

MENU



PRIX FIXE MENU PF

Dishes marked on the menu with the PF symbol are included in our Prix Fixe menu offering.

2/3 courses £13.95/£15.95

from 12pm to 6pm

SMALL PLATES

Perfect as an appetiser, a starter or to share.
Any 3 plates for just £11. Sunday – Thursday

Mini chorizos GF	£3.95	Croque monsieur croquettes	£4.25
Mini chorizos roasted in honey		Ham and melted cheese croquettes with Dijon mayonnaise	
Spiced chicken skewers GF	£4.95	Peperonata arancini V	£3.95
Grilled chicken skewers marinated in a spicy tomato and chilli sauce		Tomato, mozzarella and mixed pepper arancini with roasted tomato dip	
Olives GF V Ve	£2.95		
Mixed marinated olives			



STARTERS

All served with complimentary freshly baked French bread and butter.

Soup * PF	£4.95	Toast et champignons * PF	£5.95
Made with seasonal ingredients, your server will share today's choice		Toasted sourdough topped with fricassée of wild mushrooms with (or without V) smoked bacon Ve Vegan option available.	
Fritôt de Brie V PF	£5.95	Chilli & garlic prawns *	£7.95
Deep-fried Brie in a crisp rosemary crumb with dressed leaves and plum chutney		Sautéed king prawns in a chilli, garlic, tomato and basil sauce served with grilled artisan bread	
Smoked salmon *	£7.95	Chicken liver parfait * PF	£6.50
Smoked salmon with capers, dill, a shallot dressing and sourdough bread		With grilled artisan bread and red onion confiture	
Calamari GF PF	£6.95		
Lightly spiced crispy fried squid with garlic aioli			
Butternut squash & goat's cheese risotto GF V PF	£5.95		
With spinach and celeriac topped with crispy sage and truffle oil Ve Vegan option available.			

SEASONAL SPECIAL

Scallops GF N £9.95
Pan-fried scallops with a hazelnut butter and smoked bacon lardons

MAINS

Our classic Bistrot favourites sit alongside modern French dishes which have been inspired by flavours from across the world.

Chicken chasseur GF PF	£13.95	Parmentier Maison GF PF	£12.95
Pan-fried chicken breast in a classic chasseur sauce of mushrooms, thyme, concassé tomato and red wine with pomme purée and French beans		A rich French-style cottage pie with ground beef and smoked bacon topped with pomme purée and served with honey roasted carrots and French beans	
Bœuf bourguignon GF	£15.95	Butternut squash & goat's cheese risotto GF V PF	£12.95
Our signature dish for 25 years. 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		With spinach and celeriac topped with crispy sage and truffle oil Ve Vegan option available.	
Honey-glazed pork medallions PF	£14.95	Tarte Le Saint Mont V PF	£12.95
With Morteau sausage, caramelised apples, Dijon beurre blanc, dauphinoise potatoes and French beans		Warm tartlet of Saint Mont des Alpes cheese and caramelised red onion with buttered new potatoes, tenderstem broccoli and Dijon beurre blanc	
Salmon provençale GF PF	£13.95	Salmon & smoked haddock fishcake GF PF	£11.95
Salmon fillet with roasted cherry tomatoes, shallots, black olives and capers, served with tenderstem broccoli and new potatoes		Salmon, smoked haddock, lemon and dill fishcake with sautéed spinach, soft poached egg, and hollandaise sauce	
Confit duck leg GF	£14.95	Roast turkey with all the trimmings £14.95	
With puy lentils, smoked bacon, red wine jus, French beans and dauphinoise potatoes		Roast turkey with pork and chestnut stuffing, pigs in blankets, roast potatoes, carrots, parsnips, French green beans and red wine jus	



SIDES

Sweet potato fries GF V Ve	£3.50	Braised red cabbage GF V Ve	£3.25
Tenderstem broccoli GF V Ve	£3.95	Roasted garlic field mushrooms GF V	£3.25
House salad GF V Ve	£3.25	Creamed spinach GF V	£3.25
French beans GF V N	£3.50	Pommes frites GF V Ve	£2.95
With toasted almond flakes		Dauphinoise potatoes GF V	£3.50
Brussels sprouts GF	£3.25		
With smoked bacon			

STEAKS & GRILLS

Our steaks come with pommes frites and a choice of garlic and parsley butter or green peppercorn and brandy sauce.

Steak-frites GF PF	£11.95	Halloumi burger V PF	£12.95
Prime, pasture-fed British bavette cut minute steak. Pan-seared, served pink with dressed leaves		Marinated halloumi, roasted peppers, houmous, lettuce, tomato and a harissa mayonnaise, with crunchy slaw and pommes frites	
8oz Rump Steak *	£16.95	Burger Français	£13.95
Prime, pasture-fed British rump steak. Rich in flavour, firm in texture, best cooked medium rare served with a gem wedge and shallot dressing		Our house burger with a French twist. With a rich, creamy Fourme d'Ambert blue cheese, bacon, dill pickle, Bistrot burger sauce, tomato, lettuce, crunchy slaw and pommes frites	
8oz sirloin Steak *	£18.95		
Black Angus Ana Paula cattle gives lean cuts with an intense flavour. Served with a gem wedge and shallot dressing			
House burger PF	£12.95		
An 8oz prime British beef burger, Le St Mont des Alpes cheese, dill pickle, Bistrot burger sauce, tomato, lettuce with crunchy slaw and pommes frites			

SEASONAL SPECIAL

Fillet Steak Diane * £21.95
7oz prime fillet steak with a classic mushroom, mustard, brandy and cream Diane sauce, dauphinoise potatoes and dressed watercress

DESSERTS & CHEESE

Dome Magnifique V N	£6.95	Christmas pudding V	£5.95
Valrhona chocolate dome filled with chocolate mousse, chocolate brownie with caramel sauce and pistachio praline		Christmas pudding with brandy crème anglaise	
Sticky toffee pudding V PF	£5.75	Bišrot crêperie V PF	
With vanilla ice cream		A traditional French Crêpe your way. Choose vanilla ice cream or crème Chantilly.	
Crème brûlée GF V PF	£5.95	Then choose your topping:	
Our signature dessert – a French classic. Vanilla crème brûlée freshly made by our chefs every day		Lemon & Sugar	£4.95
Tarte au citron V	£5.95	Chocolate	£5.75
Caramelised lemon tart served simply with crème Chantilly		Mixed berry compôte	£5.75
Chocolate brownie V N PF	£5.75	Assiette de fromage *	
With warm chocolate sauce and salted caramel ice cream		A selection of French cheese served with red onion confiture and artisan biscuits.	
Ice cream & sorbet * V PF	£4.95	Choose from:	
Award-winning West Country farm organic ice cream and sorbets. Please ask for flavours. Ve Vegan option available.		Fourme d'Ambert – a rich blue	
		Saint-Nectaire – a semi-soft cheese with a creamy hazelnut flavour	
		Gillot Camembert AOP – a creamy, rich, soft cheese	
		Saint Mont Des Alpes V – a hard cheese from Savoie with a nutty aroma	
		Choose any two for £4.95 PF or all four for £7.95	



GF These dishes are suitable for a gluten-free diet, please advise your server. * These can be made with non-gluten containing ingredients, please clearly advise your server that you would like to request this option. V These dishes are suitable for vegetarians. Ve These are suitable for vegans. N These 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. Always inform your server of your allergy, intolerance or dietary requirements when ordering and check the allergy information each time you order. Some dishes may contain bones.

We have a separate children's menu or we are happy to charge 50% less for smaller portions of selected dishes on our menus. There is a 10% discretionary service charge for all tables of eight or more. All service charges and tips go directly to our team.

For further allergen information please scan this code.

