

BISTROT
PIERRE
1994

SOIRÉE GASTRONOMIQUE

On the second and fourth Tuesday of every month we invite you to our Soirée Gastronomique evenings.

These specially designed menus embrace all that's great about French dining. At our Gastronomique evenings, it is as much about the experience as the food. The menus are designed to allow you to enjoy a leisurely and relaxed evening, savouring delicious, fresh and seasonal dishes in our beautiful bistrots.

We look forward to welcoming you soon, see website for your nearest bistrot.

bistrot pierre.co.uk



A full vegetarian menu is available on request. If you have an allergy please alert a member of staff, we can provide a detailed list of allergens used in our kitchen on request.

Ⓜ 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. Ⓟ Suitable for vegetarians. Ⓠ Suitable for vegans. Ⓡ 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.

TUESDAY 11TH JANUARY

SOUPE DU JOUR Ⓜ

Made with seasonal ingredients, your server will share today's choice

SMOKED MACKEREL PÂTÉ Ⓜ

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

BEEF MEDALLIONS Ⓠ

Pan-fried Scottish pasture-fed 28 day-aged rump medallions (served pink) with green herb and roasted garlic and parsley butter

– or –

SALMON FILLET PROVENÇALE Ⓠ

With roasted cherry tomatoes, shallots, black olives and capers, served with tenderstem broccoli and new potatoes

CRÈME BRÛLÉE Ⓠ Ⓡ

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

DUO DU FROMAGE Ⓜ

Saint Mont and Fourme d'Ambert French cheese with chutney and artisan crackers

COFFEE & CHOCOLATE

Freshly brewed coffee and chocolate

TUESDAY 25TH JANUARY

SOUPE DU JOUR Ⓜ

Made with seasonal ingredients, your server will share today's choice

FRICASSÉE DE CHAMPIGNONS Ⓜ

Wild mushrooms with (or without Ⓡ) smoked bacon on toasted sourdough

CONFIT DUCK LEG Ⓠ

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

– or –

STEAK DIANE Ⓜ

Scottish pasture-fed 28 day-aged bavette steak with a classic mushroom, mustard, brandy and cream sauce. Served with pommes frites and dressed leaves

STICKY TOFFEE PUDDING Ⓡ

With vanilla ice cream

DUO DU FROMAGE Ⓜ

Saint Mont and Fourme d'Ambert French cheese with chutney and artisan crackers

COFFEE & CHOCOLATE

Freshly brewed coffee and chocolate

TUESDAY 8TH FEBRUARY

SOUPE DU JOUR Ⓜ

Made with seasonal ingredients, your server will share today's choice

FRITÔT DE BRIE Ⓡ

Deep-fried Brie served with dressed leaves and plum chutney

STEAK AU POIVRE Ⓠ

Scottish pasture-fed, 28 day aged rump medallions cooked to your liking, with dauphinoise potatoes, French beans and green peppercorn and brandy sauce

– or –

CHICKEN CHASSEUR Ⓠ

Pan-fried chicken breast in a classic chasseur sauce of mushrooms, thyme, concassé tomato and red wine with pomme purée and French beans

CHOCOLATE BROWNIE Ⓡ Ⓝ

With warm chocolate sauce and salted caramel ice cream

DUO DU FROMAGE Ⓜ

Saint Mont and Fourme d'Ambert French cheese with chutney and artisan crackers

COFFEE & CHOCOLATE

Freshly brewed coffee and chocolate

TUESDAY 22ND FEBRUARY

SOUPE DU JOUR Ⓜ

Made with seasonal ingredients, your server will share today's choice

CALAMARI Ⓠ

Lightly spiced and served with garlic aioli

SALMON FILLET Ⓠ

Roast fillet of salmon with mussels and sapphire in a tomato and lemon dressing

– or –

STEAK-FRITES Ⓜ

Prime, pasture-fed British bavette cut minute steak. Served with pommes frites, dressed leaves and Café de Paris butter

CRÈME BRÛLÉE Ⓠ Ⓡ

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

DUO DU FROMAGE Ⓜ

Saint Mont and Fourme d'Ambert French cheese with chutney and artisan crackers

COFFEE & CHOCOLATE

Freshly brewed coffee and chocolate

TUESDAY 8TH MARCH

SOUPE DU JOUR Ⓜ

Made with seasonal ingredients, your server will share today's choice

CHICKEN LIVER PARFAIT Ⓜ

With grilled artisan bread and red onion confiture

BOEUF BOURGUIGNON Ⓠ

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

– or –

POULET AUX CHAMPIGNON Ⓠ

Pan roasted chicken breast in a wild mushroom sauce with pommes purée and French beans

PAIN PERDU BRIOCHÉ Ⓡ

French-style bread and butter pudding, blackberry compôte, served with vanilla ice cream

DUO DU FROMAGE Ⓜ

Saint Mont and Fourme d'Ambert French cheese with chutney and artisan crackers

COFFEE & CHOCOLATE

Freshly brewed coffee and chocolate

TUESDAY 22ND MARCH

SOUPE DU JOUR Ⓜ

Made with seasonal ingredients, your server will share today's choice

FRITÔT DE BRIE Ⓡ

Deep-fried Brie served with dressed leaves and plum chutney

STEAK AU POIVRE Ⓠ

Scottish pasture-fed, 28 day aged rump medallions cooked to your liking, with dauphinoise potatoes, French beans and green peppercorn and brandy sauce

– or –

HONEY-GLAZED PORC MEDALLIONS

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

TARTE AU CITRON Ⓠ

Served with crème Chantilly

DUO DU FROMAGE Ⓜ

Saint Mont and Fourme d'Ambert French cheese with chutney and artisan crackers

COFFEE & CHOCOLATE

Freshly brewed coffee and chocolate