

BISTROT PIERRE 1994

Festive All Day Menu Allergens Report

Allergens

Dish	Gluten	Crustaceans	Molluscs	Fish	Peanuts	Lupin	Tree Nuts	Soya	Eggs	Milk	Celery	Mustard	Sesame	Sulphur Dioxide	Unknown Allergens
Mini chorizos roasted in honey										Y					
Tomato, mozzarella and mixed pepper arancini with roasted tomato dip	Y Unknown									Y	Y			Y	
Houmous with toasted pitta bread	Y Whe												Y		
Mixed marinated olives											M				

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Ham and melted cheese croquettes with Dijon mayonnaise	Y Unknown								Y	Y	Y	Y			
Grilled chicken skewers marinated in a spicy chilli sauce	Y Unknown			Y				Y			M	M	Y	Y	
Soup of the Day - please ask server to see the soup allergen sheet															
Toasted sourdough with fricasse of mushrooms, with/without bacon - UPDATED	Y Whe							Y		Y				Y	
VEGAN - Toasted sourdough topped with wild mushrooms - UPDATED	Y Whe										Y				
Risotto of butternut squash, spinach, celeriac and creamy goat's cheese, topped with crispy sage and truffle oil (STARTER)										Y	Y			Y	
VEGAN - Risotto of butternut squash, spinach and celeriac, topped with crispy sage and truffle oil (STARTER)											Y				
Baked goats cheese with marinated beetroot, chicory, watercress, toasted walnuts and grain mustard dressing (NEW)					M		Y Wal			Y		Y		Y	
Deep-fried Brie in a crisp rosemary crumb, with dressed leaves and a plum chutney	Y Whe							M		Y		Y		Y	
Chicken liver parfait with grilled artisan bread and red onion confiture	Y Whe						M Unknown			Y			M		
Lightly spiced crispy fried squid with garlic aioli		Y							Y	Y	M	Y		Y	
Pan-fried scallops with a hazelnut butter and smoked bacon lardons			Y		M		Y Haz			Y		Y		Y	

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Sautéed king prawns in a chilli, garlic, tomato and basil sauce served with grilled artisan bread	Y Whe	Y		Y			M Unknown	Y			Y		M	Y	
Poached and oak-smoked Scottish salmon blini with lemon and capers	Y Whe			Y					Y	Y				Y	
Pan-fried chicken breast in a classic chasseur sauce of mushrooms, thyme, concassé tomato and red wine with pomme purée and French beans - UPDATED									Y	Y	M			Y	
Diced braised beef with shallots, red wine, mushrooms and bacon with pomme purée and honey-roasted carrots	M Unknown							M	Y	Y	Y	M	M	Y	
Risotto of spinach, crumbled goats' cheese, roasted butternut squash, celeriac, crispy sage and truffle oil - MAIN										Y	Y			Y	
VEGAN - Risotto of spinach, crumbled goats' cheese, roasted butternut squash, celeriac, crispy sage and truffle oil (MAIN)											Y				
Pan-fried fillet of salmon with hollandaise sauce, buttered new potatoes and tenderstem broccoli				Y					Y	Y				Y	
Confit duck leg with puy lentils, smoked bacon, red wine jus, French beans and dauphinoise potatoes									Y	Y	Y			Y	
Honey glazed pork medallions with Morteau sausage, caramelised apples, Dijon beurre blanc, dauphinoise potatoes and French beans - UPDATED	Y Whe							Y		Y	Y	Y		Y	
Roasted root vegetables, chickpea and apricot with pitta bread, couscous tabbouleh and yoghurt dressing	Y Whe				M		Y Pis			Y	Y	Y		Y	

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Warm tartlet of Sant Mont des Alps cheese and caramelised red onion and thyme with buttered new potatoes, tenderstem broccoli and Dijon beurre blanc	Y Whe								Y	Y	Y	Y		Y	
Beetroot, sweet potato and cranberry Wellington topped with spinach and vegan mozzarella, wrapped in puff pastry and served with mushroom duxelles, new potatoes and a beetroot jus	Y Whe										Y	Y		Y	
Salmon, smoked haddock, lemon and dill fishcake with sautéed spinach, soft poached egg, and hollandaise sauce				Y					Y	Y				Y	
Pan Roasted Sea Bass Fillet with bok choy, red chillies and coriander in a Thai infused yellow curry sauce. Served with steamed Jasmine rice				Y						Y				Y	
Scottish fillet steak, with a classic mushroom, mustard, brandy and cream Diane sauce, pommes frites and dressed watercress	Y Bar			Y						Y		Y		Y	
Roast turkey with pork and chestnut stuffing, pigs in blankets, roast potatoes, honey-glazed carrots and parsnips, French beans and red wine jus	Y Unknown							M	Y		Y	M	M	Y	
Pan-seared minute steak (bavette cut, served pink) with dressed leaves - please see below for sauce allergens												Y		Y	
Halloumi Burger - Marinated halloumi, roasted peppers, houmous, lettuce, tomato and a harissa mayonnaise, with crunchy slaw and pommes frites	Y Whe Rye Bar							M	Y	Y	M	Y	Y	M	
8oz prime British beef burger, Le St Mont des Alpes cheese, dill pickle, Bistrot burger sauce, tomato, lettuce with crunchy slaw and pommes frites - updated	Y Whe Rye Bar							M	Y	Y	Y	Y	Y	Y	

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Our house burger with a French twist. Fourme d'Ambert blue cheese, bacon, dill pickle, Bistrot burger sauce, tomato, lettuce, crunchy slaw and pommes frites	Y Whe Rye Bar							M	Y	Y	Y	Y	Y	Y	
Festive Pigs in Blankets	Y Unknown													Y	
Roasted garlic field mushrooms										Y	M			Y	
French beans with toasted almond flakes					M		Y Alm			Y	M				
Tenderstem broccoli											M				
Cauliflower gratin									Y	Y	Y				
Dauphinoise potatoes										Y	M			Y	
Pommes frites															
Brussels Sprouts with alsace bacon										Y					
Braised Red Cabbage														Y	
Sticky toffee pudding with vanilla ice cream	Y Unknown				M		M Unknown	M	Y	Y			M	M	
Winter berry pavlova - Giant white chocolate and raspberry meringue, fresh blackberry compôte and crème Chantilly							M Unknown	Y	Y	Y					
West Country farm organic ice cream and sorbets. - please ask your server for the ice cream allergen sheet	Y Whe							Y	Y	Y					
Vanilla crème brûlée									Y	Y					

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Chocolate Bombe	Y Whe Rye Bar Oat				M		Y Alm Brz Cas Mac Pec Pis Wal	Y	Y	Y					
Tarte au citron with raspberry coulis and crème Chantilly	M Unknown				M		M Unknown	M	Y	Y			M	M	
Chocolate brownie with warm pouring chocolate sauce and salted caramel ice cream	Y Whe				M		Y Alm	Y	Y	Y					
Christmas Pudding with brandy crème anglaise	Y Whe						M Unknown		Y	Y					

* Allergens marked with 'M' may contain that allergen.

■ Yes ■ May Contain

	Allergen
Whe	Wheat
Rye	Rye
Bar	Barley
Oat	Oats
Alm	Almonds
Brz	Brazil Nuts
Cas	Cashews
Haz	Hazelnuts

Mac	Macadamia
Pec	Pecan
Pis	Pistachio
Wal	Walnuts