

Menu Pierre Prestige – Private Dining (Autumn/Winter)

2 courses 24.95 • 3 courses 27.95

BISTROT
PIERRE
1994

STARTERS

All served with complimentary freshly baked French bread and butter

French onion soup

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


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 )



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 )
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 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

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

Sea bass

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

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


Honey-glazed pork medallions

With braised puy lentils, root vegetables and crushed crackling

Miso roasted aubergine **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 )

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

Sticky toffee pudding

With vanilla ice cream

Crème brûlée

Vanilla crème brûlée freshly made by our chefs every day

Frangipane

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

Chocolate brownie

With warm chocolate sauce and salted caramel ice cream

Tarte au citron

Caramelised lemon tart served simply with crème Chantilly

Mixed berry crêpe

A traditional French crêpe with berry compôte and vanilla ice cream

Valrhona chocolate mousse

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  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.  These foods can be made with non-gluten containing ingredients, please clearly advise your server that you would like to request this 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. Even if you have chosen the item previously, please make sure that you check the allergen information each time you visit and always inform your server of your allergy, intolerance or dietary requirements when ordering. If you require any further information on any allergens, please speak to your server. Some dishes may contain bones.

There is a 10% discretionary service charge for all tables of eight or more. All service charges and tips go directly to our team.. Autumn/Winter 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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