

NIBBLES

PANCETTA WRAPPED GRISSINI £3.95 small/£5.95 large
Dijon dip

STARTERS

PAN ROASTED SCALLOPS £11.95
Pea purée and pancetta jam

SMOKED SALMON CLASSIC £9.00
Eggs, capers, gherkin and shallots

CHICKEN LIVER PARFAIT £8.50
Sourdough toast and raisin chutney

SOUPE A L'OIGNON £5.95

SAUTÉED MUSHROOMS £6.95
On Brioche toast with garlic butter

PRAWN COCKTAIL £7.50
Crisp Iceberg lettuce, cocktail sauce, brown bread and butter

MOULES DU VIN MARINIÈRE OR NORMAND £7.00
Choose from either:
Mussels steamed with white wine cream shallots and garlic butter
Mussels steamed with Normandy cider, apples and young leeks

ROQUEFORT, APPLE & WALNUT SALAD £7.50

MAIN COURSES

BEEF BOURGUIGNON ON THE BONE £19.50
Braised beef short ribs, Portobello mushrooms, shallots and smoked pancetta

RACK OF LAMB £22.50
Mint sauce

POULET RÔTI £16.50
Half roast chicken with a chunky apple sauce

SOLE MEUNIÈRE £19.00
Lemon Sole lightly grilled, a caper beurre noisette

MOULES FRITES DU VIN MARINIÈRE OR NORMAND £15.50
Choose from either:
Mussels steamed with white wine cream shallots and garlic butter
Mussels steamed with Normandy cider, apples and young leeks

BOUILLABAISSA £19.00
Red Mullet, Monkfish, Seabass and Prawns served in a tomato sauce with rouille Gruyère and garlic croutons

STEAK & SNAIL PIE £16.50
Shin of beef braised with French snails, baked in a rich flaky puff pastry

ROAST COD, LENTILS DU PUY £16.95

OVEN ROAST PORK BELLY £17.50
Meux mustard dauphinoise, Agen prunes sauce

STEAK HACHE, FRIED DUCK EGGS & BOIS BOURDAIN £17.50
Chopped Scottish steak bound with rosemary and garlic, served with a tomato relish

GOAT'S CHEESE & SPINACH ROULADE £14.00
Beetroot relish and watercress

GNOCCHI & TOMATO BUTTER BEAN RAGOUT £14.00

FROM THE GRILL

All of our steaks are dry aged on the bone for a minimum of 28 days and served with frites and your choice of sauce

CHATEAUBRIAND Best shared between two £60.00

FILLET STEAK 225g £29.50

RIBEYE STEAK 225g £26.50

HDV BURGER & POMMES FRITES £15.50
Burger with relish, bacon and grilled cheese on a Brioche bun

LE CAMEMBERGER & POMMES FRITES £16.50
Camembert with pancetta jam on a Brioche bun

RUMP STEAK FRITES 250g £21.50

STEAK SAUCES Jus Rôti | Béarnaise | Garlic Butter | Peppercorn

SIDE DISHES

All side dishes £3.95 each

POMMES FRITES
POMMES PURÉE
WILTED SPINACH
GREEN SALAD

MIXED BUTTERED HERITAGE POTATOES
BAKED NORTHUMBRIAN SAND CARROTS
PETITS POIS À LA FRANÇAISE
CAULIFLOWER CHEESE

WINE SHORTLIST

Feed the epicure in you with our sommelier's wine shortlist. Just ask your sommelier if you'd like to see our full bin list.

CHAMPAGNE

HOTEL DU VIN LOMBARDE & CO CUVÉE
125ml Glass £9.95 | Bottle £55.00

LAURENT-PERRIER BRUT NV
125ml Glass £11.95 | Bottle £66.00

LALLIER ROSÉ PREMIER CRU
125ml Glass £11.50 | Bottle £64.00

LAURENT-PERRIER CUVÉE ROSÉ BRUT NV
125ml Glass £13.95 | Bottle £84.00

WHITE WINE

CHARDONNAY, HOTEL DU VIN SELECTION ~ Languedoc, France
175ml Glass £5.95 | 250ml Carafe £8.25 | 500ml Carafe £14.95 | Bottle £20.50

VERDEJO, 'K-NAIA' ~ Rueda, Spain
175ml Glass £6.50 | 250ml Carafe £8.75 | 500ml Carafe £17.00 | Bottle £25.00

CHENIN BLANC, STELLENRUST ~ South Africa
175ml Glass £6.95 | 250ml Carafe £9.50 | 500ml Carafe £18.90 | Bottle £28.00

ALBARIÑO, CONDES ALBEREI ~ Spain
175ml Glass £6.95 | 250ml Carafe £9.50 | 500ml Carafe £18.90 | Bottle £28.00

CHATEAU BAUDUC BLANC ~ Bordeaux, France
175ml Glass £7.50 | 250ml Carafe £10.50 | 500ml Carafe £20.90 | Bottle £29.50

GRÜNER VELTLINER ~ Schloss Gobelsburg, Austria
175ml Glass £7.50 | 250ml Carafe £10.50 | 500ml Carafe £20.90 | Bottle £29.50

SAUVIGNON BLANC, MAHI ~ New Zealand
175ml Glass £8.25 | 250ml Carafe £11.50 | 500ml Carafe £22.50 | Bottle £33.00

CHARDONNAY, KENDALL-JACKSON ~ California, USA
175ml Glass £8.85 | 250ml Carafe £12.50 | 500ml Carafe £24.50 | Bottle £36.00

CHABLIS, DOMAINE DEFAIX ~ Burgundy, France
175ml Glass £9.75 | 250ml Carafe £13.35 | 500ml Carafe £26.50 | Bottle £39.00

ROSÉ WINE

CHATEAU D'ASTROS ROSÉ ~ Provence, France
175ml Glass £7.50 | 250ml Carafe £10.50 | 500ml Carafe £20.90 | Bottle £29.50

RED WINE

MERLOT, HOTEL DU VIN SELECTION ~ Languedoc, France
175ml Glass £5.95 | 250ml Carafe £8.25 | 500ml Carafe £14.95 | Bottle £20.50

CHATEAU BAUDUC ROUGE ~ Bordeaux, France
175ml Glass £7.50 | 250ml Carafe £10.50 | 500ml Carafe £20.90 | Bottle £29.50

CARIGNAN, 'CUVÉE K', L'OUSTAL-BLANC ~ France
175ml Glass £7.50 | 250ml Carafe £10.50 | 500ml Carafe £20.90 | Bottle £29.50

RIOJA CRIANZA Edición Limitada, Ramón-Bilbao ~ Spain
175ml Glass £8.25 | 250ml Carafe £11.50 | 500ml Carafe £22.50 | Bottle £33.00

QUINTA DO CRASTO TINTO ~ Douro, Portugal
175ml Glass £7.95 | 250ml Carafe £11.00 | 500ml Carafe £21.50 | Bottle £31.00

MALBEC, CATENA, VISTA FLORES ~ Mendoza, Argentina
175ml Glass £9.25 | 250ml Carafe £13.00 | 500ml Carafe £25.00 | Bottle £38.00

CROZES-HERMITAGE, 'EQUINOXE' ~ France
175ml Glass £9.75 | 250ml Carafe £13.35 | 500ml Carafe £26.50 | Bottle £39.00

SHIRAZ, FOOTBOLT, D'ARENBERG ~ Australia
175ml Glass £8.85 | 250ml Carafe £12.50 | 500ml Carafe £24.50 | Bottle £36.00

PINOT NOIR, BYRON ~ California, USA
175ml Glass £9.75 | 250ml Carafe £13.35 | 500ml Carafe £26.50 | Bottle £39.00

SHERRY

OLOROSO DULCE SOLERA 1847 ~ Spain
50ml Glass £3.50 | 125ml Glass £6.95 | 750ml Bottle £37.00

30yo PALO CORTADO APOSTOLES ~ Spain
50ml Glass £5.50 | 125ml Glass £9.95 | 375ml Bottle £29.00



JOIN US FOR A

**SUMPTUOUS
SUNDAY BRUNCH**

TRY OUR LAVISH SEAFOOD
MARKET TABLE & CLASSIC ROASTS

www.HOTELDUVIN.com

We would like you to know that some of our dishes may contain nuts and that we do not knowingly use genetically modified food products. For more information, please speak to our Bistro manager. All of our prices include VAT. A discretionary service charge of 10% will be added to your bill.

Hotel
du Vin
& Bistro

