

Mother's Day

3 courses 24.95

BISTROT
PIERRE
1994

PETITS PLATS

Enjoy our range of appetisers, perfect with your apéritifs

MINI CHORIZOS
Ⓜ 4.25
Roasted in honey

TOMATO & MOZZARELLA ARANCINI Ⓜ 3.95
Served with roasted tomato dip

HOUMOUS
Ⓜ Ⓥ Ⓟ 3.75
Served with toasted pitta bread

OLIVES
Ⓜ Ⓥ Ⓟ 2.95
Mixed marinated pitted olives

HAM & CHEESE CROQUETTES
4.50
Served with Dijon mayonnaise

CHICKEN SKEWERS 4.95
Marinated in a sweet and mild spiced chilli sauce then grilled

ENTRÉES

All served with complimentary freshly baked French bread and butter

FRITÔT DE BRIE Ⓥ
Deep-fried Brie served with dressed leaves and plum chutney

CALAMARI Ⓜ
Lightly spiced and served with garlic aioli

LYONNAISE SALAD
Poached egg in a crispy panko crust, Morteau sausage, dressed leaves, bacon and croutons

SMOKED MACKEREL PÂTE Ⓜ
Lightly smoked mackerel with crème fraîche, lemon, paprika and sourdough toast

GOAN PRAWNS Ⓜ
Sautéed king prawns with an Indian spiced butter served with grilled artisan bread
2.00 supplement

TARTE AU CHAMPIGNONS Ⓥ
Fricassée of wild mushrooms in a puff pastry tart

SOUPE DU JOUR Ⓜ
Made with seasonal ingredients, your server will share today's choice

PLATS PRINCIPAUX

Classic Bistrot favourites inspired by modern French cuisine

BISTROT ROASTS
Our roasts are served with roast potatoes and dauphinoise potatoes (this is a Bistrot roast after all), braised red cabbage, broccoli, carrots, Yorkshire pudding and red wine gravy.

Choose from:
Roast rump of beef Ⓜ
Half roasted chicken Ⓜ

RISOTTO VERT Ⓥ
Asparagus, French beans, peas, soy beans, shallots, tarragon and parsley
Ⓥ Ⓟ Vegan option available.

HERB CRUSTED FILLET OF SALMON
Herb crusted salmon fillet on a bed of risotto with spring vegetables served with Dijon beurre blanc

CHICKEN PRINTANIER Ⓜ
Pan-fried chicken breast with asparagus, fricassée of wild mushrooms, peas, truffle oil and tarragon served with tenderstem broccoli and new potatoes

ROAST PORK BELLY
With crispy crackling, wholegrain mustard pomme purée, charred apple, pancetta, French beans, honey-roasted carrots and blackcurrant jus

HALIBUT SUPRÊME Ⓜ
Pan-roasted halibut fillet with bok choy, red chillies and coriander in a Thai infused yellow curry sauce. Served with steamed Jasmine rice
3.00 supplement

ROASTED ROOT VEGETABLE TAGINE Ⓜ Ⓥ Ⓟ
Roasted root vegetables, chickpea and apricot with pitta bread, couscous tabbouleh and yoghurt dressing.
Ⓥ Ⓟ Vegan option available.

7OZ FILLET STEAK Ⓜ
28 day prime Scottish fillet steak with a classic red wine jus, dauphinoise potatoes and tenderstem broccoli
5.00 supplement

BOEUF BOURGUIGNON Ⓜ
Our signature dish for over 25 years.
Marinated diced beef slowly braised with red wine, shallots, mushrooms and bacon, served with pomme purée and honey-roasted carrots

STEAK-FRITES Ⓜ
Prime, pasture-fed British bavette cut minute steak. Pan-seared, served pink. Served with pommes frites, dressed leaves and a choice of garlic and parsley butter or peppercorn and brandy sauce

ACCOMPAGNEMENTS

ROASTED GARLIC MUSHROOMS Ⓜ Ⓥ 3.50

TENDERSTEM BROCCOLI Ⓜ Ⓥ Ⓟ 3.95

DAUPHINOISE POTATOES Ⓜ Ⓥ 3.50

SWEET POTATO POMMES FRITES Ⓜ Ⓥ Ⓟ 3.50

FRENCH BEANS Ⓜ Ⓥ Ⓟ 3.50
With toasted almond flakes

HOUSE SALAD Ⓜ Ⓥ Ⓟ 3.25

POMMES FRITES Ⓜ Ⓥ Ⓟ 2.95

CAULIFLOWER GRATIN Ⓜ Ⓥ 3.50

DESSERTS

The perfect finish to your meal

CRÈME BRÛLÉE Ⓜ Ⓥ
French classic. Vanilla crème brûlée freshly made by our chefs every day

TARTE AU CITRON Ⓜ Ⓥ
Served with crème Chantilly

POT AU CHOCOLAT ET FRAMBOISE Ⓥ
Rich chocolate mousse with a raspberry coulis layer, with fresh raspberries and a sablé biscuit

PRALINE & CHOCOLATE BOMBE Ⓥ
Iced praline cream with amaretti biscuit in a chocolate shell, served with warm chocolate sauce

STICKY TOFFEE PUDDING Ⓥ
With vanilla ice cream

ICE CREAM & SORBET Ⓜ Ⓥ
Please ask for flavours.
Ⓥ Ⓟ Vegan option available.



Scan this code to read further allergen information.

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