BISTRO DU VIN

SUNDAY LUNCH MENU

CHAMPAGNE COCKTAILS

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

COCKTAILS AU CLASSIQUE £11.95

BLOODY MARY

Absolut Vodka, tomato, spices

COSMOPOLITAN

Absolut Citron Vodka, Cointreau, cranberry, lime

GARDEN MOIITO

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

CARERNET 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

SAPLINO

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 DAIOUIRI

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

2 COURSES | £29.95 PER PERSON 3 COURSES | £34.95 PER PERSON

Help yourself to the 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.

BONAPPÉTIT!

ENTRÉES

THE FRENCH MARKET TABLE

Soup of the day, a buffet of Severn & Wye hot and cold smoked salmon, shell on prawns, selection of charcuterie, grilled vegetables, pickles, potato salad, courgette, green bean and halloumi salad, fennel, feta and pomegranate salad, mixed leaf salad and freshly baked artisan breads



ROAST DU VIN

A British institution. Meats were traditionally roasted in front of a fire on a Sunday, dating back to the reign of King Henry VII. Since the 15th century, the royal bodyguards have been known as 'Beefeaters' because of their love of eating roast beef. In the 18th century the French started calling Englishmen 'rosbifs'. Therefore it is only fitting that 'rosbif' is one of centrepieces of the perfect Sunday lunch at Hotel du Vin.

ROAST SIRLOIN OF BEEF (1,031kcal) ROAST CHICKEN & STUFFING (1,288kcal)

Served with all the trimmings, including proper Yorkshires



PLATS PRINCIPAUX

SCHNITZEL (895kcal | 925kcal)
Chicken or halloumi [V]

FILLET OF SEA BASS (220kcal)

Pipérade, pesto and fennel

GNOCCHI À LA PARISIENNE (620kcal) [VGI]

Gnocchi, wild mushrooms, mornay and black truffle sauce

SALADE MAISON (142kcal | 284kcal)

Add: Chicken (234kcal), Tiger Prawns (70kcal) or Halloumi [VGI] (208kcal)

HDV CLASSIC BURGER & FRITES

200g burger patty, relish, bacon, grilled cheese, brioche bun (1.172kcal) **OR**

Plant based burger patty, mushroom ketchup, grilled vegan feta cheese, plant based brioche bun (1,143kcal) [VGI]

LE CAMEMBURGER (1,365kcal)

200g burger patty, Camembert, pancetta jam, brioche bun, pommes frites

DESSERTS

CRÈME BRÛLÉE (717kcal) [V]

"ORIADO" VALRHONA CHOCOLATE TERRINE (713kcal) [V]

Cherry compote and crème fraîche

WARM STICKY FIGGY PUDDING (282kcal) [V]

Red wine and toffee sauce and vanilla ice cream

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

GLACES ET SORBETS (52kcal) [VGIA]

ASSIETTE DE FROMAGE (606kcal)

French artisan cheese served with biscuits and chutney

For special dietary requirements or allergy information, 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.

HOTELDUVIN.com