

ANDY HOLMES
HEAD CHEF

38-42 St. JOHN STREET EC1M 4AY
020 74909 230



LUNCH
MON-FRI 1200 ~ 1430
SAT 1200 ~ 1500

DINNER
MON-FRI 1700 ~ 2200
SAT 1800 ~ 2230
SUN 1800 ~ 2200

BRUNCH
SAT 0900 ~ 1100
SUN 0900 ~ 1600

Pick me ups & Appetisers

Bloody Mary
£4.50

Mimosa
£4.50

Bellini
£4.95

Kir Royal
£4.95



Plat du Jour

Monday

Smoked ham hock, lentil salad
£11.50

Tuesday

Bouillabaisse
£12.50

Wednesday

Smoked haddock fishcake,
beurre blanc
£10.95

Thursday

Boudin blanc,
pommes mousseline
£12.50

Friday

Salmon Coulibiac
£13.50

Saturday

Osso bucco,
risotto Milanese
£20.00

Sunday

Roast leg of lamb,
Pommes dauphinoise
£12.50

Starters

Foie Gras & chicken liver parfait	£7.95
Cornish crab, toasted sourdough	£9.50
Lobster bisque	£5.95
English asparagus, sauce ravigote	£7.95
Crispy lambs sweetbreads, sauce charcuterie	£8.75
Gratinée goats cheese soufflé	£6.75
Tomato and anchovy Galette	£5.75

Salads

Chèvre, mâche, peas and mint	£5.95/£10.50
Salade caprese	£6.50/£12.95
Chopped chicken	£6.50/£12.50

Vegetarian

Eggs florentine	£9.50
Roast new season artichokes with ratatouille dressing	£10.95

Mains

Herdwick lamb rump puy lentil vinaigrette	£16.50,
Goosnargh chicken supreme with broad beans and morels	£15.95
Sole Véronique	£15.95
Calves liver with persillade	£14.50
Black bream, marinated and pureed fennel	£12.95
Saucisson à la lyonnaise, ratte potatoes and Dijon	£15.50

Raw & cured

Oysters

Cornish rocks	£2.50	Served natural,
Cornish natives	£3.50	in shallot vinegar,
Fin de Claire	£3.50	or in Tabasco

Forman's London smoked salmon	£18.95
Steak tartare main course served with pommes paille	£7.50/£15.95
Iberico bellota ham matured for 30 months	£10.50

The Jospier Grill

BdV burger with relish and fries
£14.50

Onglet steak frites 250g (Donald Russell)
£12.95

Porterhouse 600g (Donald Russell)
£43.00

35 day aged rump 400g (Long horn)
£25.00

Bone in sirloin 600g (Belton Galloway)
£30.00

Bone in fillet 300g (Belton Galloway)
£35.00

Hot Roasted Shells

Lobster, crayfish, razor clams, oyster,
crab claws, mussels
£28.00/£55.00

Accompaniments

Extras all £3.00

Roast bone marrow,
grilled mushrooms,
or two fried eggs

Sides all £3.50

Peas with spring onion, glazed
carrots, spring greens, potato
puree, baked potato and crème
fraiche, pomme frites, mixed salad

Sauces

Béarnaise sauce,
Peppercorn sauce,
Roquefort sauce, café de
Paris or garlic butter

WINE EVENTS

Coming soon...

Visit www.bistroduvinandbar.com

OR ASK A SOMMELIER

WINE

by the glass

Have you tried our selection of wines from the
By-The-Glass dispenser at the bar? Simply buy
a top-up card and be adventurous