

# BISTROT PIERRE 1994

## Menu Prestige 2021 Allergens Report

### Allergens

Dish	Gluten	Crustaceans	Molluscs	Fish	Peanuts	Lupin	Tree Nuts	Soya	Eggs	Milk	Celery	Mustard	Sesame	Sulphur Dioxide	Unknown Allergens
Deep-fried Brie in a crisp rosemary crumb, with dressed leaves and a plum chutney	Y Whe							M		Y		Y		Y	
Poached and oak-smoked Scottish salmon blini with lemon and capers	Y Whe			Y					Y	Y				Y	
Toasted sourdough with fricasse of mushrooms, with/or without bacon - UPDATED	Y Whe							Y		Y				Y	
French onion soup with a toasted le saint mont cheese crouton	Y Whe							M		Y	Y		M	Y	

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Baked goats cheese with marinated beetroot, chicory, watercress, toasted walnuts and grain mustard dressing (NEW)					M		Y Wal			Y		Y		Y	
Ham hock terrine with grilled artisan bread and piccalilli	Y Whe						M Unknown					Y	M	Y	1
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	
Scottish pasture-fed, 28 day aged beef 8oz Sirloin Steak served with pommes frites, dressed watercress and green peppercorn and brandy sauce									Y	Y	Y	Y		Y	
Pan-fried fillet of salmon with hollandaise sauce, buttered new potatoes and tenderstem broccoli				Y					Y	Y				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	
Confit duck leg with puy lentils, smoked bacon, red wine jus, French beans and dauphinoise potatoes									Y	Y	Y			Y	
Fillet steak with a classic mushroom, mustard, brandy and cream Diane sauce, dauphinoise potatoes and dressed watercress	Y Bar			Y						Y	M	Y		Y	
Pan-fried fillet of salmon with green beans, buttered new potatoes and hollandaise sauce				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	

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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	
Vanilla crème brûlée									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					
Sticky toffee pudding with vanilla ice cream	Y Unknown				M		M Unknown	M	Y	Y			M	M	
Christmas Pudding with brandy crème anglaise	Y Whe						M Unknown		Y	Y					
Festive Pigs in Blankets	Y Unknown													Y	
Roasted garlic field mushrooms										Y	M			Y	
Cauliflower gratin									Y	Y	Y				
Brussels Sprouts with alsace bacon										Y					
Braised Red Cabbage														Y	
Dauphinoise potatoes										Y	M			Y	
Pommes frites															
French beans with toasted almond flakes					M		Y Alm			Y	M				

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Truffle Fries										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