



THE BEAR

STRATFORD-UPON-AVON

PRIVATE DINING

The Clopton room, located behind the Bear pub is the perfect space for more intimate private dining, meetings or celebratory events.

Seating up to 30, this room is available for hire all week and is full of character and lots of natural light.

We have a number of event menu options for all occasions, from day delegate menus, afternoon teas perfect for baby showers, or celebration menus for those important celebrations.

Speak to a member of the Bistrot Pierre team for more information on menus, availability and minimum spends.

FACILITIES

WI-FI

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PLUG SOCKETS

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PROJECTOR

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TEA & COFFEE



WORKING LUNCH MENU

£25pp includes room hire

Unlimited tea, filter coffee, juice and water
3 baguette halves per person, fries and salad

Roasted Veg & Houmous

Chicken Club

Roast chicken, bacon, plum
tomato and lettuce

Ham & Cheese

Ham, Saint Mont cheese and
Dijon mustard

Brie & Caramelised Granny Smith Apple Chutney ♻️

Smoked Salmon

Lemon & peppered
crème fraîche

Cheese & Tomato ♻️

Saint Mont cheese,
tomatoes and lettuce

Add a selection of sweet treats for **£7 per person** (2 each)

Mini victoria sponges, Chocolate Fudge Cake, Mini Eton Mess



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.

WORKING
LUNCH MENU

FULL LUNCH

2 course £17.50 per person | 3 Course £22.50 per person

Menu available as part of meeting package. Drinks excluded

ENTREES

Soup Du Jour [Ⓢ]

Ask for today's choice. Served with mushroom and cream sauce with pomme purée.

Not all soups are vegetarian

Calamari ^{GF}

Lightly spiced with garlic aioli 358kcal

Fricassée de Champignons [Ⓢ] ^{VE}

Button, chestnut and oyster mushrooms on toasted sourdough with fresh tarragon

288kcal Add bacon 50kcal

^{VE} Vegan option available 254kcal

MAINS

Coq au Riesling

Marinated chicken cooked in a white wine, mushroom and cream sauce with pomme purée, caramelised baby onions and crispy kale 775kcal

Pork Medallions ^{GF}

Slow cooked pork medallions with hispi cabbage, apple & red wine jus, spiced pear chutney, dauphinoise potatoes and crispy shallot rings 683kcal

Fishcake Niçoise

Salmon and smoked cod fishcake with buttered new potatoes, French beans, olives, red peppers, plum tomatoes, gem lettuce, soft poached egg and Dijon beurre blanc 571kcal

Moroccan Vegetable Tagine ^{VE}

Roasted vegetable tagine with chickpeas, apricots, spiced couscous, harissa & mint dressing with clay baked flat bread 603kcal

Mushroom and Squash Risotto ^{VE}

Pearl barley risotto with roasted butternut squash, button, chestnut and oyster mushrooms, spinach, Saint Mont cheese, crispy sage and chestnuts 606kcal

Salad Maison

Chickory, dressed leaves, tomatoes, candied hazlenuts, sourdough croutons, served with our house dressing.

Choose from Halloumi 572kcal or Chicken 466kcal

DESSERT

Crème Brûlée ^{GF} ^{VE}

French classic. Vanilla crème brûlée freshly made by our chefs every day 669kcal

Sticky Toffee Pudding ^{VE}

With vanilla ice cream 694kcal

Warm Plum and Apple Tart ^{VE}

With plant based vanilla ice cream 340kcal



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CELEBRATION MENU

2 courses £30.95

3 courses £34.95

Elevate your celebration by adding
some hors d'oeuvres for your arrival

**Bread, Houmous,
Chorizo & Olives**

£4 per person

**Chef's Selection of
Hand-made Canapés**

3 each £9 per person

Fizz on Arrival

£6.95 per person

ENTREES

Soup Du Jour *

Ask for today's choice. Served with
sourdough croûte from 188kcal

Not all soups are vegetarian

Chicken Liver Parfait *

With sourdough croutes and plum
& ginger chutney 477kcal

Fritôt de Brie v

Pays de la Loire Brie in a rosemary
crumb with lambs lettuce and plum &
ginger chutney 493kcal

Calamari GF

Lightly spiced with garlic aioli 358kcal

Fricassée de Champignons * v

Button, chestnut and oyster mushrooms
on toasted sourdough with fresh tarragon
217kcal With bacon 353kcal

VE Vegan option available 214kcal

Smoked Salmon

Confit of poached and smoked salmon,
crème fraîche, tomatoes, pickled red
onions, capers and lambs lettuce 309kcal

+ £2 Supplement

MAINS

8oz Rump ^{GF}

Pasture-fed, 21 day aged beef.

Rich in flavour, firm in texture, best cooked medium 571kcal

Served with either pommes frites 456kcal or salade verte 214kcal and either homemade garlic and parsley butter 170kcal or peppercorn and brandy sauce 73kcal

Supplement 7oz Fillet 487kcal + £8

Moroccan Vegetable Tagine

Roasted vegetable tagine with chickpeas, apricots, spiced couscous, harissa & mint dressing with clay baked flat bread 603kcal

^{VE} Vegan option available 565kcal

Confit Duck Leg ^N ^{GF}

Confit Gressingham duck leg with roasted celeriac purée, winter greens, morello cherry jus, hazelnut crumble and dauphinoise potatoes 909kcal

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 606kcal

Boeuf Bourguignon ^{GF}

Marinated diced beef slowly braised with red wine, shallots, mushrooms, bacon, pomme purée & honey-roasted carrots 837kcal

Honey Glazed Pork Medallions

With Toulouse sausage, caramelised Granny Smith apples, crispy onions, Dijon beurre blanc, dauphinoise potatoes and French beans 1016kcal

Sea Bass Fillet ^{GF}

With roasted spiced squash, squash purée, mushrooms a la greque, chestnuts, gremolata and winter greens 925kcal
+ £2 Supplement

Our burgers are served in a brioche bun with pommes frites 456kcal

Le Burger Pierre

7oz prime British beef burger, Saint Mont cheese, sautéed mushrooms, tomato, red onion confiture, Dijon mayonnaise and our red wine jus 1152kcal

Halloumi Burger ^V

Marinated halloumi, roasted peppers, houmous, lettuce, tomato and harissa mayonnaise 1164kcal

DESSERT

Crème Brûlée ^{GF} ^V

French classic. Vanilla crème brûlée freshly made by our chefs every day 669kcal

Vanilla Panna Cotta ^{GF}

With a mixed berry compôte 749kcal

Sticky Toffee Pudding ^V

With vanilla ice cream 747kcal

Tarte au Citron ^{GF} ^V

With raspberry coulis and crème Chantilly 526kcal

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

Ice Cream & Sorbet

2 scoops. Please ask for flavours from 225kcal/95kcal per scoop

Finish your meal the traditional way with a cheese board for £5 per person



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AFTERNOON TEA

£21.95pp including room hire
Served with your choice of hot drinks*

SANDWICHES

Coronation Chicken Ⓢ 208kcal
**Brie & Caramelised Granny Smith
Apple Chutney Croissant** 🍃Ⓢ 195kcal
**Smoked Salmon, Lemon &
Peppered Crème Fraîche** Ⓢ 325kcal

Fruit Scones 🍃Ⓢ

With clotted cream and Strawberry jam 561kcal

PATISSERIE

Victoria Sponge 🍃 221kcal
Chocolate Fudge Cake 🍃 221kcal
Eton Mess 🍃🍃 204kcal

SPARKLING AFTERNOON TEA

£24.95 per person
With a glass of our elegant Veuve Devienne sparkling wine



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