

BISTROT PIERRE

1994

Festive All Day Menu Allergens Report

Allergens

Dish	Gluten	Crustaceans	Molluscs	Fish	Peanuts	Lupin	Tree Nuts	Soya	Eggs	Milk	Celery	Mustard	Sesame	Sulphur Dioxide	Unknown Allergens
Mini chorizos roasted in honey										Y					
Grilled chicken skewers marinated in a spicy tomato and chilli sauce											M		Y		
Mixed marinated olives											M				
Ham and melted cheese croquettes with Dijon mayonnaise	Y Unknown								Y	Y	Y	Y			

Dish	Gluten	Crustaceans	Molluscs	Fish	Peanuts	Lupin	Tree Nuts	Soya	Eggs	Milk	Celery	Mustard	Sesame	Sulphur Dioxide	Unknown Allergens
Tomato, mozzarella and mixed pepper arancini with roasted tomato dip	Y Unknown									Y	Y			Y	
Soup of the Day - please ask server to see the soup allergen sheet															
Deep-fried Brie in a crisp rosemary crumb, with dressed leaves and a plum chutney	Y Whe							M		Y		Y		Y	
Smoked salmon with shallot dressing served with toasted sourdough bread	Y Whe Rye Bar			Y								Y		Y	
Lightly spiced crispy fried squid with garlic aioli		Y							Y	Y	M	Y		Y	
Risotto of butternut squash, spinach, celeriac and creamy goat's cheese, topped with crispy sage and truffle oil (STARTER)										Y	Y			Y	
VEGAN - Risotto of butternut squash, spinach and celeriac, topped with crispy sage and truffle oil (STARTER)											Y				
Toasted sourdough with fricassee of mushrooms, with/or without bacon	Y Whe Rye Bar									Y	Y			Y	
VEGAN - Toasted sourdough topped with wild mushrooms	Y Whe Rye Bar										Y				
Sautéed king prawns in a chilli, garlic, tomato and basil sauce served with grilled artisan bread	Y Whe	Y					M Unknown				Y		M	Y	
Chicken liver parfait with grilled artisan bread and red onion confiture	Y Whe						M Unknown			Y			M		

Dish	Gluten	Crustaceans	Molluscs	Fish	Peanuts	Lupin	Tree Nuts	Soya	Eggs	Milk	Celery	Mustard	Sesame	Sulphur Dioxide	Unknown Allergens
Pan-fried scallops with a hazelnut butter and smoked bacon lardons			Y		M		Y Haz			Y	M	Y		Y	
Pan-fried chicken breast in a classic chasseur sauce of mushrooms, thyme, concassé tomato and red wine with pomme purée and French beans									Y	Y	M			Y	
Diced braised beef with shallots, red wine, mushrooms and bacon with pomme purée and honey-roasted carrots	M Unknown							M	Y	Y	Y	M	M	Y	
Honey glazed pork medallions with Morteau sausage, caramelised apples, Dijon beurre blanc, dauphinoise potatoes and French beans	Y Whe							Y		Y	Y	Y		Y	
Salmon fillet with roasted cherry tomatoes, shallots, black olives and capers, served with tenderstem broccoli and new potatoes				Y						Y	M				
Confit duck leg with puy lentils, smoked bacon, red wine jus, French beans and dauphinoise potatoes									Y	Y	Y			Y	
French-style cottage pie with ground beef and smoked bacon topped with pomme purée and served with honey roasted carrots and green beans	M Unknown							M	Y	Y	Y	M	M	Y	
Risotto of butternut squash, spinach, celeriac and creamy goat's cheese, topped with crispy sage and truffle oil - MAIN										Y	Y			Y	
VEGAN - Risotto l'automne - celeriac, spinach, butternut squash, crispy sage and truffle (MAIN)											Y				
Warm tartlet of Sant Mont des Alps cheese and caramelised red onion and thyme with buttered new potatoes, tenderstem broccoli and Dijon beurre blanc	Y Whe								Y	Y	Y	Y		Y	

Dish	Gluten	Crustaceans	Molluscs	Fish	Peanuts	Lupin	Tree Nuts	Soya	Eggs	Milk	Celery	Mustard	Sesame	Sulphur Dioxide	Unknown Allergens
Salmon, smoked haddock, lemon and dill fishcake with sautéed spinach, soft poached egg, and hollandaise sauce				Y					Y	Y				Y	
Roast turkey with pork and chestnut stuffing, pigs in blankets, roast potatoes, carrots, parsnips, French green beans and red wine jus	Y Unknown							M	Y		Y	M	M	Y	
Pan-seared minute steak (bavette cut, served pink) with dressed leaves - please see below for sauce allergens												Y		Y	
8oz rump steak with classic gem lettuce wedge salad and shallot dressing - please see below for sauce allergens	Y Whe											Y		Y	
8oz Black Angus sirloin steak served with a gem wedge and shallot dressing - please see below for sauce allergens	Y Whe											Y		Y	
8oz prime British beef burger, Le St Mont des Alpes cheese, dill pickle, Bistrot burger sauce, tomato, lettuce with crunchy slaw and pommes frites	Y Whe Rye Bar							M	Y	Y	Y	Y	Y	Y	
Halloumi Burger - Marinated halloumi, roasted peppers, houmous, lettuce, tomato and a harissa mayonnaise, with crunchy slaw and pommes frites	Y Whe Rye Bar							M	Y	Y	M	Y	Y	M	
Our house burger with a French twist. Fourme d'Ambert blue cheese, bacon, dill pickle, Bistrot burger sauce, tomato, lettuce, crunchy slaw and pommes frites	Y Whe Rye Bar							M	Y	Y	Y	Y	Y	Y	
Fillet steak with a classic mushroom, mustard, brandy and cream Diane sauce, dauphinoise potatoes and dressed watercress	Y Bar			Y						Y	M	Y		Y	
Sweet potato fries															

Dish	Gluten	Crustaceans	Molluscs	Fish	Peanuts	Lupin	Tree Nuts	Soya	Eggs	Milk	Celery	Mustard	Sesame	Sulphur Dioxide	Unknown Allergens
Tenderstem broccoli											M				
House salad												Y		Y	
French beans with toasted almond flakes					M		Y Alm			Y	M				
Brussels Sprouts with alsace bacon										Y					
Braised Red Cabbage														Y	
Roasted garlic field mushrooms										Y	M			Y	
Creamed Spinach										Y				Y	
Pommes frites															
Dauphinoise potatoes										Y	M			Y	
Dome magnifique	Y Unknown				M		Y Pis	Y	Y	Y					
Sticky toffee pudding with vanilla ice cream	Y Unknown				M		M Unknown	M	Y	Y			M	M	
Vanilla crème brûlée									Y	Y					
Caramelised lemon tart served simply with crème Chantilly	M Unknown				M		M Unknown	M	Y	Y			M	M	
Chocolate brownie with warm pouring chocolate sauce and salted caramel ice cream	Y Whe				M		Y Alm	Y	Y	Y					
West Country farm organic ice cream and sorbets. - please ask your server for the ice cream allergen sheet	Y Whe							Y		Y					

Dish	Gluten	Crustaceans	Molluscs	Fish	Peanuts	Lupin	Tree Nuts	Soya	Eggs	Milk	Celery	Mustard	Sesame	Sulphur Dioxide	Unknown Allergens
Christmas Pudding with brandy crème anglaise	Y Whe						M Unknown		Y	Y					
Traditional French crêpes with lemon and sugar	Y Whe				M	M	M Unknown	M	Y	Y	M	M	M	M	
Traditional French crêpes with chocolate	Y Whe				M	M	M Unknown	Y	Y	Y	M	M	M	M	
Traditional French crêpes with mixed berry compote	Y Whe				M	M	M Unknown	M	Y	Y	M	M	M	M	
Assiette de fromage - A selection of French cheese served with red onion confiture and artisan biscuits (all 4 or any 2)	Y Whe Bar									Y					

* Allergens marked with 'M' may contain that allergen.

 Yes  May Contain

	Allergen
Whe	Wheat
Rye	Rye
Bar	Barley
Oat	Oats
Alm	Almonds
Brz	Brazil Nuts
Cas	Cashew Nuts

Haz	Hazelnuts
Mac	Macedamia Nuts
Pec	Pecan
Pis	Piastachios
Wal	Walnuts