

Menu Pierre Prestige – Private Dining

2 courses 24.95 • 3 courses 27.95

BISTROT
PIERRE
1994

STARTERS

All served with complimentary freshly baked French bread and butter

Roasted tomato & red pepper soup **New**

With confit cherry tomatoes and pesto oil


Fritôt de Brie

Deep-fried Brie in a crisp rosemary crumb, with dressed leaves and plum chutney

Calamari

Lightly spiced crispy fried squid with garlic aioli

Seasonal risotto

Please ask for details on this season's risotto (vegan option available )



Goan king prawns

King prawns sautéed with an Indian spiced butter served with grilled artisan bread

Croque monsieur croquettes **New**

Ham and melted cheese croquettes with dressed leaves and Dijon mayonnaise

Toast et champignons

Toasted sourdough topped with fricassée of mushrooms with (or without ) smoked bacon (vegan option available )

STEAK & GRILLS

Our steaks are from prime pasture-fed Scottish beef, matured for at least 21 days. Served with pommes frites and a choice of roasted garlic and parsley butter or green peppercorn and brandy sauce. Or choose a classic sauce Béarnaise with your steak for an additional £1.

Rump

8oz rump steak (best cooked slightly rare) with classic gem lettuce wedge salad and shallot dressing

Fillet

7oz fillet steak with classic gem lettuce wedge salad and shallot dressing 4.00 supplement

House burger

100% prime British beef burger, Le Saint Mont Cheese, gherkins, home-made burger sauce, plum tomatoes and lettuce served with pommes frites

MAINS

Pan-fried duck breast

Barbary duck breast from Western France with dauphinoise potatoes, blackberry jus and seasonal vegetables

Sea bass **New**

With sautéed courgette spaghetti, French beans, sauce vierge, seasonal vegetables and potatoes

Chicken printanier

Pan-fried chicken breast with asparagus, fricassée of wild mushrooms, peas, truffle oil and tarragon with seasonal vegetables and potatoes

Bœuf bourguignon

Our signature dish – braised beef with shallots, red wine, mushrooms and bacon with pomme purée and honey-roasted carrots


Honey-glazed pork medallions **New**

With braised puy lentils, root vegetables and crushed crackling

Seasonal goat's cheese tart

Asparagus, caramelised onion, tenderstem broccoli and goat's cheese tart with a light summer salad

Tagine de légumes **New**

Roasted root vegetables, chickpea and apricot tagine with pitta bread, couscous tabbouleh and mint yogurt dressing (vegan option available )

SIDES

Heritage tomato salad

   **New** £3.75



Superfood side salad £3.50

Grains, couscous, mixed leaves and pomegranate seeds



House salad

   £3.25



Dauphinoise potatoes

  £3.50

Roasted garlic field mushrooms

  £3.25

Creamed spinach

  £3.50

Pommes frites

   £2.95

French beans

   £3.50

With toasted almond flakes

DESSERTS

Eton mess **New**

A true summer favourite. Strawberry and vanilla ice cream with fresh strawberries, crushed meringue, marshmallows, pistachios, strawberry coulis and crème Chantilly

Crème brûlée

Our signature dessert – a French classic. Vanilla crème brûlée freshly made by our chefs every day

Frangipane **New**

Warm baked raspberry and apple frangipane with vanilla crème fraîche and toasted pistachios

Mixed berry crêpe

A traditional French crêpe with berry compôte and vanilla ice cream

Chocolate brownie

With warm chocolate sauce and salted caramel ice cream

Tarte au citron

Caramelised lemon tart served simply with crème Chantilly

Cheese board

Our typical rustic French cheese board of: Camembert, Le Saint Flour Bleu  and Le Saint Mont des Alpes . Served with biscuits, celery and red onion confiture.

To make your occasion even more special, we're delighted to offer the following for you and your party






A glass of Veuve Devienne sparkling wine on arrival for only £4.50 per person

A selection of our most popular appetisers ready and waiting on the table for only £3.50 per person including:

Mini chorizos roasted in honey 

Mixed marinated olives   

Houmous with toasted pitta bread    

These dishes:  are suitable for vegetarians  are suitable for vegans  are suitable for a gluten-free diet, please advise your server  can be made suitable for a gluten-free diet, please clearly advise your server that you need a gluten-free option  contain nuts. We handle all allergens including nuts, nut oils and derivatives and gluten in our kitchen and cannot guarantee our dishes are allergen-free. Some dishes may contain bones. We can provide a detailed list of all allergens used in our kitchen on request. If you do have an allergy please alert your server before ordering. The ingredients used in all of our dishes may vary occasionally, subject to availability. There is a 10% discretionary service charge for all tables of eight or more. All service charges and tips go directly to our team. **Summer 2019**

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Additional notes/requests:

ON ARRIVAL	
A glass of Veuve Devienne sparkling wine	
A selection of appetisers	

Important Please let us know if you require the gluten-free alternative of the dish by ticking the GF column or the vegan alternative of the dish by ticking the Ve column. Steaks are served with pommes frites and your choice of roasted garlic and parsley butter or green peppercorn and brandy sauce. Let us know how you would like us to cook your steak, Blue (B), Rare (R), Med-Rare (MR), Med-Well (MW), Well Done (W).

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