

MENU

PRIX FIXE MENU

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

2/3 courses £12.95/£14.95

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  £3.95
Mini chorizos roasted in honey

Spiced chicken skewers  £4.95
Grilled chicken skewers marinated in a spicy tomato and chilli sauce

Olives    £2.95
Mixed marinated olives


Croque monsieur croquettes £4.25
Ham and melted cheese croquettes with Dijon mayonnaise

Peperonata arancini £3.95
Tomato, mozzarella and mixed pepper arancini with roasted tomato dip



STARTERS





All served with complimentary freshly baked French bread and butter.

Soup  £4.95
Made with seasonal ingredients, your server will share today's choice

Fritôt de Brie   £5.95
Deep-fried Brie in a crisp rosemary crumb with dressed leaves and plum chutney

Smoked salmon £7.95
Smoked salmon with capers, dill, a shallot dressing and sourdough bread

Calamari   £6.95
Lightly spiced crispy fried squid with garlic aioli

Butternut squash & goat's cheese risotto    £5.95
With spinach and celeriac topped with crispy sage and truffle oil  Vegan option available.

Toast et champignons   £5.95
Toasted sourdough topped with fricassée of wild mushrooms mushrooms with (or without ) smoked bacon  Vegan option available.


Chilli & garlic prawns  £7.95
Sautéed king prawns in a chilli, garlic, tomato and basil sauce served with grilled artisan bread


Chicken liver parfait   £6.50
With grilled artisan bread and red onion confiture





MAINS

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

Chicken chasseur   £13.95
Pan-fried chicken breast in a classic chasseur sauce of mushrooms, thyme, concassé tomato and red wine with pomme purée and French beans




Bœuf bourguignon  £15.95
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

Honey-glazed pork medallions  £14.95
With Morteau sausage, caramelised apples, Dijon beurre blanc, dauphinoise potatoes and French beans

Salmon provençale   £13.95
Salmon fillet with roasted cherry tomatoes, shallots, black olives and capers, served with tenderstem broccoli and new potatoes


Confit duck leg  £14.95
With puy lentils, smoked bacon, red wine jus, French beans and dauphinoise potatoes

Parmentier Maison   £12.95
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

Butternut squash & goat's cheese risotto    £12.95
With spinach and celeriac topped with crispy sage and truffle oil  Vegan option available.

Tarte Le Saint Mont   £12.95
Warm tartlet of Saint Mont des Alpes cheese and caramelised red onion with buttered new potatoes, tenderstem broccoli and Dijon beurre blanc

Salmon & smoked haddock fishcake   £11.95
Salmon, smoked haddock, lemon and dill fishcake with sautéed spinach, soft poached egg, and hollandaise sauce

Roast turkey with all the trimmings  £14.95
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    £3.50

Tenderstem broccoli    £3.95

House salad    £3.25

French beans    £3.50
With toasted almond flakes

Brussels sprouts  £3.25
With smoked bacon

Braised red cabbage    £3.25

Roasted garlic field mushrooms   £3.25



Creamed spinach   £3.25

Pommes frites    £2.95


Dauphinoise potatoes   £3.50

STEAKS & GRILLS

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

Steak-frites   £11.95
Prime, pasture-fed British bavette cut minute steak. Pan-seared, served pink with dressed leaves

8oz Rump steak  £16.95
Prime, pasture-fed British rump steak. Rich in flavour, firm in texture, best cooked medium rare served with a gem wedge and shallot dressing

8oz Black Angus sirloin steak  £18.95
Free roaming grass-fed Black Angus Ana Paula cattle gives lean cuts with an intense flavour. Served with a gem wedge and shallot dressing

House burger  £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



Halloumi burger   £12.95
Marinated halloumi, roasted peppers, houmous, lettuce, tomato and a harissa mayonnaise, with crunchy slaw and pommes frites

Burger Français £13.95
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

SEASONAL SPECIAL


Fillet Steak Diane  £21.95
8oz prime fillet steak with a classic mushroom, mustard, brandy and cream Diane sauce, dauphinoise potatoes and dressed watercress




DESSERTS & CHEESE





Dome Magnifique   £6.95
Valrhona chocolate dome filled with chocolate mousse, chocolate brownie with caramel sauce and pistachio praline

Sticky toffee pudding   £5.75
With vanilla ice cream

Crème brûlée    £5.95
Our signature dessert – a French classic. Vanilla crème brûlée freshly made by our chefs every day

Tarte au citron  £5.95
Caramelised lemon tart served simply with crème Chantilly

Chocolate brownie    £5.75
With warm chocolate sauce and salted caramel ice cream


Ice cream & sorbet    £4.95
Award-winning West Country farm organic ice cream and sorbets. Please ask for flavours.  Vegan option available.


Christmas pudding   £5.95
Christmas pudding with brandy crème anglaise

Bistrot crêperie   £5.75
A traditional French Crêpe your way. Choose vanilla ice cream or crème Chantilly.






Then choose your topping:
Lemon & Sugar £4.95
Chocolate £5.75
Mixed berry compôte £5.75

Assiette de fromage  £4.95
A selection of French cheese served with red onion confiture and artisan biscuits.

Choose from:
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  – a hard cheese from Savoie with a nutty aroma

Choose any two for **£4.95 ** or all four for **£7.95**



 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.  These dishes are suitable for vegetarians.  These are suitable for vegans.  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.



DRINKS



APÉRITIFS

Warner Edwards Rhubarb Gin (25ml) with Fever-Tree tonic or ginger ale	£6.50	Pimm's (50ml) and Lemonade (200ml)	£4.95
Bucks Fizz	£4.95	Jug of Pimm's and Lemonade (1 litre)	£14.95
Ricard (25ml)	£2.95	Belsazar Premium Vermouth (50ml)	The perfect aperitif to enjoy over ice.
Campari (50ml)	£3.50	Extra Dry	£4.25
		Rosso	£4.75
		Bianco	£4.75

COCKTAILS AND MOCKTAILS

Kir Royal (125ml)	£5.25	Cucumber Spritz	£6.75
Kir Imperial	£6.95	Grand Mimosa	£6.75
Aperol Spritz	£6.75	Berry Spritz	£4.50
St. Germain Spritz	£6.75	Elderflower and Cranberry Sparkler	£4.50
Bloody Mary	£6.50	Virgin Moscow Mule	£4.25

GINS

Working in partnership with Fever-Tree, our G&T's include a single measure of gin paired with the perfect Fever-Tree mixer. Feel free to swap your tonic or mixer to another if you wish.

CLASSIC DRY

Tanqueray London Dry (43.1%)	£5.75
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CITRUS

Tanqueray Flor De Sevilla (41.3%)	£6.50
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Tanqueray No. Ten (47.3%)	£6.25
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FLORAL

Hendrick's (41.4%)	£6.25
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FRUITY

Warner Edwards Rhubarb (40%)	£6.50
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Brockmans (40%)	£6.25
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Pinkster (37.5%)	£6.25
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Villa Ascenti (41%)	£6.95
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Double up your gin for an additional £2.50

SPIRITS

Smirnoff Vodka	£2.95	£4.95
Tanqueray London Dry Gin	£3.45	£5.95
Captain Morgan White Rum	£2.75	£4.75
Captain Morgan Dark Rum	£2.95	£4.95
Captain Morgan Original Spiced Gold Rum	£3.25	£5.50
Bulleit Bourbon	£3.50	£5.95
Don Julio Blanco Tequila	£3.50	£5.95
Johnnie Walker Black Label	£3.50	£5.95
Jameson Irish	£3.50	£5.95

BEERS & CIDERS

BOTTLES

Stella Artois 4.8% (330ml)	£3.95
Vedett Extra Blonde 5.2% (330ml)	£4.50
Vedett Extra White 4.7% (330ml)	£4.50
Leffe Blonde 6.6% (330ml)	£3.95
Stella Artois Raspberry Cidre 4.0% (500ml)	£5.25
Beck's Blue Alcohol-Free (275ml)	£2.95
Budweiser Prohibition Alcohol-Free (330ml)	£2.95

DRAUGHT*

Bière '94 4.0% (Pint)	£4.50
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HOT DRINKS

Espresso/ Double Espresso	£2.15/£2.40
Macchiato	£2.45
Americano	£2.45
Cappuccino/Latte	£2.85
Mocha/Hot Chocolate	£2.85
Flat white	£2.85
Floater Coffee	£2.90
Liqueur Coffee	£5.95
Traditional/Herbal Tea	£2.10

DIGESTIF

The Singleton 12 Year Single Malt	£4.75	£7.95
Talisker 10 Year Single Malt	£4.25	£6.95
Baileys Irish Liqueur	-	£3.95
Cointreau	£3.75	-
Drambuie	£3.75	-
Grand Marnier	£3.75	-
Luxardo Sambuca	£3.75	-
Tia Maria	£3.75	-
Disaronno Amaretto	£3.75	-
Martell VS Cognac	£3.75	-

SOFT DRINKS

Fresh Orange Juice (250ml)	£2.95
Orangina (250ml)	£2.60
Belvoir Elderflower Pressé (250ml)	£2.95
Belvoir Raspberry Lemonade (250ml)	£2.95
Frobishers Fruit Juice (250ml)	£2.95
Coca-Cola, Diet Coke and Coca-Cola Zero Sugar (330ml)	£2.95
Pepsi & Diet Pepsi (250ml)	£2.60
Lemonade (250ml)	£2.60
Schwepes Mixers (125ml)	£1.35
Fever-Tree Tonics and Mixers (200ml)	£2.30
Fentimans Ginger Beer (275ml)	£2.95
Evian Still Mineral Water	330ml £1.95 / 750ml £2.95
Perrier Sparkling Water	330ml £1.95 / 750ml £3.25

*Draught beer range may vary depending on bistrot location.

WINES

Our wines are hand-picked, not from a brochure, but from the winemakers themselves.

ROSE	175ml	250ml	bottle
Cuvée 94 Rosé	£5.25	£6.95	£18.95
White Zinfandel	£5.75	£7.95	£21.95
Côtes de Provence	£7.50	£10.00	£28.95

WHITE	175ml	250ml	bottle
Cuvée 94 White	£4.95	£6.95	£17.95
Sauvignon Blanc, Primera Luz	£5.25	£7.25	£19.95
Pinot Grigio delle Venezie IGT	£5.75	£7.95	£21.95
Chardonnay, Tooma River	£5.95	£8.50	£22.95
Organic Verdejo Embrujo	£6.25	£8.75	£23.95
Viognier IGP Pays d'Oc	£6.50	£8.95	£24.95
Petit Chenin Blanc Ken Forrester Wine	£6.75	£9.25	£25.95
Picpoul de Pinet Réserve de la Roquemolière	£7.25	£9.95	£27.95
Sauvignon Blanc, Frost Pocket	£7.25	£9.95	£27.95

Sancerre Blanc, Frank Millet	£33.95
Chablis	£34.95
RED	175ml 250ml bottle
Cuvée 94 Red	£4.95 £6.95 £17.95
Merlot, Los Tortilitos	£5.25 £7.25 £19.95
Montepulciano d'Abruzzo	£5.50 £7.50 £20.95
Organic Tempranillo Embrujo	£5.95 £8.50 £22.95
Côtes du Ventoux	£6.50 £8.95 £24.95
Corbières Rouge Château du Vieux Parc	£6.75 £9.25 £25.95
Petit Cabernet Sauvignon, Ken Forrester Wines	£6.95 £9.50 £26.95
Pinot Noir, Les Mougeottes	£7.25 £9.95 £27.95
Malbec, Don David El Esteco	£7.25 £9.95 £27.95
Bordeaux Prestige Château des Gravières Prestige	£32.95
Châteauneuf-du-Pape	£39.95

CHAMPAGNE & SPARKLING

Veuve Devienne	125ml £4.95	Champagne Brut Baron de Marck	125ml £6.75
	750ml £25.95		750ml £34.95
Veuve Devienne Rosé	125ml £5.25	Taittinger	125ml £8.95
	750ml £26.95		750ml £49.95