.95	£39.95
BORDEAUX SUPÉRIEUR <i>'Tradition' Château Penin, France</i>	£11.50	£15.95	£31.50	£46.95
PINOT NOIR <i>Seifried Estate, Nelson, New Zealand</i>	£11.95	£16.95	£33.50	£49.95
RIOJA RESERVA <i>Lealtanza, Altanza, Spain</i>	£12.50	£17.95	£35.50	£52.95

DESSERT WINES & PORT

	glass 50ml	glass 100ml	bottle
MOSCATO D'ASTI <i>Alasia, Italy [750ml bottle]</i>			£26.95
TOKAJI <i>Late Harvest by Royal Tokaji, Hungary [500ml]</i>	£5.00	£9.95	£46.95
LICOR DE TANNAT <i>Familia Deicas, Uruguay [500ml]</i>	£6.00	£11.95	£56.95
RESERVE BLENDED PORT <i>Six Grapes by Graham's, Portugal [750ml]</i>	£3.00	£5.95	£36.95
10 YEAR OLD TAWNY <i>Graham's, Portugal [750ml]</i>	£4.00	£7.95	£49.95
20 YEAR OLD TAWNY <i>Graham's, Portugal [750ml]</i>	£6.00	£11.95	£84.95

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.

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

CHABLIS

Joseph Drouhin, France | 125ml

PISSALADIÈRE

French flatbread with caramelised onion, anchovies and black olive topping

CHATEAU LÉOUBE

Côtes de Provence, France | 125ml

LANGOUSTINES À LA PROVENÇALE

Sautéed scampi in a tomato and pastis sauce with toasted sourdough

CHARDONNAY

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

OR

NERO D'AVOLA

La Segreta, Planeta, Sicily, Italy | 175ml

POUSSIN BASQUAISE

Spatchcock poussin braised in a tomato and pepper sauce

TOKAJI

Late Harvest by Royal Tokaji, Hungary | 50ml

TARTE AU CITRON

Lemon tart, raspberry

10 YEAR OLD TAWNY PORT

Graham's, Portugal | 50ml

ASSIETTE DE FROMAGES

Artisan cheeses, biscuits and chutney

£69.95 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.

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Amuse-Bouches

PETITES OLIVES LUCQUES [VGI] (94kcal)	£5.95	SAUCISSON SEC	£6.95
Smoked almonds (307kcal)		Cornichons (88kcal)	
AMANDES FUMÉES [V]	£3.95	MOUNT'S BAY SARDINES EN BOÎTE	£16.50
Tinned Mount's Bay sardines, toasted sourdough and watercress (329kcal)			
PAIN AU LEVAIN À LA MÉLASSE [V]	£5.95	HUÎTRES NATURE	
Treacle sourdough with Beillevaire salted butter (188kcal)		Native rock oysters – single (80kcal)	
PISSALADIÈRE [VGIA]	£6.95	Half a dozen (389kcal)	
French flatbread with caramelised onion, anchovies and black olive topping (374kcal) or with a ratatouille topping (310kcal)			
CERVELLE DE CANUT	£5.95	<i>Pair with a glass of Champagne</i> 125ml	
Fromage blanc dip, toasted baguette and radishes (297kcal)		CUVÉE HOTEL DU VIN £12.50	
		<i>Lombard, France</i>	

Hors D'oeuvres

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

French onion soup (388kcal)

£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.

SOUPE AU PISTOU [VGI]	£9.95	TARTARE DE BOEUF	£14.50 £23.95
Provençal vegetable soup (328kcal)		Finely chopped beef, capers, gherkins and shallots with Burford Brown egg yolk (480kcal)	
PÂTÉ DE FOIES DE VOLAILLE	£10.50	Main course portion served with pommes frites and mixed leaves (1,198kcal)	
Chicken liver parfait, raisin chutney, toasted brioche (595kcal)			
SAUMON FUMÉ	£12.50	JAMBON IBÉRIQUE & MELON CHARENTAIS	£16.50
John Ross Scottish smoked salmon, treacle soda bread and fromage blanc (328kcal)		Iberico ham and Charentais melon, sherry and shallot vinaigrette (155kcal)	
QUICHE AU CRABE ET AU GRUYÈRE	£16.50	SÉLECTION D'ENTRÉES	£29.95
Dorset crab and Gruyère quiche with chicory, parsley and caper salad (610kcal)		Pâté de foies de volaille, saumon fumé, saucisson sec, quiche au crabe et Gruyère, pain au levain à la mélasse and petites lucques olives (801kcal)	
LANGOUSTINES À LA PROVENÇALE	£15.95		
Sautéed scampi in a tomato and pastis sauce with sourdough (312kcal)			

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

Plats Principaux

ENTRECÔTE AU POIVRE 300G	£42.95	TRUITE À LA GRENOBLOISE	£23.50
Rib-eye steak, peppercorn sauce (928kcal)		Seared trout, brioche croutons, fine beans, lemon, capers and beurre noisette (641kcal)	
<i>Pair with a glass of red</i> 175ml			
BORDEAUX SUPÉRIEUR	£11.50	POIVRONS PIÉMONTAIS [VGI]	£19.95
<i>'Tradition' Château Penin, France</i>		Piedmontese peppers topped with plant-based stracciatella on tomato, basil and pine nut couscous (387kcal)	
POUSSIN BASQUAISE	£27.50	POISSON DU MARCHÉ ENTIER	Market Price
Spatchcock poussin braised in a tomato and pepper sauce (1,188kcal)		Market fish	
CÔTE DE PORC CORDON BLEU	£23.95	<i>Pair with a glass of white</i> 175ml	
Pork chop cordon bleu, celeriac remoulade (1,055kcal)		VERDEJO	£9.50
		<i>Elias Mora, Rueda, Spain</i>	
<i>Pair with a glass of red</i> 175ml		SALADE MAISON [VGI] (119kcal 227kcal)	£9.95 £13.95
RIOJA RESERVA	£12.50	Baby kale, edamame beans, quinoa and alfalfa sprouts	
<i>Lealtanza, Altanza, Spain</i>		Additions £6.00:	
SALADE NIÇOISE	£19.95	Chicken (628kcal) / Tiger prawns (70kcal) /	
White Bonito tuna, green beans, soft boiled eggs, anchovies, new potatoes and tomatoes (264kcal)		Plant-based halloumi [VGI] (260kcal)	

Accompagnements & Sauces

POMMES FRITES [V] (494kcal)	£5.95	ÉPINARDS CUIITS À LA POÊLE [VGI]	£5.95
Ratte potatoes (242kcal)		Sautéed spinach, lemon and garlic (137kcal)	
POMMES DE TERRE RATTE [V]	£5.95	SALADE DE FEUILLES [VGI]	£5.95
		Mixed leaf salad (23kcal)	
HARICOTS VERTS [V] (113kcal)	£5.95	SAUCE AU POIVRE Peppercorn sauce (154kcal)	£3.50
SALADE DE TOMATES ET OIGNONS ROUGES [VGI]	£5.95	BEURRE CAFÉ DE PARIS	£3.50
Tomato and red onion salad (63kcal)		Café de Paris butter (317kcal)	
		BEURRE À L'AIL [V] Garlic butter (633kcal)	£3.50



Patisseries Et Desserts

CRÈME BRÛLÉE [V] (615kcal) £9.95

VALRHONA POT DE CHOCOLAT [VGI] £9.95
Chantilly cream (643kcal)

PAVLOVA AUX FRUITS D'ÉTÉ [V] £9.95
Summer fruit pavlova (202kcal)

TARTE AU CITRON [V] £8.95
Raspberry sorbet (696kcal)

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 include:

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

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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

POIVRONS
PIÉMONTAIS

TUESDAY

SALADE
NIÇOISE

WEDNESDAY

POITRINE DE POULET NOURRI
AU MAÏS ET CHARBON DE BOIS

THURSDAY

WAGYU STEAK
HACHÉ

FRIDAY

FISH & CHIPS
À LA LEFFE*
*£5 Supp

SATURDAY

CHATEAUBRIAND
500G*
*£19.95 Supp per person

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

SOUPE AU PISTOU

Provençal vegetable soup

PÂTÉ DE FOIES DE VOLAILLE

Chicken liver parfait, raisin chutney, toasted brioche

SAUMON FUMÉ

John Ross Scottish smoked salmon, treacle soda bread, fromage blanc

POUSSIN BASQUAISE

Spatchcock poussin braised in a tomato and pepper sauce

TRUITE À LA GRENOBLOISE

Seared trout, brioche croutons, fine beans, lemon, capers and beurre noisette

POIVRONS PIÉMONTAIS

Piedmontese peppers topped with plant-based stracciatella on tomato, basil and pine nut couscous

CRÈME BRÛLÉE

VALRHONA POT DE CHOCOLAT

Chantilly cream

ASSIETTE DE FROMAGES*

Artisan cheese, biscuits and chutney *£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%!

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 Plat 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.

£69.95 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

CHAMPAGNE COCKTAILS

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

LES CLASSIQUES

BLOODY MARY	£13.00
Sapling Vodka, tomato, spices	
COSMOPOLITAN	£12.00
Absolut Citron Vodka, Cointreau, cranberry, lime	
GARDEN MOJITO	£13.00
Hendricks Gin, St Germain Elderflower Liqueur, Elderflower Cordial, cucumber, mint, lime, soda	
MARGARITA	£12.00
818 Blanco Tequila, Cointreau, lime, agave, salt	
OLD FASHIONED	£13.00
Woodford Reserve Bourbon, demerara, bitters	
PIÑA COLADA	£13.00
Bacardi Coconut Rum, pineapple, cream, coconut cream, lime	
DAIQUIRI <i>(Raspberry/ Peach/ Passion fruit)</i>	£12.00
Bacardi Carta Blanca Rum, fruit syrup, fruit purée, lime	
WHISKEY SOUR	£13.00
Woodford Reserve Bourbon, bitters, lemon, sugar, foam	

MARTINIS

ESPRESSO MARTINI	£13.00
Absolut Vodka, Tosolini Exprè Liqueur, espresso, sugar	
PASSION FRUIT MARTINI	£13.00
Absolut Vanilia Vodka, Passoa Passion fruit Liqueur, pineapple, passion fruit syrup, passion fruit, Prosecco	
GRAPESKIN MARTINI	£14.00
Graham's Six Grapes, Discarded Grape Skin Vodka, cranberry, lime, sugar, cassis, bitters	
ORANGE MARTINI	£13.00
Tanqueray Flor De Sevilla Gin, orgeat, orange Curaçao, lime, orange juice, bitters	
CLASSIC MARTINI <i>(your way)</i>	£13.00
Tanqueray Gin, Noilly Pratt, bitters	
NEGRONIS	
BOULEVARDIER	£13.00
Woodford Reserve Bourbon, Campari bitters, Martini Reserva Rubino Vermouth	
WHITE NEGRONI	£13.00
Tanqueray Gin, Italicus Liqueur, Martini Reserva Ambrato Vermouth	
CLASSIC NEGRONI	£13.00
Bombay Sapphire Gin, Campari bitters, Martini Riserva Rubino Vermouth	

NEGRONI FLIGHT	£15.00
3 Negronis, Classic, White and Boulevardier	

FRENCH 75	£15.00
Cuvée Hotel du Vin Champagne, Tanqueray Gin, lemon, sugar	
KIR ROYALE	£15.00
Cuvée Hotel du Vin Champagne, Briottet Crème de Cassis, blackberry	

COCKTAILS AU VIN

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

TONICS

BROCKMANS	
Fever-Tree Elderflower Tonic, blueberries, grapefruit	
GIN MARE	
Fever-Tree Indian Tonic, orange, rosemary	
PUERTO DE INDIAS	
Fever-Tree Elderflower Tonic, blackberry, lime	
PORT & TONIC	
Graham's Blend No.5 White Port, Fever-Tree Mediterranean Tonic, lemon, mint	

SPRITZ

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

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	00ml (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
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

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 EXPRÉ 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
MARTINI RISERVA AMBRATO Italy	(ABV 18%)	£5.00
PIMM'S NO1 England	(ABV 25%)	£5.00
PERNOD PASTIS France	25ml (ABV 40%)	£5.00



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

NON-ALCOHOLIC COCKTAILS £10.00

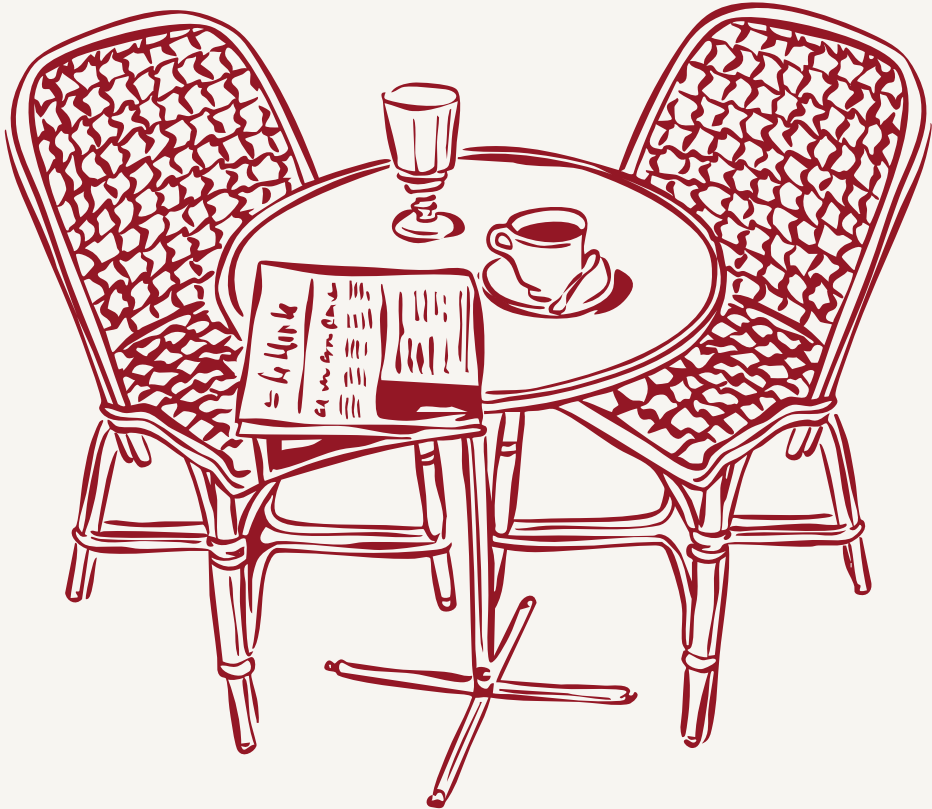
<i>COSNOPOLITAN</i> Mountain Everleaf, cranberry, lime, sugar
<i>FOREST DAIQUIRI</i> Forest Everleaf, lime, honey
<i>PASSION FRUIT FOREST MARTINI</i> Forest Everleaf, Passion fruit syrup, passion fruit puree, pineapple, lime
<i>NOJITO</i> Marine Everleaf, lime, sugar, soda, mint
<i>ORANGE & GINGER HIGHBALL</i> Forest Everleaf, Fever-Tree Ginger ale, orange

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 £4.50 £3.20 £4.20 £4.50
<i>HOT CHOCOLATE</i> <i>(143kcal)</i>	£4.50
<i>MOCHA</i> <i>(132kcal)</i>	£4.50

SOFT DRINKS

<i>COKE</i> Coca-Cola Diet Coke Coca-Cola Zero	330ml	£4.00
<i>MIXERS</i> Coca-Cola Diet Coke	200ml	£3.00
<i>SCHWEPPE'S</i> Lemonade Soda Water	200ml	£3.00
<i>FEVER TREE TONIC</i> Indian Refreshingly Light Mediterranean Elderflower	200ml	£3.50
<i>FEVER TREE GINGER ALE</i>	200ml	£3.50
<i>FEVER TREE GINGER BEER</i>	200ml	£3.50
<i>FEVER TREE SICILIAN LEMONADE</i>	275ml	£4.00
<i>FEVER TREE SPARKLING ELDERFLOWER</i>	275ml	£4.00
<i>FRUIT JUICES</i> Pineapple Apple Orange Grapefruit Cranberry	175ml	£3.00
<i>KINGSDOWN MINERAL WATER</i> Still or sparkling	330ml	£2.95
<i>PUREZZA</i> Still or sparkling	750ml	£4.75





**Bistro
du Vin**