






SUNDAY MENU

2 courses 18.95 · 3 courses 22.95

PETITS PLATS




















MINI CHORIZOS 	4.50	RUSTIC GARLIC BREAD 	3.95	OLIVES   	3.25
Roasted in honey (460kcal)		Sourdough baguette with garlic and herb butter (584kcal)		Mixed marinated pitted olives (251kcal)	

ENTRÉES


















FRENCH ONION SOUP   Classic French Onion soup with Saint Mont cheese croûtes (179kcal)  Vegan option available (158kcal)	CALAMARI  Lightly spiced and served with our sour cream and lemon dip (300kcal)	FRITÔT DE BRIE  Deep-fried Brie with dressed leaves and our homemade plum chutney (485kcal)
FRICASSÉE DE CHAMPIGNONS   Wild mushrooms on toasted sourdough (216kcal). With bacon (266kcal)  Vegan option available (214kcal)	CHICKEN LIVER PARFAIT  With grilled artisan bread and our homemade red onion confiture (477kcal)	PRAWNS PROVENÇALE  Sautéed king prawns in a rustic tomato sauce with red peppers and cherry tomatoes with grilled artisan bread (289kcal) £2 supplement

PLATS PRINCIPAUX

Classic Bistrot favourites inspired by modern French cuisine

CHICKEN PRINTANIER  A spring time favourite and French comfort food at its best! Pan-fried chicken breast, asparagus, fricassée of wild mushrooms, peas, truffle oil and tarragon, with tenderstem broccoli and new potatoes (647kcal) STEAK-FRITES  Prime, pasture-fed British bavette cut minute steak. Pan-seared, served pink, with dressed leaves, pommes frites and peppercorn sauce (908kcal) BURGER VÉGÉTARIEN  Beetroot, sweet potato and chestnut burger, sautéed mushrooms, goat's cheese, truffle oil, tomato, Dijon mayonnaise and our roasted tomato dip. Served in a brioche bun with pommes frites (1052kcal) LE BURGER PIERRE An 8oz prime British beef burger, Saint Mont cheese, sautéed mushrooms, tomato, red onion confiture, Dijon mayonnaise and our red wine jus. Served in a brioche bun with pommes frites (1506kcal)	ROASTS Our roasts are served with roast potatoes, Yorkshire pudding, braised red cabbage, broccoli, carrots and red wine gravy (731kcal). Choose from: ROAST RUMP OF BEEF  (541kcal) HALF ROASTED CHICKEN  (368kcal) ROAST PORK BELLY  (512kcal) Ask us for more: If you would like some more roast potatoes (297kcal), Yorkshire pudding (219kcal) or gravy (53kcal), kindly let your server know.	BOEUF BOURGUIGNON  A classic French dish originating from Burgundy and our signature dish for over 25 years. 16 hour slow-cooked beef slowly braised with red wine, shallots, mushrooms, bacon, pomme purée and honey roasted carrots (766kcal) SALMON HOLLANDAISE  With hollandaise sauce, buttered new potatoes and French beans (946kcal) SALADE MAISON    With kale, spinach, beetroot, edamame beans, cucumber, broccoli, shredded carrot and cabbage with a balsamic dressing (249kcal) Add Chicken Paillard  (432kcal) Or Truffled Mushroom and Goat's Cheese   (156kcal)  Vegan option available (40kcal) VEGETABLE TAGINE    Our recipe influenced by French-Moroccan history. Roast butternut squash, swede, chickpea and apricot with pitta bread, couscous tabbouleh and yoghurt dressing (1226kcal)  Vegan option available (1187kcal)
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ACCOMPAGNEMENTS

ROASTED GARLIC MUSHROOMS   (305kcal) 3.50	FRENCH BEANS    (246kcal) 3.50 With toasted almond flakes	DAUPHINOISE POTATOES   (765kcal) 3.50	TRUFFLE POMMES FRITES   With Saint Mont cheese (455kcal) 3.95
TENDERSTEM BROCCOLI    (168kcal) 3.95	SALADE VERTE    (213kcal) 3.25	POMMES FRITES    (392kcal) 2.95	SWEET POTATO FRITES    (354kcal) 3.75

DESSERTS

STICKY TOFFEE PUDDING  With vanilla ice cream (694kcal)	CRÈME BRÛLÉE   French classic. Vanilla crème brûlée freshly made by our chefs every day (669kcal)	TARTE AU CITRON   With raspberry coulis and crème Chantilly (534kcal)
POT AU CHOCOLAT  Rich chocolate mousse with a raspberry coulis layer, fresh raspberries and a sablé biscuit (654kcal)	TOURTE AU CHOCOLAT   With warm chocolate sauce and vanilla ice cream (870kcal)	ORGANIC ICE CREAM & SORBET   Please ask for flavours (from 225kcal/95kcal per scoop)  Vegan option available



Adults need around 2000kcal a day. Scan this QR code for detailed allergen information. Adults need around 2000kcal a day.  Suitable for a gluten-free diet.  Dishes can be made with non-gluten containing ingredients.  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.

BISTROT
PIERRE
1994

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