

# VALENTINE'S MENU

3 courses and a glass of Veuve Devienne **£36.95**

## ♥ ENTRÉES ♥

**Fricassée de Champignons** \* V  
Button, chestnut and oyster mushrooms on toasted sourdough with fresh tarragon 324kcal Add bacon 68kcal  
VE Vegan option available 290kcal

**Chicken Liver Parfait** \*  
With grilled sourdough bread and plum chutney 551kcal

**Honey Baked Camembert For Two** \* V  
Whole baked Camembert with sourdough baguette and plum and ginger chutney 1123kcal

**Minted Pea Soup** \* V  
With crème fraîche and sourdough croûte 344kcal

**Smoked Salmon** GF  
Confit of poached and smoked salmon, crème fraîche, tomatoes, pickled red onions, capers and dressed lambs lettuce 310kcal

**Beetroot Carpaccio** VE N GF  
Thinly sliced beetroot, cumin nut crumble, granny smith apples, beetroot & fennel relish and smoked yoghurt 621kcal

## ♥ PLATS ♥

**Pork Belly, Toulouse Sausage and Chicken Cassoulet**  
With haricot beans, herb crust and gremolata 1165kcal

**Mushroom and Squash Risotto** V  
Pearl barley risotto with roasted butternut squash, button, chestnut and oyster mushrooms, spinach, Saint Mont cheese, crispy sage and chestnuts 498kcal

**Pan-Fried Chicken Breast** \*  
With chorizo roasted hasselback potatoes, braised leeks and a wild mushroom fricassée 911kcal

**Boeuf Bourguignon** GF  
Marinated diced beef slowly braised with red wine, shallots, mushrooms, bacon, pomme purée & honey-roasted carrots 894kcal

**Beef Medallions** GF  
With a wild mushroom & shallot sauce, crispy shallot rings, potato pavé and buttered spinach 734kcal

FILLET STEAK +£8

**Moroccan Vegetable Tagine** VE  
Roasted celeriac and squash with chickpeas, apricots, spiced couscous, harissa & mint dressing, plant based yoghurt and clay baked flat bread 724kcal

**Sea Bass Fillet** GF  
With roasted spiced squash, squash purée, mushrooms a la greque, chestnuts, gremolata and winter greens 652kcal

SUPPLEMENT +£5

## ♥ DESSERTS ♥

**Valentine Sharing Plate** V N  
Share a classic crème brûlée, tarte au citron and chocolate brownie with warm chocolate sauce and vanilla ice cream 1876kcal

**Crème Brûlée** GF V  
French classic. Vanilla crème brûlée freshly made by our chefs every day 805kcal

**Sticky Toffee Pudding** V  
With vanilla ice cream 737kcal

**Pot au Chocolat** \* V  
Rich chocolate mousse with a raspberry coulis layer, raspberries and a sablé biscuit 642kcal

**Panna Cotta**  
With poached rhubarb and crushed meringue 799kcal

**Warm Plum and Apple Tart** VE  
With plant based vanilla ice cream 340kcal

**Paris-Brest** V N  
A classic French choux pastry with hazelnut praline, spiced apple and raisin compôte, candied hazelnuts and a warm chocolate sauce 623kcal  
SUPPLEMENT +£1



Adults need around 2000kcal a day. Scan this QR code for detailed allergen information.  
Ⓜ 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. All service charges and tips go directly to our team**

EST '94 **BISTROT PIERRE** 30

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of Veuve Devienne **for £36.95**

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