

Festive Menu Prestige 3 courses £25.95

Thursday 25th November to Thursday 30th December*

BISTROT
PIERRE
1994

STARTERS

All served with complimentary freshly baked French bread and butter

FRITÔT DE BRIE ^V

Deep-fried Brie served with dressed leaves and plum chutney

CONFIT POACHED SALMON BLINI ^{*}

Poached and oak-smoked Scottish salmon blini with lemon and capers

FRICASSÉE DE CHAMPIGNONS ^{*}

Wild mushrooms with (or without ^V) smoked bacon on toasted sourdough.

^{VE} Vegan option available.

FRENCH ONION SOUP ^{*} ^V

With Saint Mont cheese crouton

^{VE} Vegan option available.

GOAT'S CHEESE SALAD ^{GF} ^V ^N

Baked goat's cheese with marinated beetroot, chicory, watercress, toasted walnuts and a grain mustard dressing

HAM HOCK TERRINE ^{*}

With grilled artisan bread and piccalilli

MAINS

ROAST TURKEY WITH ALL THE TRIMMINGS

With pork and chestnut stuffing, pigs in blankets, roast potatoes, honey-glazed carrots and parsnips, French beans and red wine jus

8OZ SIRLOIN STEAK AU POIVRE ^{GF}

Scottish pasture-fed, 28 day aged beef cooked to your liking, with pommes frites, dressed watercress and green peppercorn and brandy sauce

BOEUF BOURGUIGNON ^{GF}

Marinated diced beef is slowly braised with red wine, shallots, mushrooms and bacon, served with pomme purée and honey-roasted carrots

CONFIT DUCK LEG ^{GF}

With puy lentils, smoked bacon, red wine jus, French beans and dauphinoise potatoes

7OZ FILLET STEAK DIANE ^{*}

28 day prime Scottish fillet steak, with a classic mushroom, mustard, brandy and cream sauce, dauphinoise potatoes and dressed watercress

5.00 supplement

SALMON FILLET ^{GF}

With hollandaise sauce, buttered new potatoes and tenderstem broccoli

BETROOT WELLINGTON ^V ^{VE} ^N

Beetroot, sweet potato, chestnut and cranberry Wellington topped with spinach and mozzarella, wrapped in puff pastry and served with mushroom duxelles and a beetroot jus

SIDES

ROASTED GARLIC FIELD MUSHROOMS ^{GF} ^V 3.25

CAULIFLOWER GRATIN ^{GF} ^V 3.50

BRUSSELS SPROUTS ^{GF} 3.50

With smoked bacon

BRAISED RED CABBAGE ^{GF} ^V ^{VE} 3.25

DAUPHINOISE POTATOES ^{GF} ^V 3.50

POMMES FRITES ^{GF} ^V ^{VE} 2.95

FRENCH GREEN BEANS ^{GF} ^V ^N 3.50

With toasted almond flakes

TRUFFLE POMMES FRITES ^{GF} ^V 3.95

With Saint Mont cheese

DESSERTS

CHOCOLATE BOMBE ^V ^N

Valrhona chocolate dome filled with chocolate mousse and chocolate brownie, with caramel sauce and finished with pistachio praline

TARTE AU CITRON ^{GF} ^V

Served with crème Chantilly

CRÈME BRÛLÉE ^{GF} ^V

French classic. Vanilla crème brûlée freshly made by our chefs every day

ICE CREAM & SORBET ^{*} ^V

Please ask for flavours. ^{VE} Vegan option available.

STICKY TOFFEE PUDDING ^V

With vanilla ice cream

CHRISTMAS PUDDING ^V

Christmas pudding with brandy crème anglaise

*Excludes 25th December and 26th December. See website for full menu descriptions.



Scan this code to read further allergen information.

^{GF} Suitable for a gluten-free diet, please advise your server. ^{*} Dishes can be made with non-gluten containing ingredients, please clearly advise your server that you would like to request this option. ^V Suitable for vegetarians. ^{GF} Suitable for vegans. ^N Dishes 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. There is a 10% discretionary service charge for all tables of eight or more. All service charges and tips go directly to our team.

