

# 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	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
RATATOUILLE & CHICKPEA PANCAKES [VGI]	CONFIT DUCK CASSOULET	MOULES MARINIÈRE & FRITES	STEAK HACHÉ	LEFFE FISH & CHIPS* *£5 Supp	ROAST POULET NOIR* *£12 Supp	ROAST SIRLOIN OF BEEF

## 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)

**CELERIAC REMOULADE**

**SCHNITZEL**

Chicken or halloumi [V]

**GNOCCHI À LA PARISIENNE**

**CRÈME BRÛLÉE**

**£19.95**

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

### PRIX FIXE

MONDAY-SUNDAY  
LUNCH \*EXCLUDING SUNDAY LUNCH.  
EARLY DINNER (5:00PM-7:00PM)

2 COURSES £19.95, 3 COURSES £24.95

CURRIED PARSNIP SOUP  
CHICKEN LIVER PARFAIT

SEVERN & WYE SMOKED SALMON  
SPICED PICKLED BEETROOT & STILTON SALAD

SCHNITZEL Chicken or halloumi [V]  
GNOCCHI À LA PARISIENNE

FILLET OF SEA BASS

SALADE MAISON Chicken, tiger prawns or halloumi

CRÈME BRÛLÉE  
"ORLADO" VALRHONA CHOCOLATE TERRINE  
GLACES ET SORBETS  
ASSIETTE DE FROMAGE

### 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

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

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

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

<b>NEGRONIS</b>	£9.95
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<b>BOULEVARDIER</b> Woodford Reserve Bourbon, Campari bitters, Martini Reserva Rubino Vermouth	<b>COSNOPOLITAN</b> Mountain Everleaf, cranberry, lime, sugar
<b>WHITE NEGRONI</b> Tanqueray Gin, Italicus Liqueur, Martini Reserva Ambrato Vermouth	<b>FOREST DAIQUIRI</b> Forest Everleaf, lime, honey
<b>CLASSIC NEGRONI</b> Bombay Sapphire Gin, Campari bitters, Martini Reserva Rubino Vermouth	<b>MARINE SPRITZ</b> Marine Everleaf, light Fever-Tree tonic, cucumber, lime
<b>NEGRONI FLIGHT</b> 3 Negronis, Classic, White and Boulevardier	<b>NOJITO</b> Marine Everleaf, lime, sugar, soda, mint
£15.00	<b>ORANGE &amp; GINGER HIGHBALL</b> 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

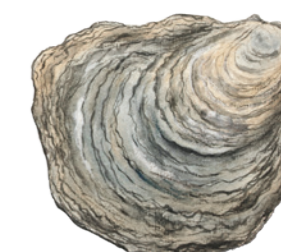
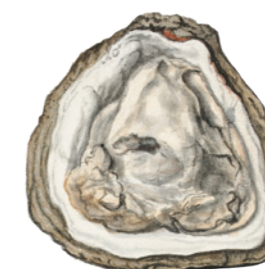
<b>PETIT LUCQUES OLIVES</b> [VGI] (87kcal)	£5.95	<b>CUMBRAE OYSTER ROCKEFELLER</b>	
<b>SMOKED ALMONDS</b> [V] (307kcal)	£3.50	Single oyster (116kcal)	£4.95
<b>PAIN D'ÉPI</b> [V]	£7.95	Half a dozen (622kcal)	£18.50 supplement ♦ £28.50
Maison Bordier butter (188kcal)			
<b>SAUCISSON SEC</b>	£6.50		
Cornichons (88kcal)			
<b>GOUGÈRES</b> (267kcal)	£6.50		
Baked savoury choux buns, Gruyère cheese sauce (267kcal)			

Cumbrae oysters are grown on the West Coast of Scotland on the banks of the River Clyde in Ayrshire. They are firm and meaty in texture and have a deep flavour of wood and nuts.

Oysters Rockefeller was created in 1889 at the New Orleans restaurant Antoine's by Jules Alciatore, Jules developed the dish due to a shortage of escargot, substituting the locally available oysters. The dish was named "oysters Rockefeller" after John D. Rockefeller, the then-wealthiest American, for its extreme richness. Ours consists of oysters on the half-shell, on a bed of spinach then glazed under herb breadcrumbs.

Pair with a glass of Champagne 125ml

**CUVÉE HOTEL DU VIN** £12.50  
Lombard, France



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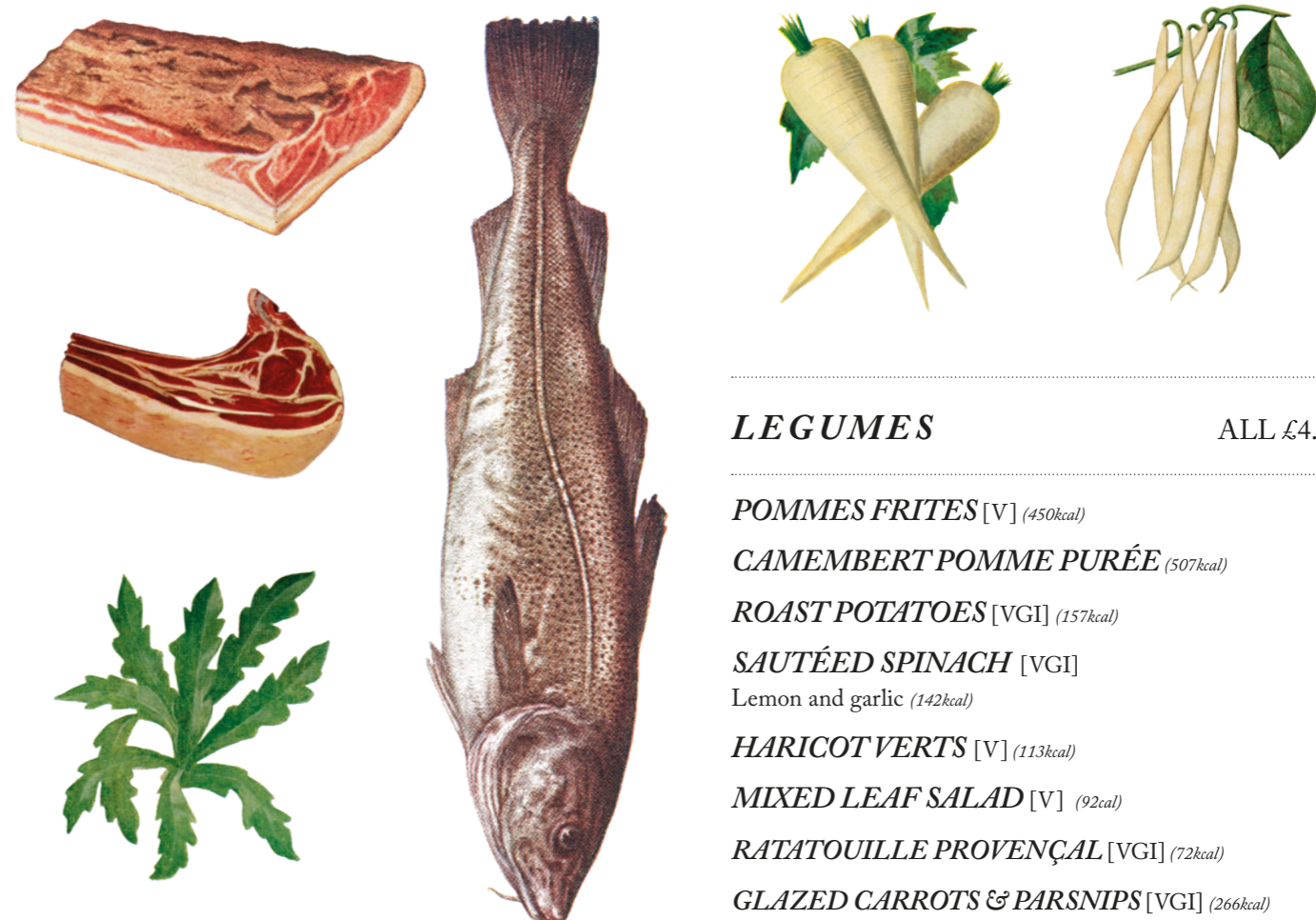
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## HORS D'OEUVRES

<b>CURRIED PARSNIP SOUP</b> [VGI] £9.95 <i>Coriander yoghurt (179kcal)</i>	<b>CHICKEN LIVER PARFAIT</b> £9.50 <i>Plum and figgy chutney, brioche toast (329kcal)</i>
<b>SAUTÉED MUSHROOMS</b> [VGI] £8.50 <i>Madeira sauce, toasted sourdough (222kcal)</i>	<b>SEVERN &amp; WYE SMOKED SALMON</b> £11.50 <i>Treacle soda bread and fromage blanc (297kcal)</i>
<b>SPICED PICKLED BEETROOT &amp; STILTON SALAD</b> [V] £8.50 <i>Blue cheese, endive, sourdough croutons and sweet mustard dressing (555kcal)</i>	<b>CLASSIC PRAWN COCKTAIL</b> £11.50 <i>Iceberg, pink grapefruit and avocado (151kcal)</i>
<b>STEAK TARTARE</b> (576kcal) £13.50   £24.50 <i>Chopped raw Donald Russell beef, Burford Brown egg yolk, cornichons, capers, grilled pain de campagne</i> £4.50 supplement ♦ <i>Main course served with fries and petite salad</i>	<b>ROASTED KING SCALLOPS</b> £16.50 <i>Gremolata and herb crust (500kcal)</i> £6.50 supplement ♦
<i>Pair with a glass of red</i> 175ml <b>BEAUJOLAIS</b> £9.50 <i>Brouilly, Louis Tete, France</i>	<i>Pair with a glass of white</i> 175ml <b>RIESLING</b> £7.95 <i>Hills &amp; Valleys, Pikes, Clare Valley, South Australia</i>

## PLATS PRINCIPAUX

<b>RIB-EYE STEAK 250G</b> £34.95 <i>Au poivre (801kcal)</i> £14.95 supplement ♦	<b>PAN-FRIED COD</b> £22.50 <i>Lentils, winter root vegetables and cavolo nero (565kcal)</i> £2.50 supplement ♦
<i>Pair with a glass of red</i> 175ml <b>RIOJA RESERVA</b> £12.50 <i>Lealtanza, Altanza, Spain</i>	<i>Pair with a glass of white</i> 175ml <b>VIOGNIER</b> £9.50 <i>Les Iles Blanches, Cellier des Chartreux, IGP Gard, France</i>
<b>DAUBE OF BEEF PROVENÇALE</b> £24.95 <i>Pomme purée, pancetta, mushrooms and glazed baby onions (823kcal)</i> £5.00 supplement ♦	<b>FILLET OF SEA BASS</b> £17.95 <i>Pipérade, pesto and fennel (220kcal)</i>
<i>Pair with a glass of red</i> 175ml <b>BORDEAUX SUPÉRIEUR</b> £11.50 <i>'Tradition' Château Penin, France</i>	<b>SCHNITZEL</b> £18.50 <i>Chicken (895kcal) or halloumi [V] (925kcal)</i> <i>Pickled red cabbage, charred red peppers, capers and roquette salad</i>
<b>LE CAMEMBERGER</b> £19.95 <i>200g burger patty, Camembert, pancetta jam, brioche bun, pommes frites (1,365kcal)</i>	<b>CONFIT DUCK LEG</b> £19.50 <i>Dandelion and pancetta salad (1,239kcal)</i>
<b>GNOCCHI À LA PARISIENNE</b> [VGI] £19.50 <i>Gnocchi, wild mushrooms, mornay and black truffle sauce (620kcal)</i>	<b>SALADE MAISON</b> (142kcal   284kcal) £8.50   £13.50 <i>Baby kale, edamame beans, quinoa and alfalfa sprouts</i> Additions £5.00: <i>Choice of topping included</i> ♦ <i>Chicken (234kcal) / Tiger Prawns (70kcal) / Halloumi [VGI] (208kcal)</i>



## LEGUMES ALL £4.95

<b>POMMES FRITES</b> [V] (450kcal)
<b>CAMEMBERT POMME PURÉE</b> (507kcal)
<b>ROAST POTATOES</b> [VGI] (157kcal)
<b>SAUTÉED SPINACH</b> [VGI] <i>Lemon and garlic (142kcal)</i>
<b>HARICOT VERTS</b> [V] (113kcal)
<b>MIXED LEAF SALAD</b> [V] (92cal)
<b>RATATOUILLE PROVENÇAL</b> [VGI] (72kcal)
<b>GLAZED CARROTS &amp; PARSNIPS</b> [VGI] (266kcal)

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

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## PÂTISSERIES ET DESSERTS

**CRÈME BRÛLÉE** [V] (717kcal) £8.50

Pair with a glass of dessert wine 100ml

**“ORLADO” VALRHONA CHOCOLATE TERRINE** [VGIA] £9.95  
Cherry compote and crème fraîche (749kcal)

**LICOR DE TANNAT** Familia Deicas, Uruguay £11.95

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

**WARM STICKY FIGGY PUDDING** [V] £9.95  
Red wine and toffee sauce, vanilla ice cream (282kcal)

**LA PROFITEROLE** [V] £9.95  
Vanilla ice cream and chocolate sauce (1,254kcal)

**PEAR & GINGERBREAD TRIFLE** [V] £8.95  
Poached pears, gingerbread, custard and vanilla cream (559kcal)

**GLACES ET SORBETS** [VGIA] (52kcal) per scoop £2.95



## ASSIETTE DE FROMAGE

French artisan cheese, biscuits and chutney (606kcal) £12.95  
Selection of cheeses include: £3 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



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

### GOUGÈRE (133kcal)

Baked savoury choux buns, Gruyère cheese sauce [V]

Wine Pairing: Cuvée Hotel du Vin, Maison Lombard, Champagne, France [125ml glass]

### STEAK TARTARE (140kcal)

Diced beef, avruga caviar soft boiled quail egg and potato tuille

Wine Pairing: Louis Tete, Brouilly, Beaujolais, France [125ml glass]

### PAN-FRIED COD (152kcal)

Lentils, winter root vegetables and cavolo nero

Wine Pairing Options:

White: Les Iles Blanches Viognier, Cellier des Chartreux, IGP Gard, France [175ml glass]

Red: La Segreta Nero d'Avola, Planeta, Sicily, Italy [175ml glass]

### CRÈME BRÛLÉE [V] (222kcal)

Wine Pairing: Late Harvest Tokaji, Royal Tokaji, Hungary [50ml glass]

### ASSIETTE DE FROMAGE (303kcal)

French artisan cheese, biscuits and chutney

Wine Pairing: Six Grapes by Graham's Portugal [50ml glass]

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

Sample menu, dishes and wines are subject to seasonal variations

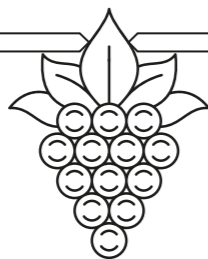
Vegan alternative available

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## 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 of the notable wine appellations in France. Here you will find an overview of 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  
 Gewurztraminer, Classic, Hugel

### LOIRE VALLEY REGIONS

\* Muscadet, Sèvre-et-Maine sur Lie La Brètesche, Jérémie Huchet  
 Vouvray, Marc Bredif  
 Pouilly-Fumé, Villa Paulus, Domaine Masson-Blondelet  
 Sancerre, 'Le Pierrier', Domaine Thomas

### 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

### BEAUJOLAIS

\* Brouilly, Louis Tete  
 Cbénas, Château Belleverne

### BORDEAUX

\* Bordeaux Supérieur 'Tradition' Château Penin  
 Bordeaux Supérieur, Château de Cazenove  
 Saint-Émilion Grand Cru, Château Tour Baladoz  
 Château Talbot, Grand Cru Classé Saint-Julien  
 Château Tronquoy, Saint-Estèphe  
 Margaux, Château Tayac  
 Pomerol, Château Mazeyres

### RHÔNE VALLEY REGIONS

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

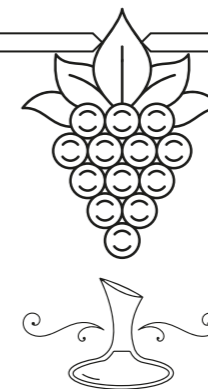
### SOUTH OF FRANCE

\* 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

### PROVENCE

\* Côtes de Provence, Château Gairoird Rosé

\* 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.

## BISTRO DU VIN WINE LIST

### CHAMPAGNE & SPARKLING WINE

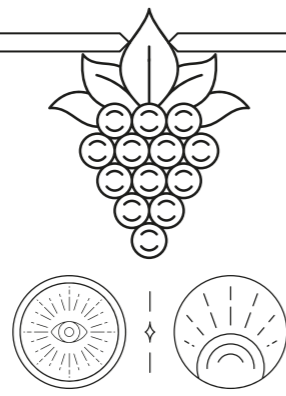
	glass 125ml	bottle 750ml
EINS, ZWEI, ZERO, SPARKLING RIESLING Leitz, Germany [Alcohol-Free]	£4.95	£27.95
PROSECCO, EXTRA DRY NV Fiol, Veneto, Italy	£7.95	£42.95
HENNERS BRUT NV East Sussex, England	£11.95	£67.95
CUVÉE HOTEL DU VIN Lombard, France	£12.50	£72.95
LANSON PÈRE ET FILS France	£15.95	£92.95
LANSON ROSÉ France	£16.95	£99.95

### WHITE WINE

	glass 175ml	glass 250ml	carafe 500ml	bottle 750ml
MAISON BLANC Anciens Temps, Vin de France	£6.95	£9.95	£18.95	£27.95
MUSCADET Sèvre-et-Maine sur Lie La Brètesche, 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 Kendall Jackson, Vintners Reserve, California, USA	£11.95	£16.95	£33.50	£49.95

### ROSÉ WINE

	glass 175ml	glass 250ml	carafe 500ml	bottle 750ml
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
CÔTES DE PROVENCE Château Gairoird Rosé, France [Organic]	£10.50	£14.95	£28.95	£42.95



### OLD WORLD vs NEW WORLD

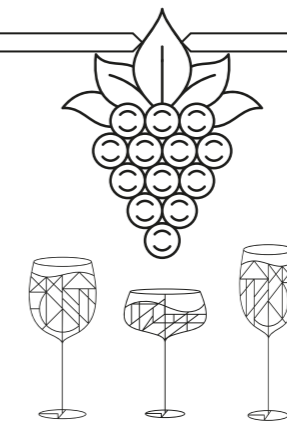
Terms used frequently in the wine world, but what do they really mean? Well, there are a number of differences between New World and Old World wine growing countries and all of them have exceptions to the rules! Primarily most European countries are classed as Old World, since wine making originated 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!

### BISTRO DU VIN WINE LIST

RED WINE	glass 175ml	glass 250ml	carafe 500ml	bottle 750ml
<b>MAISON ROUGE</b> <i>Anciens Temps, Vin de France</i>	£6.95	£9.95	£18.95	£27.95
<b>NERO D'AVOLA</b> <i>La Segreta, Planeta, Sicily, Italy</i>	£7.95	£11.50	£22.50	£32.95
<b>MERLOT</b> <i>Domaine La Croix Belle, Côtes de Thongue, Pays d'Oc, France [Organic]</i>	£8.95	£12.50	£24.95	£36.95
<b>MALBEC BY HOTEL DU VIN</b> <i>Mendoza, Argentina</i>	£9.50	£12.95	£24.95	£37.95
<b>BEAUJOLAIS</b> <i>Brouilly, Louis Tete, France</i>	£9.50	£13.50	£26.95	£39.95
<b>BORDEAUX SUPÉRIEUR</b> <i>'Tradition' Château Penin, France</i>	£11.50	£15.95	£31.50	£46.95
<b>PINOT NOIR</b> <i>Seifried Estate, Nelson, New Zealand</i>	£11.95	£16.95	£33.50	£49.95
<b>RIOJA RESERVA</b> <i>Lealtanza, Altanza, Spain</i>	£12.50	£17.95	£35.50	£52.95

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



### WINE GLASS SHAPES

The bigger the glass, the better the wine, right? Wrong! The correct wine glass shape and size is more about matching with the style of the wine than the quality of it. For example, a high-acid white wine such as Sauvignon Blanc, no matter what the quality, will always be best enjoyed in a smaller wine glass. Whereas a Pinot Noir or an oaked Chardonnay should be in a larger more bulbous 'Burgundy' wine glass and a full-bodied red, such as a Cabernet Sauvignon in a tall, larger 'Bordeaux' wine glass.

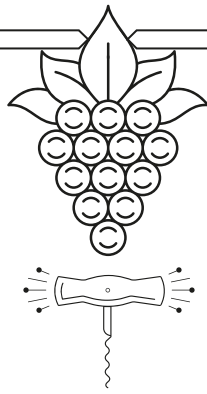
There are a number of considerations in matching wine style and wine glass shape including the way our nose and sense of smell receive these wines, but the main reason is the consideration of which parts of the tongue, the 'palate', we wish the wine to be received by. The palate has different sections that identify the various elements of the wine. The glass shape helps to position the wine correctly around the palate whilst being drunk, to maximise the enjoyment of that style of wine. So, when wine is served in the correct glass it can make a huge difference to the enjoyment of that wine!

### BISTRO DU VIN SIGNATURE SELECTION

CHAMPAGNE & SPARKLING WINE	bottle 750ml
<b>JANSZ, CUVÉE ROSÉ, NV</b> <i>Tasmania, Australia</i>	£56.95
<b>LOMBARD, BLANC DE NOIRS, BRUT NATURE</b> <i>Grand Cru, Verzenay</i>	£112.95
<b>LANSON, BLANC DE BLANCS</b>	£129.95
<b>LAURENT-PERRIER VINTAGE</b>	£132.95
<b>GRAND SIÈCLE BY LAURENT-PERRIER</b>	£269.95

WHITE WINE - FRANCE	bottle 750ml
<b>RIESLING</b> <i>Trimbach, Alsace</i>	£48.95
<b>CAIRANNE</b> <i>Argiles Blanches Blanc, Domaine Boutinot, Southern Rhône</i>	£49.95
<b>GEWURZTRAMINER</b> <i>Classic, Hugel, Alsace</i>	£54.95
<b>VOUVRAY</b> <i>Marc Bredif, Loire Valley</i>	£56.95
<b>SANCERRE</b> <i>'Le Pierrier', Domaine Thomas, Loire Valley</i>	£72.95
<b>POUILLY-FUMÉ</b> <i>Villa Paulus, Domaine Masson-Blondelet, Loire Valley</i>	£74.95
<b>CHABLIS 1ER Cru</b> <i>Montmains, Olivier Tricon</i>	£74.95
<b>CONDRIEU</b> <i>La Petite Côte, Yves Cuilleron, Rhône Valley</i>	£102.95
<b>MEURSAULT</b> <i>Bouchard Père &amp; Fils, Burgundy</i>	£129.95
<b>PULIGNY MONTRACHET</b> <i>Domaine Pernot Belicard, Burgundy</i>	£132.95

WHITE WINE - REST OF THE WORLD	
<b>FLORÃO</b> <i>Quinta da Fonte Souto, Alentejo, Portugal</i>	£39.95
<b>SAVATLANO</b> <i>Papagiannakos, Attica, Greece</i>	£42.95
<b>GAVI DI GAVI</b> <i>La Minaia, Nicola Bergaglio, Italy</i>	£43.95
<b>ALBARIÑO</b> <i>Lías by Martin Codax, Rías Baixas, Spain</i>	£48.95
<b>SEMILLON</b> <i>Vergelegen Reserve, South Africa</i>	£49.95
<b>SAUVIGNON BLANC</b> <i>Awatere River by Louis Varasour, Marlborough, New Zealand</i>	£52.95
<b>DRY RIESLING</b> <i>Dönnhoff Qba, Nabe, Germany</i>	£72.95
<b>CHARDONNAY</b> <i>Patz and Hall, Sonoma Coast, United States</i>	£94.95



## CORK vs SCREW CAP

*Wine makers have lots of options now on how to seal their wine bottles. Real cork, artificial cork, plastic corks, screw caps, even glass stoppers are all available, but does the choice of stopper really make a difference? There are benefits to various bottle stoppers, so let's look at the top two options. Firstly, real cork has the romance and historical significance and is believed to be very important to the maturing process of wines that need time to age.*

*However, the chances of a faulty wine from a bottle with a real cork is higher! Screw cap wines are more sustainable, cheaper and far less likely to cause a wine fault, but they do not have the same romance and presentation as a cork, nor do they have the same impact on the aging process.*

*Overall our take on it is that for a wine that does not need to age to improve, such as a high-acid white made to be drunk young and fresh, a screw cap is ideal, but for a wine than needs time to age, such as a premium Bordeaux, we prefer the benefits of real cork.*

## BISTRO DU VIN SIGNATURE SELECTION

### RED WINE - FRANCE

	<i>bottle 750ml</i>
<b>BEAUJOLAIS</b> <i>Chénas, Château Belleverne</i>	£38.95
<b>BORDEAUX SUPÉRIEUR</b> <i>Château de Cazenove, Bordeaux</i>	£39.95
<b>MARANGES 1ER Cru</b> , <i>La Fussière, Burgundy</i>	£74.95
<b>CHÂTEAUNEUF DU PAPE</b> <i>Domaine Chante Cigale, Southern Rhône Valley</i>	£76.95
<b>MARGAUX</b> <i>Château Tayac, Bordeaux</i>	£92.95
<b>SAINT-ÉMILION GRAND CRU</b> <i>Château Tour Baladoz, Bordeaux</i>	£102.95
<b>POMEROL</b> <i>Château Mazeyres, Bordeaux</i>	£112.95
<b>CHASSAGNE-MONTRACHET</b> <i>Thomas Morey, Rouge Vieilles Vignes, Burgundy</i>	£114.95
<b>CHÂTEAU TRONQUOY</b> <i>Saint-Estèphe, Bordeaux</i>	£119.95
<b>GEVREY-CHAMBERTIN</b> <i>Joseph Drouhin, Burgundy</i>	£129.95
<b>CÔTE RÔTIE</b> <i>Guigal, Brune et Blonde, Rhône Valley</i>	£134.95
<b>SAINT-JULIEN</b> <i>Château Talbot, Grand Cru Classé, Bordeaux</i>	£149.95

### RED WINE - REST OF THE WORLD

<b>'DOURO RED'</b> <i>Quinta Do Crasto, Douro, Portugal</i>	£34.95
<b>BOBAL</b> <i>Sierra Norte 'Pasion de Bobal', Spain</i>	£35.95
<b>CARMENÈRE</b> <i>Gran Reserva Tarapaca, Maipo, Chile</i>	£36.95
<b>SPÄTBURGUNDER</b> <i>Trocken, Messmer, Germany</i>	£45.95
<b>PURGATORI</b> <i>Familia Torres, Costers del Segre, Spain</i>	£52.95
<b>SHIRAZ</b> <i>The Riebke, Teusner, Barossa Valley, South Australia, Australia</i>	£54.95
<b>ALTITUDES RED</b> <i>Ixsir, Lebanon</i>	£54.95
<b>ZINFANDEL</b> <i>Edmeades, Mendocino County, California, USA</i>	£56.95
<b>RIBERA DEL DUERO</b> <i>'9 meses' Carmelo Rodero, Spain</i>	£59.95
<b>CABERNET SAUVIGNON</b> <i>Thelema, Western Cape, South Africa</i>	£62.95
<b>RIOJA</b> <i>Reserva, Unica, Sierra Cantabria, Spain</i>	£68.95
<b>PRELUDIO</b> <i>"Barrel Select" by Familia Deicas, Uruguay</i>	£76.95
<b>AMARONE</b> <i>Della Valpolicella, Reius, Sartori, Italy</i>	£88.95
<b>MALBEC</b> <i>Cadus Single Vineyard, 'Finca Las Torcazas', Lujan de Cuyo, Mendoza, Argentina</i>	£92.95
<b>PINOT NOIR</b> <i>Adelsheim, Willamette Valley, Oregon, USA</i>	£99.95
<b>CABERNET SAUVIGNON</b> <i>Palermo by Orin Swift, Napa Valley, California, USA</i>	£104.95
<b>MAS LA PLANA</b> <i>[Cabernet Sauvignon], Familia Torres, Penedès, Spain</i>	£106.95
<b>BAROLO</b> <i>Proprietà Fontanafredda, Fontanafredda, Italy</i>	£119.95