





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.



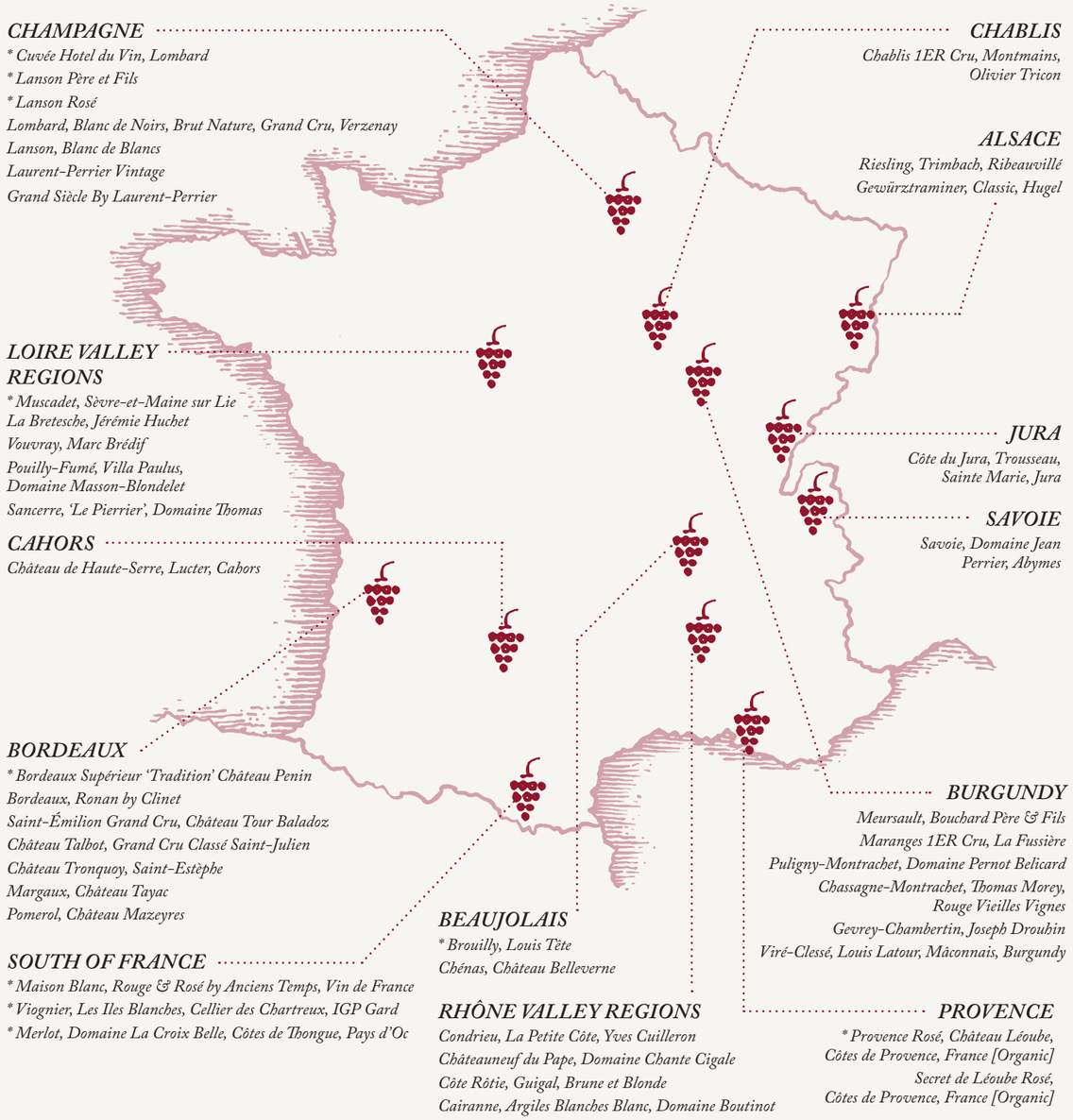




Bistro du Vin Wine List

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:



CHAMPAGNE
* Cuvée Hotel du Vin, Lombard
* Lanson Père et Fils
* Lanson Rosé

Lombard, Blanc de Noirs, Brut Nature, Grand Cru, Verzenay
Lanson, Blanc de Blancs
Laurent-Perrier Vintage
Grand Siècle By Laurent-Perrier

CHABLIS
Chablis 1ER Cru, Montmains, Olivier Tricon

ALSACE
Riesling, Trimbach, Ribeauvillé
Gewürztraminer, Classic, Hugel

LOIRE VALLEY REGIONS
* Muscadet, Sèvre-et-Maine sur Lie
La Bretesche, Jérémie Huchet
Vouvray, Marc Brédif
Pouilly-Fumé, Villa Paulus, Domaine Masson-Blondelet
Sancerre, 'Le Pierrier', Domaine Thomas

JURA
Côte du Jura, Trousseau, Sainte Marie, Jura

SAVOIE
Savoie, Domaine Jean Perrier, Abymes

CAHORS
Château de Haute-Serre, Lucter, Cahors

BORDEAUX
* Bordeaux Supérieur 'Tradition' Château Penin
Bordeaux, Ronan by Clinet
Saint-Émilion Grand Cru, Château Tour Baladoz
Château Talbot, Grand Cru Classé Saint-Julien
Château Tronquoy, Saint-Estèphe
Margaux, Château Tayac
Pomerol, Château Mazeyres

BURGUNDY
Meursault, Bouchard Père & Fils
Maranges 1ER Cru, La Fussière
Puligny-Montrachet, Domaine Pernot Belicard
Chassagne-Montrachet, Thomas Morey, Rouge Vieilles Vignes
Gevrey-Chambertin, Joseph Drouhin
Viré-Clessé, Louis Latour, Mâconnais, Burgundy

SOUTH OF FRANCE
* Maison Blanc, Rouge & Rosé by Anciens Temps, Vin de France
* Viognier, Les Iles Blanches, Cellier des Chartreux, IGP Gard
* Merlot, Domaine La Croix Belle, Côtes de Thongue, Pays d'Oc

BEAUJOLAIS
* Brouilly, Louis Tête
Chénas, Château Belleverne

RHÔNE VALLEY REGIONS
Condrieu, La Petite Côte, Yves Cuilleron
Châteauneuf du Pape, Domaine Chante Cigale
Côte Rôtie, Guigal, Brune et Blonde
Cairanne, Argiles Blanches Blanc, Domaine Boutinot

PROVENCE
* Provence Rosé, Château Léoube, Côtes de Provence, France [Organic]
Secret de Léoube Rosé, Côtes de Provence, France [Organic]

** 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 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	



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.

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

CUVÉE HOTEL DU VIN

Lombard, France | 125ml

TOULOUSE PIGS IN BLANKETS
Honey and mustard glaze

ADD ON: SINGLE NATIVE ROCK OYSTER | £4.95

VERDEJO

Elias Mora, Rueda, Spain | 125ml

OAK SMOKED SALMON
Treacle soda bread and fromage blanc

PINOT NOIR

Seifried Estate, Nelson, New Zealand | 175ml
OR

CHARDONNAY

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

ROASTED FREE-RANGE TURKEY BALLOTINE
Served with all of the traditional trimmings

UPGRADE £10PP: CHÂTEAUBRIAND
Pommes frites, haricots verts, sauce au poivre

MADEIRA

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

WARM STICKY FIGGY PUDDING
Red wine and toffee sauce, vanilla ice cream

LICOR DE TANNAT,

Familia Deicas, Uruguay | 50ml

CHEESE PLATE
Artisan 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.

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Amuse-Bouches

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

SMOKED ALMONDS [V] *(307kcal)* £3.95

TREACLE SOURDOUGH BREAD [V] £6.95
Beillevaire salted butter *(188kcal)*

TOULOUSE PIGS IN BLANKETS £10.95
Honey and mustard glaze *(665kcal)*

SAUCISSON SEC *(88kcal)* £7.50
Cornichons

TINNED MOUNT'S BAY SARDINES £16.50
Toasted sourdough and watercress *(329kcal)*

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
£10.95
French onion soup, slowly caramelised sweet onions simmered in a rich, savoury beef broth with a touch of sherry and fresh herbs. Finished with a toasted baguette crouton and a blanket of melted Swiss cheese, grilled until golden and bubbling. A timeless French bistro classic, deeply flavorful and wonderfully comforting.

JERUSALEM ARTICHOKE, MUSHROOM & TRUFFLE SOUP [VGI] *(348kcal)* £10.95

HAM HOCK TERRINE £10.50
Sauce gribiche and pickled mustard seeds *(595kcal)*

OAK SMOKED SALMON £12.95
John Ross smoked salmon, treacle soda bread and fromage blanc *(348kcal)*

GAMBAS ROSSO £19.95
Grilled prawns, garlic butter *(633kcal)* *£5.00 supplement* ◇

FOURME D'AMBERT, PEAR & ENDIVE SALAD £10.95
Sweet mustard dressing *(419kcal)*

SAUTÉED WILD MUSHROOMS [VGI] £11.50
Madeira sauce, toasted sourdough *(261kcal)*

COQUILLES ST-JACQUES £18.50
Roasted scallops, Gremolata and herb crust *(345kcal)* *£4.00 supplement* ◇



Plats Principaux

RIB-EYE STEAK BORDELAISE 280G £42.50
Roasted bone marrow *(469kcal)* *£10.00 supplement* ◇

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

BEEF CHEEK BOURGUIGNON £27.50
Pommes purée, pancetta, mushrooms and glazed baby onions *(506kcal)* *£2.50 supplement* ◇

Pair with a glass of red *175ml*
BEAUJOLAIS £10.50
Brouilly, Louis Tête, France

ROASTED FREE-RANGE TURKEY BALLOTINE £22.95
Served with all of the traditional trimmings *(901kcal)*

ROASTED PORK BELLY £23.50
Braised butter beans and wild mushrooms *(1,182kcal)*

FISH PIE £19.95
Topped with whole grain mustard pommes purée *(521kcal)*

PAVÉ OF COD £23.95
Curried cauliflower purée, vinaigrette of pomegranate, golden raisins, red onion and lime *(330kcal)*

MARKET FISH *Market Price*
Please speak with your server for today's option

CARAMELISED ONION, SQUASH & SPINACH PITHIVIER [VGI] £19.95
Celeriac purée, vegan jus *(723kcal)*

CHOPPED SALAD [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

POMMES PURÉE [V] *(242kcal)* £5.95

ROAST POTATOES [VGI] *((149kcal)* £5.95

HARICOTS VERTS [V] *(113kcal)* £5.95

BRUSSELS SPROUTS & CHESTNUTS [VGI] *(88kcal)* £5.95

BRAISED SPICED CARROTS & ROASTED PARSNIPS [VGI] *(289kcal)* £5.95

BRAISED SPICED RED CABBAGE [VGI] *(137kcal)* £5.95

MIXED LEAF SALAD [VGI] *(223kcal)* £5.95

PEPPERCORN SAUCE *(154kcal)* £3.50

CAFÉ DE PARIS BUTTER *(317kcal)* £3.50

GARLIC BUTTER [V] *(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 Patisseries 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

WARM STICKY FIGGY PUDDING [V] £9.95
Red wine and toffee sauce, vanilla ice cream *(643kcal)*

ORIADO VALRHONA CHOCOLATE TERRINE [VGI] £9.95
Cherry compote, crème Chantilly *(648kcal)*

SEMIFREDDO CHEESECAKE [V] £9.95
Clementine and Campari syrup *(696kcal)*

Pair with a glass of dessert wine *100ml*

TOKAJI *Late Harvest by Royal Tokaji, Hungary* £9.95

ICE CREAMS & SORBETS [VGIA] *per scoop* £2.95
Please speak with your server for today's selection of flavours *(34kcal)*







CHEESE PLATE £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

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PRIX FIXE

MONDAY-SUNDAY
LUNCH* | EARLY DINNER (5:00PM-7:00PM)
2 COURSES £24.95, 3 COURSES £29.95

JERUSALEM ARTICHOKE, MUSHROOM & TRUFFLE SOUP

OAK SMOKED SALMON
John Ross smoked salmon, treacle soda bread and fromage blanc

SAUTÉED WILD MUSHROOMS
Madeira sauce, toasted sourdough

ROASTED FREE-RANGE TURKEY BALLOTINE
Served with all of the traditional trimmings

PAVÉ OF COD
Curried cauliflower purée, vinaigrette of pomegranate, golden raisins, red onion & lime

CARAMELISED ONION, SQUASH & SPINACH PITHIVIER
Celeriac purée, vegan jus

CRÈME BRÛLÉE

WARM STICKY FIGGY PUDDING
Red wine and toffee sauce, vanilla ice cream

CHEESE PLATE*
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 £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

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

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	300ml (ABV 4.0%)	£6.50
ASPALL SUFFOLK DRAUGHT CYDER England	330ml (ABV 5.5%)	£6.50

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

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



Bar

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

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%)	£5.50
WOODFORD RESERVE, KENTUCKY STRAIGHT BOURBON USA	(ABV 43.2%)	£5.75
BULLEIT KENTUCKY STRAIGHT BOURBON USA	(ABV 45%)	£5.50
RITTENHOUSE 100 PROOF, STRAIGHT RYE USA	(ABV 50%)	£6.00

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 CARIBBEAN 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

Bar

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

HOT DRINKS

TEA £4.50
English Breakfast | Decaffeinated Breakfast | Earl Grey
Organic Chamomile | Organic Peppermint | Pure Green
Blackberry & Raspberry | Lemon & Ginger

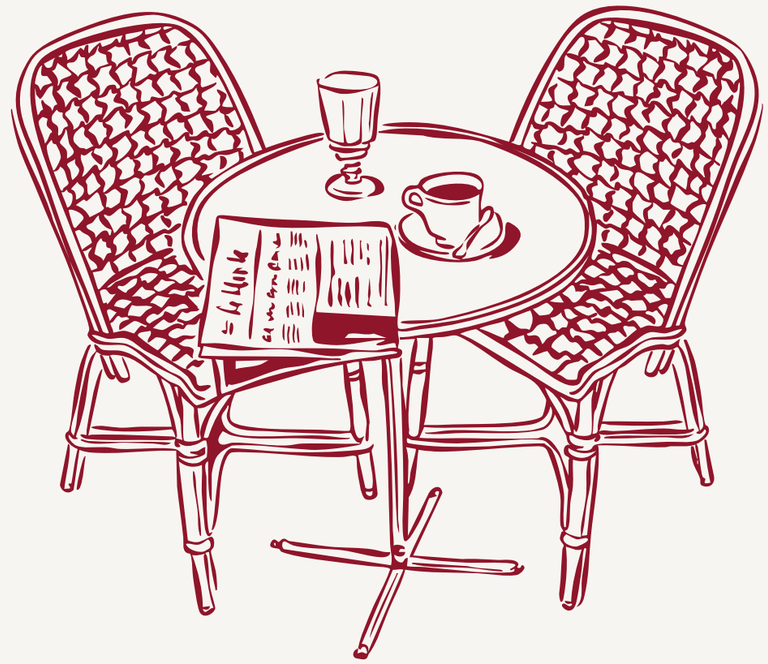
COFFEE

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





Bistro du Vin