

Hotel Du Vin is all set for summer

The chefs at Hotel Du Vin believe that summer is almost here, and in anticipation of months of lovely sunshine [Hotel du Vin & Bistro](#) has unveiled its new Summer à la carte menu.



They imagine you might while away lazy afternoons lounging in the sunshine, or long evenings unwinding and relaxing with friends over a glass of wine.

Whatever you plan the menu is packed with the fresh and light flavours which go with the season – all with a touch of something different.

They are serving Severn and Wye smoked salmon which is

actually smoked in front of you, chicken liver parfait presented with a hazelnut brioche muffin and tomato chutney, and there's a whole host of tantalising new dishes to try, like the salt baked beetroot with whipped goats cheese, sumac and Greek yoghurt.

The main courses offer a delightful twist on some classic favourites. A rack of Yorkshire Dales lamb is served with a pea, bean and goat's curd salad – flavoursome yet fresh.

For fish lovers, perfectly cooked sea bass is paired with a fresh panzanella salad and nasturtium pesto, and butter poached cod comes with lyonnaise potatoes, smoked salmon and a hispi cabbage sauce.

For those who don't want meat, the aubergine caponata is a wonderfully spiced stew with capers, olives, and tomatoes, served with flat breads and grilled halloumi that gives it a delicious saltiness.

On to dessert. A delicate tart of finely sliced apples with calvados ice cream, a lemon meringue cheesecake with elderflower jelly, the Italian-favourite affogato and a pineapple and coconut kulfi are just four of the heavenly desserts on the menu and each has been paired with a wine.

You can view the full menu and book a table online here: <http://bit.ly/2qUVFA2>