

Menu Pierre Prestige (Autumn/Winter)

2 courses 21.95 • 3 courses 24.95

BISTROT
PIERRE
1994

STARTERS

All served with complimentary freshly baked French bread and butter

French onion soup **V** **GF**

With a toasted Le Saint Mont cheese croûton (vegan option available **Ve**)

Fritôt de Brie **V**

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

Calamari **GF**

Lightly spiced crispy fried squid with garlic aioli

Seasonal risotto

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

Chilli & garlic prawns **New**

Sautéed king prawns in a chilli, garlic, tomato and basil sauce 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 **V**) smoked bacon (vegan option available **Ve**)

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 Béarnaise sauce 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 **GF**

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

Sea bass **GF**

Sea bass fillets with creamy saffron curried mussels, samphire, seasonal vegetables and potatoes

Poulet forestière **GF**

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

Bœuf bourguignon **GF**

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

Honey-glazed pork medallions

With braised puy lentils, root vegetables and crushed crackling

Miso roasted aubergine **V** **Ve** **New**

Miso marinated whole roasted aubergine served with beetroot houmous, mint, coriander, pomegranate seeds and couscous tabbouleh

Seasonal risotto

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

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

SIDES

Superfood side salad **V** **Ve** **GF** £3.50

Grains, couscous, mixed leaves and pomegranate seeds

House salad **V** **Ve** **GF** £3.25

Pommes frites **V** **Ve** **GF** £2.95

Dauphinoise potatoes **V** **GF** £3.50

Roasted garlic field mushrooms **V** **GF** £3.25

Creamed spinach **V** **GF** £3.50

French beans **V** **GF** **N** £3.50

With toasted almond flakes

DESSERTS

Sticky toffee pudding **V**

With vanilla ice cream

Crème brûlée **V** **GF**

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

Frangipane **V** **N**

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

Chocolate brownie **V** **N**

With warm chocolate sauce and salted caramel ice cream

Tarte au citron **V** **GF**

Caramelised lemon tart served simply with crème Chantilly

Mixed berry crêpe **V**

A traditional French crêpe with berry compôte and vanilla ice cream

Valrhona chocolate mousse **V** **N**

Chocolate mousse made with luxurious Valrhona French chocolate. Topped with crème Chantilly and pistachio praline

Cheese board *****

Our typical rustic French cheese board of: Camembert, Le Saint Flour Bleu **V** and Le Saint Mont des Alpes **V**. 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 **GF**

Mixed marinated olives **V** **Ve** **GF**

Houmous with toasted pitta bread **V** **Ve** *****

These dishes: **V** are suitable for vegetarians **Ve** are suitable for vegans **GF** 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 **N** 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**

