BISTROT PIERRE — BASTILLE DAY — 14 JULY 2021

2 courses 20.95 ⌒ 3 courses 24.95

APÉRITIFS

Start your meal the "French way" with an apéritif of your choice

KIR ROYAL 5.50
Veuve Devienne (125ml) sparkling wine and créme de cassis

KIR IMPERIAL DELUXE 9.75
Chambord raspberry liqueur and Moët & Chandon Champagne

FRENCH 75 .... 7.25
Tanqueray gin, lemon juice and sugar topped with Moët & Chandon Champagne

PINK PEPPER GIN & TONIC 6.95
An intensely aromatic and bold French gin, hand crafted from a living room in the heart of Cognac. Paired with Fever-Tree Indian Tonic Water

MOËT & CHANDON IMPÉRIAL 9.50
12% NV Brut, Champagne. Since 1743, Moët & Chandon has been the world's most loved champagne

PETITS PLATS

Enjoy our range of appetisers, perfect with your apéritifs

FOUGASSE Ⓥ 5.25
French-style garlic bread

CROQUE MONSIEUR CROQUETTES 4.25
Ham and melted cheese croquettes with Dijon mayonnaise

OLIVES GF Ⓥ VE 2.95
Mixed marinated pitted olives

MINI CHORIZOS GF 3.95
Roasted in honey

ENTRÉES

All served with complimentary freshly baked French bread and butter

LYONNAISE SALAD
Poached egg in a crispy panko crust, Morteau sausage, dressed leaves, bacon and croûtons

CROTTIN DE CHÉVRE GF Ⓥ N
Baked goat's cheese with marinated beetroot, chicory, watercress, toasted walnuts and a grain mustard dressing

CALAMARS GF
Lightly spiced and served with garlic aïoli

PARFAIT AU FOIE DE VOLAILLE ✱
Home-made chicken liver parfait with grilled artisan bread and red onion confiture

GAMBAS PROVENÇAL
Grilled king prawns with our Provençal sauce of red peppers, tomatoes and garlic served with sourdough toast   1.50 supplement

PLATS PRINCIPAUX

Select from our range of classic French Bistrot dishes

COQ AU RIESLING GF
Pan-fried chicken breast with a white wine and Dijon mustard cream sauce served with pomme purée and French beans

BOEUF BOURGUIGNON GF
Our signature dish for 26 years. Marinated diced beef is slowly braised with red wine, shallots, mushrooms and bacon, served with pomme purée and honey-roasted carrots

PAVÉ DE STEAK ✱
Pan-fried Scottish pasture-fed 21 day-aged 8oz rump steak (best cooked slightly rare) with a choice of roasted garlic and parsley butter or green peppercorn and brandy sauce served with pommes frites and classic gem lettuce wedge salad and shallot dressing

TARTE LE SAINT MONT Ⓥ
Warm tartlet of Saint Mont cheese and caramelised red onion with buttered new potatoes, tenderstem broccoli and Dijon beurre blanc

SALMON FILLET AUX MOULES GF
Pan-fried salmon fillet with mussels, samphire and sauce vierge

CONFIT DUCK LEG GF
With puy lentils, smoked bacon, red wine jus, French beans and dauphinoise potatoes

ACCOMPAGNEMENTS

ROASTED GARLIC MUSHROOMS GF Ⓥ 3.25

FRENCH BEANS GF Ⓥ N 3.50
With toasted almond flakes

CREAMED SPINACH GF Ⓥ 3.25

TENDERSTEM BROCCOLI GF Ⓥ VE 3.95

HOUSE SALAD GF Ⓥ VE 3.25

DAUPHINOISE POTATOES GF Ⓥ 3.50

POMMES FRITES GF Ⓥ VE 2.95

TRUFFLE POMMES FRITES GF Ⓥ 3.95
With Saint Mont cheese

SWEET POTATO POMMES FRITES GF Ⓥ VE 3.50

DESSERTS

CRÈME BRÛLÉE GF Ⓥ
French classic. Vanilla crème brûlée freshly made by our chefs every day

DÉLICE AU CHOCOLAT Ⓥ N
Chocolate brownie with warm chocolate sauce and salted caramel ice cream

MERINGUE AUX FRAISES GF
White chocolate and raspberry méringue, fresh British strawberries, crème Chantilly

TARTE AU CITRON GF Ⓥ
Served with crème Chantilly

CRÊPES MAISON Ⓥ
Traditional French crêpes with a caramelised lemon sauce and vanilla ice cream

DUO DU FROMAGE ✱
Saint Mont and Fourme d'Ambert French cheese with chutney and artisan crackers

—BASTILLE DAY—

2/3 course set menu
20.95/24.95