BISTROT PIERRE

STEAK NIGHT

EVERY THURSDAY

Enjoy 2 Steak Frites and a bottle of Cuvée 94 £40 (£20 per person)

Steak Frites @F

Prime, pasture-fed British bavette cut minute steak. Pan-seared, served pink, with lambs leaf, pommes frites and garlic butter 1104kcal

FANCY AN UPGRADE? (Prices per person)

8oz Rump +£5 | 8oz Sirloin +£8 | 7oz Fillet +£10

Choose from our Cuvée 94 wines:

Cuvée 94 Blanc

11%, COLOMBARD Fresh and clean with citrus and white fruit notes

IGP PAYS D'OC Light, dry and un-oaked rosé

Cuvée 94 Rosé
12.5% CINSAULT,
12.5% CARIGNAN/GRENACHE
Rich red that has a ripe fruit character and hint of peppery spice

WHY NOT ADD A STARTER OR SIDE?

STARTERS

ACCOMPAGNEMENTS

Pain Pâtissier Aux Champignons 🛡	8.25
Sautéed shiitake mushrooms in a light cream	У
mushroom and truffle sauce served in a crois	sant
roll topped with grated Saint Mont cheese 45	1kcal

Camembert • *	7.95
Sourdough croûtes, caramelised red onion	
chutney and dressed lambs leaf 393kcal	

Smoked Salmon Pâté 🏵 10.95

Sourdough croûtes, cucumber and crème fraîche 450kcal

Dauphinoise Potatoes 👽 🖭 351kcal	4.75
Truffle Pommes Frites 🛡 📴	4.95
With Saint Mont cheese 576kcal	
French Beans 👽 🐧 🕞	4.25
With toasted almond flakes 246kcal	
Tenderstem Broccoli 🖭 🕮 174kcal	4.75
Salade Verte @ 100 208kcal	4.25
Pommes Frites @ 457kcal	4.25
Sweet Potato Frites @ 1507kcal	4.75



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. Usuable for vegetarians. Usuable for vegens. 🐧 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.