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.

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
BROCOLI RÔTI & POIS CHICHES [VGI]	*LE CAMEMBURGER & POMMES FRITES*	*MOULES MARINIÈRE & POMMES FRITES*	*STEAK HACHÉ & PETITE SALADE*	*FISH & CHIPS À LA LEFFE** **£5 Supp*	*POULET NOIR RÔTI** **£12.50 Supp*	*CONTRE-FILET DE BOEUF RÔTI*

Bistro du Vin

TASTE DU VIN

FOR A TRUE TASTE OF HOTEL DU VIN

A wonderful way to explore a range of our classic dishes and wines is with our Taste du Vin package, featuring five courses with wine pairings.

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

CHATEAUBRIAND & MALBEC

Chateaubriand perfectly paired with a bottle of Argentinian Malbec, served with classic trimmings for two or more to share

£39.50 per person... saving over 24%!
Available Sunday-Thursday for dinner

CHATEAUBRIAND 500G
Pommes frites, salad and peppercorn sauce

A BOTTLE OF MALBEC BY HOTEL DU VIN
Mendoza, Argentina

FORMULE

3 COURSES SERVED WITHIN 30 MINUTES

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

CÉLERI RÉMOULADE

SCHNITZEL
Chicken or halloumi

BROCOLI RÔTI & POIS CHICHES

CRÈME BRÛLÉE

£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 £19.95, 3 COURSES £24.95

CHAMPIGNONS SAUTÉS
Sautéed wild mushrooms, Madeira sauce, toasted sourdough

PÂTÉ DE FOIES DE VOLAILLE
Chicken liver parfait, raisin chutney, toasted brioche

SAUMON FUMÉ
Smoked salmon, treacle soda bread and fromage Blanc

CARPACCIO DE PASTÈQUE, FETA AFFINÉE EN FÛT
Watermelon carpaccio, barrel aged feta, seeds, shallots and rocket

SCHNITZEL Chicken or halloumi [V]

MERLU AU BEURRE NOISETTE
Brown butter baked hake, samphire, cucumber and mace croutons

BROCOLI RÔTI & POIS CHICHES
Roasted broccoli, chickpeas, whipped feta, charred red peppers

SALADE MAISON Chicken, tiger prawns or halloumi

CRÈME BRÛLÉE
POT AU CHOCOLAT
DÉLICE MYRTILLES, CRÈME AU CITRON
GLACES ET SORBETS
*ASSIETTE DE FROMAGES**
**£2.95 Supp*

**EXCLUDES SUNDAY LUNCH*

SUNDAY LUNCH

A BRITISH INSTITUTION

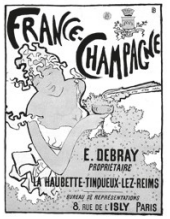
Dating back to King Henry VII, meats were traditionally roasted in front of a fire on a Sunday. Since the 15th century, the royal bodyguards have been known as 'Beefeaters' because of their love of roast beef. In the 18th century the French started calling Englishmen 'rosbifs'.

Our Sunday 'rosbif' starts with a choice of appetisers from our French Market Table, followed by a traditional Roast du Vin or choice of Plat Principaux and finally a delicious Dessert.

2 COURSES £29.95 | 3 COURSES £34.95









Prices from £29.95 per person — *£40.95 with a glass of Champagne*

AFTERNOON TEA

Join us and all of fashionable society to sip tea and nibble on sandwiches in the middle of the afternoon.

With a fine selection of finger sandwiches, cakes and scones with jam and clotted cream.

COCKTAILS

CHAMPAGNE COCKTAILS

CLASSIC CHAMPAGNE COCKTAIL £13.95
Cuvèe Hotel du Vin Champagne, Hennessy Cognac, bitters, sugar

BELLINI ROYALE £12.95
Cuvèe Hotel du Vin Champagne, Briottet Crème De Pèche, peach

FRENCH 75 £12.95
Cuvèe Hotel du Vin Champagne, Tanqueray Gin, lemon, sugar, soda

FRENCH FIZZ £12.95
Cuvèe Hotel du Vin Champagne, Absolut Vodka, Briottet Crème de Framboise, pineapple

KIR ROYALE £12.95
Cuvèe Hotel du Vin Champagne, Briottet Crème de Cassis, blackberry

MIMOSA £10.95
Cuvèe Hotel du Vin Champagne, orange

COCKTAILS AU CLASSIQUE £11.95

BLOODY MARY
Absolut Vodka, tomato, spices

COSMOPOLITAN
Absolut Citron Vodka, Cointreau, cranberry, lime

GARDEN MOJITO
Hendricks Gin, St Germain Elderflower Liqueur, Elderflower Cordial, cucumber, mint, soda

MARGARITA
El Jimador Reposado Tequilla, Cointreau, lime, agave, salt

OLD FASHIONED
Woodford Reserve Bourbon, demerara, bitters

PINA COLADA
Bacardi Coconut Rum, pineapple, cream, coconut, lime

RASPBERRY DAIQUIRI
Bacardi Carta Blanca Rum, Briottet Crème de Framboise, bitters, lime, sugar, raspberry

MARTINIS

ESPRESSO MARTINI
Absolut Vodka, Tosolini Exprè Liqueur, espresso, sugar

PASSION FRUIT MARTINI
Absolut Vanilia Vodka, Passoã Passion Fruit Liqueur, pineapple, passion fruit, Prosecco

SOURS

RHUBARB SOUR
Slingsby Rhubarb Gin, bitters, raspberry, lemon, sugar

WHISKEY SOUR
Woodford Reserve Bourbon, bitters, lemon, sugar, foam

AMARETTO SOUR
Saliza Tosolini Amaretto, bitters, lemon, sugar, foam

NEGRONIS

BOULEVARDIER
Woodford Reserve Bourbon, Campari bitters, Martini Reserva Rubino Vermouth

WHITE NEGRONI
Tanqueray Gin, Italicus Liqueur, Martini Reserva Ambrato Vermouth

CLASSIC NEGRONI
Bombay Sapphire Gin, Campari bitters, Martini Reserva Rubino Vermouth

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

COCKTAILS AU VIN £11.95

CABERNET SOUR
Slingsby Marmalade Gin, Showdown Cabernet Sauvignon, lemon, grape, sugar

GRAHAMS PORT OLD FASHIONED
Woodford Reserve Bourbon, Reserve Blended Port 'Six Grapes by Graham's', sugar, orange

MALVASIA SOARES
Grahams Blend No.5 White Port, El Jimador Reposado Tequila, Crème de Pèche, agave, lime

PROVENCE ROSÉ CRUSH
Puerto de Indias Strawberry Gin, Briottet Crème de Framboise, Château Gairoird Provence Rosé, apple, strawberry, raspberry

GRAHAM'S BLEND NO.5 WHITE PORT & TONIC
Graham's Blend No.5 White Port, Fever-Tree Mediterranean Tonic, lemon, mint

GIN & TONICS £10.95

BROCKMANS
Fever-Tree Elderflower Tonic, blueberry, grapefruit

GIN MARE
Fever-Tree Indian Tonic, orange, rosemary

PUERTO DE INDIAS
Fever-Tree Slimline Tonic, strawberry, mint

SAPLING
Fever-Tree Slimline Tonic, lemon

SLINGSBY RHUBARB
Fever-Tree Elderflower Tonic, orange, raspberry

NON-ALCOHOLIC COCKTAILS £9.95

COSNOPOLITAN
Mountain Everleaf, cranberry, lime, sugar

FOREST DAIQUIRI
Forest Everleaf, lime, honey

MARINE SPRITZ
Marine Everleaf, light Fever-Tree tonic, cucumber, lime

NOJITO
Marine Everleaf, lime, sugar, soda, mint

ORANGE & GINGER HIGHBALL
Forest Everleaf, Fever-Tree Ginger ale, orange

AMUSE-BOUCHES

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

AMANDES FUMÉES [V] £3.95
Smoked almonds *(307kcal)*

PAIN D'ÉPI [V] £8.50
Maison Bordier butter *(188kcal)*

SAUCISSON SEC £6.95
Cornichons *(88kcal)*

HORS D'OEUVRES

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

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

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

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

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

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



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

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.

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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

SCHNITZEL DE POULET £19.95
Breaded chicken schnitzel, pickled red cabbage, charred red peppers, capers and rocket salad *(895kcal)*

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

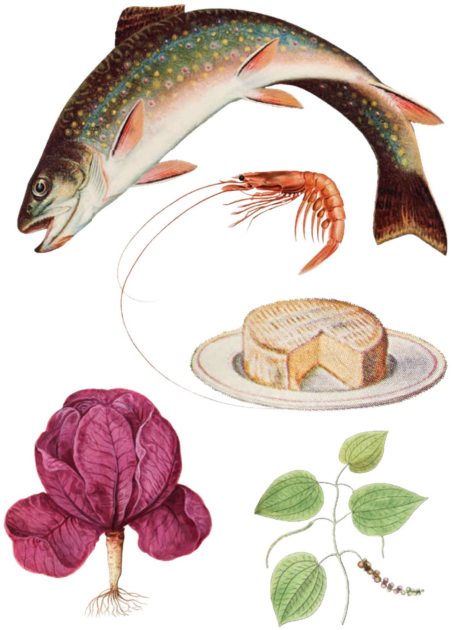
MERLU AU BEURRE NOISETTE £24.95
Brown butter baked hake, samphire, cucumber and mace croutons *(419kcal)*

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

LE CAMEMBURGER £19.95
200g burger patty, Camembert, pancetta jam, brioche bun, pommes frites *(1,365kcal)*

BROCOLI RÔTI & POIS CHICHES [VGI] £18.95
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)* £4.95

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

ÉPINARDS CUITS À LA POÊLE [VGI] £4.95
Sautéed spinach, lemon and garlic *(142kcal)*

HARICOT VERTS [V] *(113kcal)* £5.50

SALADE VERTE [VGI] *(32kcal)* £4.95

SALADE DE TOMATES & OIGNONS [VGI] *(129kcal)* £4.95

PATISSERIES ET DESSERTS

CRÈME BRÛLÉE [V] *(717kcal)* £9.95

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

Pair with a glass of dessert wine *100ml*

LICOR DE TANNAT *Familia Deicas, Uruguay* £11.95

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

ASSIETTE DE FROMAGES

French artisan cheese, biscuits and chutney *(487kcal)* £12.95
Selection of cheeses include: *£2.95 supplement per person*



ST-MAURE-DE-TOURAINE ASH 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

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TASTE DU VIN MENU

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

CROQUETTES DE SAUMON MARINÉ AU CIDRE DE NORMANDIE
Normandy cider cured salmon fishcakes, curried mayonnaise [V] *(647kcal)*
Wine Pairing: Rosé Sauvage By Hotel Du Vin, Clare Valley, South Australia, Australia [125ml glass]

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

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

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

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

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

Sample menu, dishes and wines are subject to seasonal variations

Vegan alternative available

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