

Menu Pierre (Autumn/Winter)

2 courses 17.95 • 3 courses 19.95

BISTROT
PIERRE
1994

STARTERS

All served with complimentary freshly baked French bread and butter

Soup ☼

Freshly made soup of the day

Goat's cheese salad 🍃 ☼ 🥚

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

Fritôt de Brie 🍃

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

Chicken liver parfait ☼

With grilled artisan bread and red onion confiture

Calamari ☼

Lightly spiced crispy fried squid with garlic aioli

Toast et champignons ☼

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

STEAK & GRILLS

Steak-frites ☼

Pan-seared Scottish pasture-fed 21 day-aged minute steak (bavette cut, served pink) served with roasted garlic and parsley butter, pommes frites and dressed leaves

House burger

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

Vegetarian burger 🍃 New

100% plant-based Moving Mountains® Burger with gherkins, home-made burger sauce, plum tomatoes and lettuce served with pommes frites. All the taste but meat-free

MAINS

Poulet forestière ☼

Pan-fried chicken breast in a rich bacon, shallot, mushroom and red wine sauce with seasonal vegetables and potatoes

Bœuf bourguignon ☼

Our signature dish for 25 years and now we've made it even better! Inspired by the classic French recipe, our marinated diced beef is slowly braised with red wine, shallots, mushrooms and bacon, served with pomme purée and honey-roasted carrots

Seasonal risotto

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

Roasted haddock fillet New

Haddock fillet wrapped in Serrano ham with creamed leeks, white wine and grain mustard sauce, seasonal vegetables and potatoes

Gratin Méditerranéen 🍃 🥚

Ricotta, wild mushroom, spinach and roasted hazelnut 'veggie balls' baked in a rich tomato and béchamel sauce with seasonal vegetables and potatoes

Thai fishcake

Spiced fishcake of salmon, haddock, chilli, lemongrass, ginger, coriander and lime with a crunchy slaw, pommes frites and sweet chilli sauce

We offer seasonal menus, if booking in advance some seasonal dishes may change.

SIDES

Superfood side salad 🍃 🍃 🍃 £3.50

Grains, couscous, mixed leaves and pomegranate seeds

House salad 🍃 🍃 ☼ £3.25

Pommes frites 🍃 🍃 ☼ £2.95

Dauphinoise potatoes 🍃 ☼ £3.50

Roasted garlic field mushrooms 🍃 ☼ £3.25

Creamed spinach 🍃 ☼ £3.50

French beans 🍃 ☼ 🥚 🍃 £3.50

With toasted almond flakes

DESSERTS

Crème brûlée 🍃 ☼

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

Chocolate brownie 🍃 🥚

With warm chocolate sauce and salted caramel ice cream

Sticky toffee pudding 🍃

With vanilla ice cream

Ice cream & sorbets 🍃 ☼

Award-winning West Country farm organic ice cream and sorbets. Choose from: Chocolate chip, Vanilla clotted cream, Strawberry, Salted Caramel, Raspberry sorbet, Mango sorbet (vegan option available 🍃)

Mixed berry crêpe 🍃

A traditional French crêpe with berry compôte and vanilla ice cream

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. This menu is not available if you are dining in the Mumbles private dining room. Autumn/Winter 2019

