



To celebrate our 25th birthday, we've created 'Best of Bistrot Pierre: as voted for by you'; a menu which features your favourite dishes from over the years.

## APÉRITIFS

### Rhubarb G&T 6.50

Warner Edwards Rhubarb gin (25ml) with Fever-Tree tonic or ginger ale

### Kir Royal 4.95

Veuve Devienne (125ml) sparkling wine and crème de cassis

### Aperol Spritz 6.75

Aperol and Veuve Devienne sparkling wine topped with soda

### Hendrick's G&T 6.25

Hendricks Gin (25ml) with Fever-Tree elderflower tonic

## APPETISERS

### Mini chorizos 3.95 <sup>GF</sup>

Mini chorizos roasted in honey

### Tapenade 3.50 <sup>V</sup> <sup>Ve</sup> <sup>\*</sup>

Black olive tapenade with sourdough croûtes

### Fougasse 5.25 <sup>V</sup>

French-style garlic bread

### Olives 2.95 <sup>V</sup> <sup>Ve</sup> <sup>GF</sup>

Mixed marinated olives

### Houmous 2.95 <sup>V</sup> <sup>Ve</sup> <sup>\*</sup>

With toasted pitta bread

## STARTERS

All served with complimentary freshly baked French bread and butter

### French onion soup <sup>V</sup> <sup>\*</sup>

With a toasted Le Saint Mont cheese croûton (vegan option available <sup>Ve</sup>)

### Calamari <sup>GF</sup>

Lightly spiced crispy fried squid with garlic aioli

### Goat's cheese salad <sup>V</sup> <sup>GF</sup> <sup>N</sup>

Goat's cheese with marinated beetroot, chicory, watercress, toasted walnuts and grain mustard dressing

### Chicken liver parfait <sup>\*</sup>

With grilled artisan bread and red onion confiture

## MAINS

### Classic coq au vin <sup>GF</sup>

Braised chicken leg in a rich red wine, bacon and mushroom sauce with seasonal vegetables and potatoes

### Asparagus risotto <sup>V</sup> <sup>GF</sup>

Asparagus, fricassée of mushrooms, peas, truffle oil and herbs (vegan option available <sup>Ve</sup>)

### Bœuf bourguignon <sup>GF</sup>

Braised beef with shallots, red wine, mushrooms and bacon with pomme purée and honey-roasted carrots

### Steak-Frites <sup>GF</sup>

Pan-seared minute steak (bavette cut, served pink) served with roasted garlic and parsley butter, pommes frites and dressed leaves 1.00 supplement

## DESSERTS

The perfect finish to your meal

### Crème brûlée <sup>V</sup> <sup>GF</sup>

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

### Chocolate brownie <sup>V</sup> <sup>N</sup>

With warm chocolate sauce and salted caramel ice cream

### Passion fruit posset <sup>V</sup> <sup>\*</sup> <sup>N</sup>

Topped with an almond crumble crunch

### Mixed berry crêpe <sup>V</sup>

A traditional French crêpe with berry compôte and vanilla ice cream