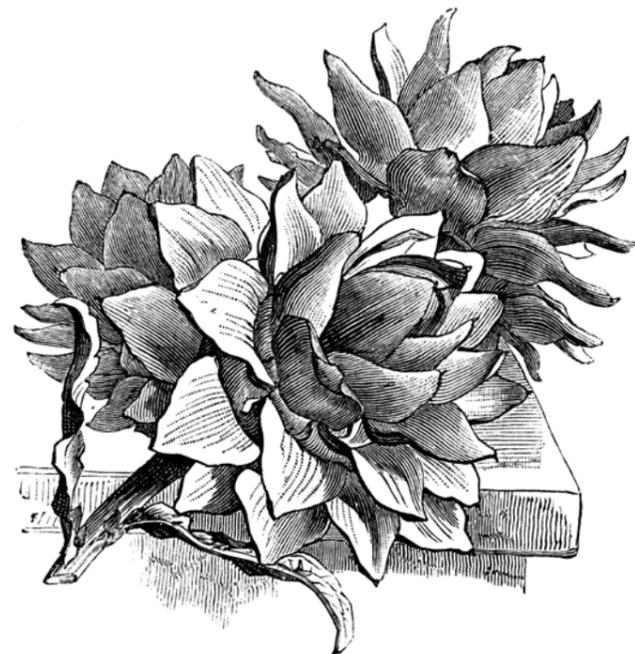


**Bistro  
du Vin**

NIBBLES	
<b>ITALIAN OLIVES</b> A colourful variety and texture of three superb olives, Nocellara from Sicily, Cerignola from Puglia and Gaeta from Lazio	£4.50
<b>GARLIC FOUGASSE</b> A Provençal style French focaccia, light and fluffy with a warm garlic flavour	£5.50

ENTRÉES	
<b>SOUPE A L'OIGNON *</b> Classic French onion soup	£5.50
<b>GRILLED BOUDIN NOIR</b> Fried Burford Brown hen's egg, devilled sauce	£7.50
<b>ESCARGOTS À LA BOURGUIGNONNE</b> Snails in garlic and herb butter	Six £7.50 Twelve £11.95
<b>CHICKEN LIVER PARFAIT *</b> Brioche toast, raisin chutney	£7.95
<b>CHÈVRE CHAUD, BEETROOT TIAN</b> Petite salad	£7.95
<b>BREADED SARDINE, PICKLED HERITAGE CARROTS</b> Saffron and anchovy mayonnaise	£6.95
<b>PAN ROASTED SCALLOPS</b> Scottish chanterelle, pancetta, sorrel purée	£13.50
<b>TIGER PRAWNS</b> Garlic and pastis butter with aioli dip	£11.95

GRILLADES	
All of our steaks are dry aged on the bone for a minimum of 28 days. Steaks and burgers are served with pommes frites	
<b>FILLET STEAK 225g</b>	£32.50
<b>RIBEYE STEAK 225g</b>	£29.00
<b>ONGLET STEAK 225g</b>	£18.50
<b>PLANT BASED STEAK [VG]</b> This is not dry aged on the bone and is made using plant. Perfectly matched with the chimichurri sauce	£13.95
<b>HDV BURGER</b> 200g burger patty with relish, bacon and grilled cheese on a brioche bun	£15.95
<b>PLANT BASED BURGER [VG]</b> Plant based burger patty with mushroom ketchup and grilled vegan feta cheese on a plant based brioche bun	£14.95



## WINTER

Winter is a time for simple and bold dishes, as we wait for the sun to return. Kale comes into its own after the frosts and icy seas give us hake and cod that is pearly and saltwater-fresh. A time to take the lid off preserves and savour slow food such as pies and risotto. Lean forward over a bowl of steaming mussels, crusty bread at the ready. The stew has simmered for hours and the robust red wine glows. Then finally, a plate of cheese and something sweet, before you face the cold again.

SHARING PLATTERS	
<b>CHATEAUBRIAND 550g</b> Best shared between two, served with a portion of pommes frites, a choice of side dish and two sauces	£65.00
<b>SEA BASS EN CROUTE</b> Sea bass stuffed with spinach mushroom duxelle baked in buttery puff pastry, with a butter sauce, haricot vert and petite salad	£39.00

STEAK SAUCES	
<b>BÉARNAISE</b>	£1.50
<b>JUS RÔTI</b>	£1.50
<b>PEPPERCORN</b>	£1.50
<b>GARLIC BUTTER</b>	£1.50
<b>CHIMICHURRI [VG]</b>	£1.50

PLATS PRINCIPAUX	
<b>VIANDES</b>	
<b>CLASSIC CASSOULET</b> A hearty casserole of white beans, confit duck, Toulouse sausage and pork belly	£17.50
<b>ROAST NORMANDY CHICKEN, GARLIC BUTTER *</b> Pommes frites and petite salad	£15.95
<b>CALVES LIVER</b> Pancetta, crispy onions and jus de veau	£16.95
<b>DUCK SHEPHERD'S PIE</b> Braised duck legs in their own rich gravy topped with a velvety pommes purée	£16.50
<b>POISSONS</b>	
<b>SOLE MEUNIÈRE</b> Lemon sole lightly pan-fried with caper and parsley beurre noisette	£24.95
<b>COD AND MUSSELS DAUPHINOISE</b> Cod, mussels, spinach and onions poached in a cream sauce topped with dauphinoise potatoes	£17.50
<b>FRUITS DE MER RISOTTO</b> Scallops, crevettes, mussels, cockles and carnaroli rice slowly cooked in a langoustine stock	£16.95
<b>MOULES MARINIÈRES *</b> Mussels steamed with white wine, cream, shallots and garlic. Main course served with pommes frites	£6.95 £14.95
<b>VEGETARIAN AND SALAD</b>	
<b>ARTICHOKE, POMMES FRITES AND BEARNAISE</b> Steamed globe artichoke, served with crispy fries and béarnaise sauce	£12.95
<b>SPAGHETTI ALLA PUTTANESCA *</b> Rich tomato sauce, olives, capers and basil	£12.50
<b>SALADE MAISON</b> Baby kale, edamame beans, quinoa and alfalfa sprouts	£9.95
<b>ADD TO SALADE MAISON</b>	
<b>CHICKEN</b>	£3.00
<b>SMOKED MACKEREL</b>	£3.00
<b>HALLOUMI</b>	£2.50

For special dietary requirements or allergy information, please speak with our staff before ordering. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free due to possible cross contamination in kitchen environments. All of our prices include VAT. A discretionary service charge of 10% will be added to your bill.

LA FORMULE	
Available Monday-Friday, Saturday before 7:00pm or Sunday after 6:00pm, on our Homegrown and Local Prix Fixe menu or selected Hotel du Vin classic dishes.	
1 course £13.95   2 courses £19.95   3 courses £24.95	
Dine between 6:00-7:00pm daily and enjoy a complimentary glass of house wine.	
1 course 125ml   2 courses 175ml   3 courses 250ml	
<b>La Formule menu options are marked with *</b>	

SIDES	
<b>POMMES FRITES</b>	£3.95
<b>POMMES PURÉE</b>	£3.95
<b>HARICOT VERTS</b>	£3.95
<b>SAUTÉED POMMES LYONNAISE</b>	£3.95
<b>SAUTÉED SPINACH</b>	£3.95
<b>BROCCOLI HOLLANDAISE</b>	£3.95
<b>SALADE VERTE</b>	£3.95

DESSERTS	
<b>CRÈME BRÛLÉE *</b> Baked vanilla custard, glazed under sugar	£6.95
<b>PEAR, APPLE AND BLACKBERRY COBBLER</b> Proper custard	£6.50
<b>POACHED CHOCOLATE CAKE *</b> Crème fraîche and roasted hazelnuts	£6.95
<b>MARMALADE BREAD AND BUTTER PUDDING PAIN PERDU</b> Spiced sherry ice cream	£6.50
<b>GLACES ET SORBETS</b>	£5.95
<b>THE CHEESE TROLLEY</b> A selection of four French and British cheeses, served with biscuits and chutneys	£11.75



For further information on  
allergens please scan here.

[HOTELDUVIN.com](http://HOTELDUVIN.com)