

Festive Menu Pierre 3 courses £19.95

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

CHICKEN LIVER PARFAIT ^{*}

With grilled artisan bread and red onion confiture

FRICASSÉE DE CHAMPIGNONS ^{*}

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

^{VE} Vegan option available.

SOUPE DU JOUR ^{GF} ^V

Tomato and red pepper soup with a basil crème fraîche

HAM & CHEESE CROQUETTES

Served with Dijon mayonnaise

SMOKED MACKEREL PÂTÉ ^{*}

Lightly smoked mackerel with crème fraîche, lemon, paprika and sourdough toast

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 RUMP 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

HONEY-GLAZED PORC MEDALLIONS

With Morteau sausage, caramelised apples, Dijon beurre blanc, dauphinoise potatoes and French beans

SALMON & SMOKED HADDOCK FISHCAKE ^{GF}

Served with creamed spinach, soft poached egg and hollandaise sauce

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

TARTE LE SAINT MONT ^V

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

ROASTED ROOT VEGETABLE TAGINE ^{*} ^V ^{VE} ^N

Roasted root vegetables, chickpea and apricot with pitta bread, couscous tabbouleh and yoghurt dressing

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 BROWNIE ^V ^N

With warm chocolate sauce and salted caramel ice cream

BAKED VANILLA CHEESECAKE ^V

With blueberry compôte

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.

CRÊPES MAISON ^V

Traditional French crêpes with a caramelised lemon sauce and 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. ^{VE} 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.

