

ANDY HOLMES  
Head Chef  
38-42 ST. JOHN STREET EC1M 4DL  
020 7490 9230



LUNCH  
MON-FRI 1200 ~ 1430

DINNER  
MON-FRI 1700 ~ 2230  
SAT 1800 ~ 2230

Aperitifs
Negroni £9.00
Cosmopolitan £9.00
Sakoda Tai £9.00
Champagne Deutz Brut Classic, NV £12.00

### Starters

Foie Gras & chicken liver parfait	£7.95
Selsey crab, toasted sourdough	£9.50
Soupe du jour	£4.50
Crispy cod cheeks, tomato fondue and sage	£6.50
Assiette de charcuterie et fromages	£8.95
Twice baked Crottin de Chavignol cheese soufflé	£6.95

### Raw & cured

<b>Oysters</b>	Natural, shallot vinegar, or Tabasco
Cornish rocks	£2.80
Treacle cured salmon, crème fraiche and pumpernickel	£7.95
Steak tartare main course served with pommes paille	£8.50/£15.95
Iberico ham	£10.50

### Salads

Smoked duck, quails egg, roquefort, pancetta	£7.50/£12.95
Hot smoked salmon, roasted beetroot, horseradish crème fraiche	£7.50/£12.95

### Mains

Grilled whole plaice, Café de Paris butter,	£14.95
Roast salmon, Puy lentil & bacon vinaigrette	£14.95
Herdwick lamb gigot chop, deviled kidneys, cauliflower cheese	£16.00
Pan fried lambs liver, turbigo, dijon crouton	£14.95
Cornish moules marinières [Moules main course served with pomme frites]	£8.50/£15.95

### Slow cooked & Sausage

Slow roast pork belly, Apple puree, sultana and sage	£14.95
Toulouse, pomme puree, caramelised onion	£7.50/£12.95
Roast pheasant, confit leg croquette, Celeriac puree, prunes and armagnac	£17.50



### Plat du Jour

#### Monday

Artichoke & goats cheese  
Pithivier, truffle vinaigrette  
£12.95

#### Tuesday

Beef Stroganoff,  
Pilau rice  
£12.95

#### Wednesday

Roast chicken forestiere  
£14.95

#### Thursday

Pan fried fillet sea bass, "paella"  
£15.95

#### Friday

Cod cheek macaroni,  
Chestnut mushroom  
£13.95

#### Saturday

800g Côte du Boeuf to share  
£58.00

### The Jospier Grill

BdV burger, bacon, Gruyère cheese	£14.50	35 day aged rump 400g [Long horn]	£25.00
Onglet steak frites 250g [Donald Russell]	£14.95	Bone in sirloin 500g [Belted Galloway]	£31.00
Rib-eye 350g [Cumbrian rare breed]	£30.00	Fillet 250g [Belted Galloway]	£33.00
Chateaubriand to share [Donald Russell] served with pommes frites, & green salad	£56.00		
[Served with your choice of Béarnaise, Peppercorn, Roquefort and Café de Paris sauce or garlic butter]			

#### Extras

Grilled mushrooms	£3.95
Bone marrow	£3.95
Two fried eggs	£3.95

#### Lunch

Steak, fries and a glass of house  
wine £17.95

### Sides

Roast root vegetables	£3.95
Buttered brussel sprouts, chestnuts	
Carrolls heritage potatoes	
Pomme frites	
Tomato and onion salad, green salad	
Cauliflower gratin	

### Societe du Vin

Up to 25% off food in January  
Ask a member of staff for details

Available until 19:30 throughout January

#### AWARD WINNING BEERS

Try Bistro du Vin's selection of award winning  
beers. Ask our staff for the full selection

Vivat Bellerose, Blond, France 6.5% (Exclusive to Bistro du Vin)	4.50
Proper Job, Pale Ale, England 5.5%	4.75

WINE  
*by the glass*

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