MENU



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	DE							STEAKS & GRILLS	
PRIX FIXE MENU PF Dishes marked on the menu with the PF symbol			MAINS			Our steaks come with pommes frites and a choice of garlic and parsley butter or green peppercorn and brandy sauce.			
are included in our Prix P 2/3 courses £12.95/2	⁻ ixe men			Our classic Bistrot favourites sit al dishes which have been inspired b	-			Steak-frites @ PP £11.95 Prime, pasture-fed British bavette cut minute steak.	Halloumi burger I PP £12.95 Marinated halloumi, roasted peppers, houmous,
from 12pm to 6pm				Chicken chasseur 🞯 🕫	£13.95	Parmentier Maison 🖻 📴	£12.95	Pan-seared, served pink with dressed leaves	lettuce, tomato and a harissa mayonnaise, with crunchy slaw and pommes frites
SMALL PLATES				Pan-fried chicken breast in a classic chase of mushrooms, thyme, concassé tomato a with pomme purée and French beans		A rich French-style cottage pie with grou and smoked bacon topped with pomme served with honey roasted carrots and F	purée and	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	Burger Français £13.95 Our house burger with a French twist. With a rich, creamy Fourme d'Ambert blue cheese, bacon,
Perfect as an appetiser, a starter o Any 3 plates for just £11. Sunday –				Bœuf bourguignon @ Our signature dish for 25 years. Inspired l classic French recipe, our marinated dice	2	Butternut squash & goat's cheese risotto 🕫 🛛 🚏	£12.95	8oz Black Angus sirloin steak ⊛ £18.95	dill pickle, Bistrot burger sauce, tomato, lettuce, crunchy slaw and pommes frites
Mini chorizos @ Mini chorizos roasted in honey	£3.95	Croque monsieur croquettes Ham and melted cheese croquettes	£4.25	slowly braised with red wine, shallots, mu and bacon, served with pomme purée and honey-roasted carrots	Ishrooms	With spinach and celeriac topped with crispy sage and truffle oil We Vegan option available.		Free roaming grass-fed Black Angus Ana Paula cattle gives lean cuts with an intense flavour. Served with a gem wedge and shallot dressing	SEASONAL SPECIAL
Spiced chicken skewers Grilled chicken skewers marinated in a spicy tomato and chilli sauce	£4.95	with Dijon mayonnaise Peperonata arancini Tomato, mozzarella and mixed pepper arancini with roasted tomato dip	£3.95	Honey-glazed pork medallions P With Morteau sausage, caramelised apples, Dijon beurre blanc, dauphinoise	£14.95	Tarte Le Saint Mont © P Warm tartlet of Saint Mont des Alpes ch caramelised red onion with buttered nev tenderstem broccoli and Dijon beurre bl	w potatoes,	House burger P £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	Fillet Steak Diane E21.95 Soz prime fillet steak with a classic mushroom, mustard, brandy and cream Diane sauce, dauphinoise potatoes and dressed watercress
Olives @ 🕲 🛞 Mixed marinated olives	£2.95			potatoes and French beans Salmon provençale @ PP Salmon fillet with roasted cherry tomatoe	£13.95	Salmon & smoked haddock fishcake @ P Salmon, smoked haddock, lemon and di with sautéed spinach, soft poached egg		DESSERTS & CHEESE	~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~
STARTERS				shallots, black olives and capers, served with tenderstem broccoli and new potator Confit duck leg @	es £14.95	hollandaise sauce Roast turkey		Dome Magnifique I S E 6.95	Christmas pudding @♥ £5.95
All served with complimentary free	shly baked f	French bread and butter.		With puy lentils, smoked bacon, red wine French beans and dauphinoise potatoes		with all the trimmings Roast turkey with pork and chestnut pigs in blankets, roast potatoes, carr		mousse, chocolate dome filled with chocolate and pistachio praline	Christmas pudding with brandy crème anglaise
Soup PF Made with seasonal ingredients, your server will share today's choice	£4.95	Toast et champignons (*) Toasted sourdough topped with fricassée wild mushrooms mushrooms with (or with				parsnips, French green beans and re wine jus	•	Sticky toffee pudding P £5.75 With vanilla ice cream	Bistrot crêperie © PF A traditional French Crêpe your way. Choose vanilla ice cream or crème Chantilly.
Fritôt de Brie 🛛 🈰	£5.95	smoked bacon (®) Vegan option available. Chilli & garlic prawns (*)	£7.95	••••••			•••••	Crème brûlée @ ? £5.95 Our signature dessert – a French classic. Vanilla	Then choose your topping:Lemon & Sugar£4.95Chocolate£5.75
Deep-fried Brie in a crisp rosemary cruml with dressed leaves and plum chutney	D	Sautéed king prawns in a chilli, garlic, tom basil sauce served with grilled artisan brea	ato and	SIDES				crème brûlée freshly made by our chefs every day Tarte au citron £5.95	Mixed berry compôte £5.75
Smoked salmon Smoked salmon with capers, dill, a shallor	£7.95	Chicken liver parfait 🛞 😲	£6.50	Sweet potato fries ☞♥%	£3.50	Braised red cabbage 🕫 🛛 👳	£3.25	Caramelised lemon tart served simply with crème Chantilly	Assiette de fromage * A selection of French cheese served with red onion confiture and artisan biscuits.
dressing and sourdough bread	£6.95	With grilled artisan bread and red onion co	onfiture	Tenderstem broccoli ®♥⊛ House salad @♥%	£3.95 £3.25	Roasted garlic field mushrooms @	£3.25	Chocolate brownie O P £5.75	Choose from: Fourme d'Ambert – a rich blue
Lightly spiced crispy fried squid with garli				French beans @ 0	£3.50	Creamed spinach 🔍	£3.25	With warm chocolate sauce and salted caramel ice cream	Saint-Nectaire – a semi-soft cheese with a creamy hazelnut flavour Gillot Camembert AOP – a creamy,
Butternut squash & goat's cheese risotto 🕫 🛛 🕫	£5.95			With toasted almond flakes Brussels sprouts @	£3.25	Pommes frites @♥% Dauphinoise potatoes @♥	£2.95 £3.50	Ice cream & sorbet ♥ € £4.95 Award-winning West Country farm organic ice cream and sorbets. Please ask for flavours.	rich, soft cheese Saint Mont Des Alpes 🕥 – a hard cheese from Savoie with a nutty aroma
With spinach and celeriac topped with cri and truffle oil [®] Vegan option available.	spy sage			With smoked bacon	20.20	r		 Vegan option available. 	Choose any two for £4.95

(a) 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. (6) These are suitable for vegans. (1) 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.

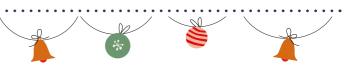
We have a separate children's menu or we are happy to charge 50% less for smaller portions of selected dishes on our menus. There is a 10% discretionary service charge for all tables of eight or more. All service charges and tips go directly to our team.

Pe Δr

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	

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Soup 💵	£4.95	Toast et champignons 🛞
Made with seasonal ingredients, your server will share today's choice		Toasted sourdough topped with fri wild mushrooms mushrooms with smoked bacon @Vegan option ava
Fritôt de Brie 🛛 🥶 Deep-fried Brie in a crisp rosemary crumb with dressed leaves and plum chutney	£5.95	Chilli & garlic prawns ® Sautéed king prawns in a chilli, gar basil sauce served with grilled artis
Smoked salmon Smoked salmon with capers, dill, a shallot dressing and sourdough bread	£7.95	Chicken liver parfait 🛞 🛛
Calamari @ 🕐 Lightly spiced crispy fried squid with garlic a	£6.95 iïoli	0
Butternut squash & goat's cheese risotto () () With spinach and celeriac topped with crisp and truffle oil () () Vegan option available.	£ 5.95 y sage	



ILLS

£11.95

£16.95

steak 🛞 🛛 £18.95

£12.95

CHEESE

£6.95

Halloumi burger 🛛 🍞

Burger Français

£13.95

£12.95

SEASONAL SPECIAL

Fillet Steak Diane 🛞

£21.95

Christmas pudding 🔍 £5.95 Christmas pudding with brandy crème anglaise Bistrot crêperie 🛛 🏴 A traditional French Crêpe your way. Choose vanilla ice cream or crème Chantilly. Then choose your topping: £4.95 Lemon & Sugar £5.75 Chocolate £5.75 Mixed berry compôte Assiette de fromage * A selection of French cheese served with red onion confiture and artisan biscuits.

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

For further allergen information please scan this code



DRINKS



25ml 50ml

APÉRITIFS

Warner Edwards Rhubarb Gin (25ml) with	£6.50	Pimm's (50ml) and Lemonade (200ml)	£4.95	
Fever-Tree tonic or ginger ale Bucks Fizz	£4.95	Jug of Pimm's and Lemonade (1 litre)	£14.95	
Veuve Devienne sparkling wine and orang				
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) Crème de cassis and Veuve Devienne sparkling white wine	£5.25	Cucumber Spritz White wine, St. Germain elderflower liqueur, Fever-Tree Indian Tonic Water and cucumber	
Kir Imperial Chambord raspberry liqueur and Champagne Brut Baron de Marck	£6.95	Grand Mimosa Veuve Devienne sparkling wine, Cointreau and orange juice	£6.75
Aperol Spritz Aperol and Veuve Devienne sparkling wine topped with soda	£6.75	Berry Spritz Fresh raspberries and lime, cranberry juice and lemonade	£4.50
St. Germain Spritz St. Germain elderflower liqueur and Veuve E sparkling wine topped with soda	£6.75 Devienne	Elderflower and Cranberry Sparkler Belvoir Elderflower Pressé with cranberry	£4.50
Bloody Mary Smirnoff Vodka, tomato juice, Worcestershin sauce and Tabasco sauce	£6.50 ^{re}	and orange juice served over ice Virgin Moscow Mule Fever-Tree Ginger Ale, apple juice, fresh lime and mint	£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	FRUITY
Tanqueray London Dry (43.1%) £5.75	Warner Edwards Rhubarb (40%) £6.5
Voted #1 by bartenders. This timeless recipe from 1830 with classic botanicals creates a smooth, well-balanced finish. Paired with Fever-Tree Indian	Sweet and tangy with British rhubarb. Paired with Fever-Tree Ginger Ale or tonic water.
Tonic Water.	Brockmans (40%) £6.2
CITRUS	Subtle notes of berry give an intensely
Tanqueray Flor De Sevilla (41.3%) £6.50	smooth taste. Paired with Fever-Tree Refreshingly Light Tonic Water.
Bittersweet zesty Seville oranges are balanced	Pinkster (37.5%) £6.2
with Tanqueray's classic botanicals – a taste of the Mediterranean. Paired with Fever-Tree Refreshingly Light Tonic Water.	With hints of real raspberries and an exceptionally smooth finish. Paired with Fever-Tree Mediterranean Tonic Water
Tanqueray No. Ten (47.3%) £6.25	5
An exquisite citrus burst in every sip, best enjoyed	Villa Ascenti (41%) £6.
with Fever-Tree Indian Tonic Water.	A unique, velvety smooth gin with the freshest taste of mint and thyme and the subtle sweetness
FLORAL	of Moscato grape. Paired with Fever-Tree Mediterranean Tonic Water.
Hendrick's (41.4%) £6.25	
Uniquely distilled with the infusion of rose and cucumber. Paired with Fever-Tree Elderflower Tonic.	Double up your gin for an additional £2.5

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 (275m)	l) £2.95
Budweiser Prohibition Alcohol-Free (330ml)	£2.95
DBAUGHT*	

DRAUGHT'

£6.50

£6.25

£6.25

£6.95

additional £2.50

Bière '94 4.0% (Pint)	£4.50
Please ask for our full draught range.	

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
Choose from Earl Grey, Green, Peppermint, Chamomile or fruit teas	

DIGESTIF

DIGLOTH	25ml	50ml
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) Natural fruit juice using the finest fruits, picked and pressed at their best. Choose from: Orange, apple or summer fruit	£2.95
Coca-Cola, Diet Coke and Coca-Cola Zero Sugar (330ml)	£2.95
Pepsi & Diet Pepsi (250ml)	£2.60
Lemonade (250ml)	£2.60
Schweppes Mixers (125ml)	£1.35
Fever-Tree Tonics and Mixers (200ml) Indian Tonic Water Refreshingly Light Tonic Water Mediterranean Tonic Water Elderflower Tonic Water Ginger Ale Spiced Orange Ginger Ale Mexican Lime Soda Raspberry & Rose Soda	£2.30
Fentimans Ginger Beer (275ml)	£2.95
Evian Still Mineral Water 330ml £1.95 / 750m	1 £2.95
Perrier Sparkling Water 330ml £1.95 / 750m	l £3.25

*Draught beer range may vary depending on bistrot location

WINES

Our wines are hand-pi	cked, r
ROSÉ	175ml
Cuvée 94 Rosé 2019 12% Cinsault, IGP Pa	£5.25 ays d'Oc
White Zinfandel 2019 10.5% West Coast So California, USA.	
Côtes de Provence	6750
2019 12% La Vidaubanaise	
2019 12% La Vidaubanaise	e. 175ml

250ml bottle Sancerre Blanc, Frank Millet £33.95 2019 12.5% Loire. 5 £6.95 £18.95 Chablis £34.95 _ 2018 12.5% Domaine Louis Michel, Burgundy. 5 £7.95 £21.95 RED 175ml 250ml bottle 0 £10.00 £28.95 Cuvée 94 Red £4.95 £6.95 £17.95 2019 12.5% Carignan/Grenache. Merlot. £5.25 £7.25 £19.95 Los Tortilitos 250ml bottle 2019 13% Central Valley, Chile 5 £6.95 £17.95 Montepulciano £5.50 £7.50 £20.95 d'Abruzzo 2019 12% Italy. £5.25 £7.25 £19.95 Organic Tempranillo £5.95 £8.50 £22.95 Embrujo 2019 12.5% Castilla-La Mancha. £5.75 £7.95 £21.95 Côtes du Ventoux £6.50 £8.95 £24.95 2019 12.5% Les Boudalles, Domaine Brusset, Rhône. £5.95 £8.50 £22.95 Corbières Rouge £6.75 £9.25 £25.95 Château du Vieux Parc 2017 14% Languedoc-Roussillon £6.25 £8.75 £23.95 Petit Cabernet £6.95 £9.50 £26.95 Sauvignon, Ken Forrester Wines 2019 13% South Africa. £6.50 £8.95 £24.95 Pinot Noir, £7.25 £9.95 £27.95 Les Mougeottes 2019 13% Languedoc, IGP Pays d'Oc. Malbec. £7.25 £9.95 £27.95 Don David El Esteco 2019 14% Salta, Argentina. £7.25 £9.95 £27.95 £32.95 **Bordeaux** Prestige Château des Gravières Prestige 2016 13.5% Bordeaux, France. Châteauneuf-du-Pape £39.95 2017 15% Réserve de Oliviers, Rhône.

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Ken Forrester Wine
2019 13% South Africa.
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R С 20 Ŵ 20 С С 20 W С 2 Sauvignon Blanc, Primera Luz 2019 12.5% Central Valley, Chile. Pinot Grigio delle Venezie IGT 2019 12% Sartori, Italy. Chardonnay, Tooma River 2019 13% South East Australia Organic Verdejo Embrujo 2019 12.5% Castilla-La Mancha. Viognier IGP Pays d'Oc 2019 13% Languedoc-Roussillon. Petit Chenin Blanc £6.75 £9.25 £25.95 Picpoul de Pinet Réserve de la Roquemolière 2019 13% Languedoc-Roussillon. Sauvignon Blanc, £7.25 £9.95 £27.95 Frost Pocket

Veuve Devienne

11.5% Vin Mousseux NV. A classic Alsace brut featuring the lightness, freshness, liveliness and elegance of Chenin Blanc

Veuve Devienne Rosé

12% Vin Mousseux Rosé Sec NV. Like its sister wine but blended with a little Pinot Noir

2019 13% Marlborough, New Zealand.

not from a brochure, but from the winemakers themselves.

CHAMPAGNE & SPARKLING

125ml £4.95 750ml £25.95

125ml £5.25 750ml £26.95

Champagne Brut 125ml £6.75 Baron de Marck 750ml £34.95 12.5% NV. A pure, soft Champagne with stylish character. Its fruit is fresh and appealing, bursting with apples and lemons.

Taittinger

125ml £8.95 750ml £49.95

12.5% NV Brut Réserve, Champagne. Crisp, citrusy aromas with subtle toasty notes. A truly elegant Champagne.