



Bistro du Vin

BIRMINGHAM

ITALIAN OLIVES £4.50
A colourful variety and texture of three superb olives, Nocellara from Sicily, Cerignola from Puglia and Gaeta from Lazio

CHAR-GRILLED PITTA BREAD SELECTION £5.50
Freshly chargrilled different flavoured pitta breads, with a homemade spiced carrot houmous

SAUCISSON SEC £4.50
Slices of French style dry cured sausage with cornichons

GARLIC FOUGASSE £5.50
A Provençal style French focaccia, light and fluffy with a warm garlic flavour

ENTRÉES

SOUPE A L'OIGNON Classic French onion soup		£5.50
ASSIETTE DE SALADE Spicy chickpea and carrot rappées, celeriac rémoulade and roasted beetroot		£7.95
ESCARGOTS À LA BOURGUIGNONNE Snails in garlic and herb butter	Six £7.50	Twelve £11.95
SAUTÉED MUSHROOMS On toasted sourdough with Madeira cream		£7.95
CHICKEN LIVER PARFAIT Brioche toast, raisin chutney		£7.95
LAVERSTOKE BUFFALO MOZZARELLA AND BEETROOT SALAD Blackberry and elderflower dressing		£7.95
PORK AND RABBIT PÂTÉ EN CROÛTE Apple chutney, Winterdale Cheddar crisp		£7.95
WELSH HILL BEEF STEAK TARTARE Burford Brown hen's egg and Altamura beef dripping crisps Main course served with pommes frites	£8.50	£16.85
PAN FRIED SCALLOPS IN THE SHELL Pan fried scallops with Cobble Lane saucisson, samphire, confit garlic and seaweed butter		£13.50
TIGER PRAWNS In garlic and pastis butter with aioli dip		£11.95
SOUPE DE LÉGUMES Summer vegetable soup		£7.50



THE REFORM ACT

1832

Partly in response to the riots in 1831 when Parliament decided against reform to give Britain's industrial cities like Birmingham better representation, Parliament passed the 1832 Reform Act. The act stated that: One in five men - those who owned property and earned more than £10 per year - got the vote. Seats must be created for MPs in new industrial towns such as Birmingham. Seats for MPs from rotten boroughs had to be removed. There was a mixed reaction to the new political changes. However, MPs in the countryside continued to have more power than those in industrial towns.

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	
LOBSTER ½ kg Grilled Altamura bread, pommes frites, garlic butter and homemade mayonnaise	£54.95
FILLET STEAK 225g	£32.50
RIBEYE STEAK 225g	£28.50
ONGLET STEAK 225g	£18.00
HDV BURGER 200g Burger patty with relish, bacon and grilled cheese on a brioche bun	£15.95
STEAK SAUCES Béarnaise, jus rôti, peppercorn, garlic butter	£1.50

SHARING PLATTERS

LES FRUITS DE MER Oysters, lobster, cock crab, prawns and squid ceviche. All served with shallot vinegar, cocktail sauce, homemade mayonnaise and Bloody Mary ketchup	£75.00
CHATEAUBRIAND 550g Best shared between two, served with a portion of pommes frites and a choice of side dish with two sauces	£65.00
CHARCUTERIE TO SHARE 225g Selection of cured meats, pâté maison and rillettes, served with pickles, chutney and grilled Altamura bread	£18.50

V = Vegetarian Vg = Vegan. 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.

HEAD CHEF: GREG PRYCE

PLATS PRINCIPAUX

VIANDES

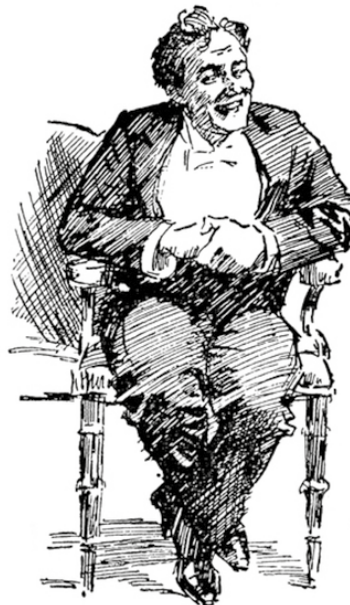
WARM TOULOUSE SAUSAGE SALAD Fricassee of char-grilled vegetables, mixed beans, baby kale, crispy shallots and basil pesto	£12.50
NORMANDY CORN-FED CHICKEN MILANESE Green beans, kale and cashew salad, gremolata	£15.95
ROAST RUMP OF LAMB Summer vegetable fricassee in a light tomato broth	£17.95
STEAK HACHE, SAUCE AU POIVRE Pommes frites and house salad	£14.50

POISSONS

SOLE MEUNIÈRE Lemon sole lightly pan-fried, caper and parsley beurre noisette	£24.95
CHAR-GRILLED TUNA PANZANELLA SALAD Tuscan chopped salad with Isle of White heritage tomatoes, cucumber, red onion, capers and basil	£18.95
SPAGHETTI ALLE VONGOLE Clam spaghetti with a shallot, garlic, chilli and herb cream sauce	£14.95
DRESSED DEVON CRAB AND CHIPS Cold dressed crab, served with fat cut chips and homemade mayonnaise	£24.95

VEGETARIAN

AUBERGINE AND HALLOUMI PARMIGIANA BAKE Thick sliced grilled aubergine and halloumi with a chunky tomato sauce	£12.50
GNOCCHI À LA NIÇOISE vg Sautéed gnocchi and summer vegetables with fresh herbs and vegan style Parmesan	£13.50



BIRMINGHAM COMEDY FESTIVAL

10 DAYS IN OCTOBER

This is an award-winning annual arts festival in the city of Birmingham. Taking place throughout the city and normally features big name acts as well as fresh talent. In the past the festival has been headlined by the likes of Peter Kay, Jimmy Carr, Lee Evans and Lenny Henry. While primarily focused on stand-up comedy, this arts extravaganza also includes films, theatre, cabaret, visual arts, spoken word, music and dance.

SALADS

ROQUEFORT, PEAR AND WALNUT SALAD Endive salad, crisp pear, roasted walnuts and tangy sharp Roquefort cheese	£9.95
SALADE FRISÉE AUX LARDONS Pancetta, croutons, poached egg with frisée and dandelion leaves	£9.95
SALADE MAISON v Baby kale, edamame beans, quinoa and alfalfa sprouts	£9.95
ADD	
Chicken	£3.00
Smoked mackerel	£3.00
Halloumi	£2.50

SIDES £3.95

POMMES FRITES | POMMES PURÉE | HARICOTS VERTS
SAUTÉED POMMES LYONNAISE | SAUTÉED SPINACH
TOMATO AND ONION SALAD | SALADE VERTE

DESSERTS

CRÈME BRÛLÉE Baked vanilla custard, glazed under sugar	£6.95
TARTE AU CITRON Raspberry sorbet	£6.50
GLACES ET SORBETS	£5.95
CHOCOLATE MOELLEUX Chocolate honeycomb, honey crème fraîche	£6.95
TROPICAL FRUIT PAVLOVA Rum cream and tropical fruit compote	£6.50
PEACH MELBA SUNDAE Fresh peaches, raspberries, crisp meringue bound in crème Chantilly with raspberry sorbet, peach and vanilla ice creams	£8.50
THE CHEESE TROLLEY A selection of British cheese served with biscuits and chutneys	£11.75



For further information on
allergens please scan here.