



Bistro du Vin

BREAKFAST

LIGHT BREAKFAST	8.95
Cereal or toast, juice, tea or coffee served to your table	
CLASSIC FULL BREAKFAST	16.95
The Country Table, a basket of toast, tea or coffee and a hot breakfast choice from below	
THE COUNTRY TABLE	13.95
All the delights of the Country Table, a basket of toast and tea or coffee	



HOT BREAKFAST CHOICE

TRADITIONAL BREAKFAST

Classic full breakfast with Cumberland sausage, sweet cured bacon, black pudding, grilled tomato, mushroom and eggs cooked as you like

BREAKFAST BAGUETTE

Sweet cured bacon, Cumberland sausage or fried egg

GRILLED KIPPER

A whole grilled kipper served with lemon and parsley butter

CRÊPES

Topped with banana and Nutella

BOILED EGGS

Boiled eggs as you like with toasted soldiers

POACHED EGG AND AVOCADO

On toasted Altamura bread, with tomato salsa and crushed chilli flakes

EGGS BENEDICT

Toasted muffin topped with poached eggs and Hollandaise sauce with either: British roast ham, Severn & Wye smoked salmon or flat cap mushrooms

SEVERN & WYE SMOKED SALMON

With scrambled eggs

GALETTE COMPLÈTE

Fried egg, British roast ham and Gruyère cheese in a freshly made crêpe

OMELETTE

A choice of plain or add cheese, sweet cured bacon, British roast ham, tomato or mushroom

BRIOCHE FRENCH TOAST

Brioche French toast with sweet cured bacon and maple syrup

BREAKFAST

The Old English word for dinner, disner, means to break a fast, and was the first meal eaten in the day until its meaning shifted in the mid-13th century. It was not until the 15th century that “breakfast” came into use in written English to describe a morning meal, which literally means to break the fasting period of the prior night; in Old English the term was morgenmete meaning “morning meal.”

COUNTRY TABLE

JUICES

Freshly squeezed orange, apple or pink grapefruit juice

FRESHLY BAKED BREAD AND PASTRIES

Croissants, pain au chocolat, pain au raisin, banana bread, chocolate brioche, soda bread and sour dough baguette

BREAKFAST POTS

Bircher muesli with yoghurt, honey and porridge oats
Fruit salad with melons, red and green apples, kiwi and grapes

YOGHURT

Selection of delicious flavours from ‘The Collective Dairy’

GRANOLA AND GREEK YOGHURT

Berry compote, nuts and seeds

CEREAL

A wide selection of cereals

GRANOLA BAR

A mix of oats, raisins, apricots, seeds, coconut flakes and oil, cinnamon and ginger bound together with lemon juice and honey

PORRIDGE

A choice of sweet, savoury or plain porridge served from the kitchen

CHARCUTERIE AND CHEESE

Slices of Serrano ham, salami Milano and chorizo.
Emmental and Croxton Manor Cheddar cheeses

HOT DRINKS

CAFETIÈRE | MOCHA | CAPPUCCINO | LATTE

ESPRESSO | MACCHIATO | AMERICANO

HOT CHOCOLATE | BREAKFAST TEA

Please ask about our selection of infusions and herbal teas.
Decaffeinated drinks are available.



For further information on allergens please scan here.

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.