



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

•

PLUG SOCKETS

•

PROJECTOR

•

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
Red Onion 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 Sponge ♻️ **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 sourdough croûte
from 188kcal
Not all soups are vegetarian

Mushroom Sourdough [Ⓢ] [Ⓥ]

Sautéed shiitake mushrooms in a
light creamy mushroom and truffle
sauce on toasted sourdough with
fresh tarragon 350kcal

Calamari [Ⓢ]

Lightly spiced with
garlic aioli 418kcal

MAINS

Chicken Escalope

Panko breadcrumb chicken escalope
with garlic butter, pomme purée, peas and
broad beans 880kcal

Pork Medallions [Ⓢ]

Summer greens, dauphinoise potatoes
and red wine jus 686kcal

Fishcake Niçoise

Salmon and smoked cod fishcake with
buttered new potatoes, French beans,
olives, red peppers, plum tomatoes, gem
lettuce, soft poached egg and sherry and
tomato vinaigrette 508kcal

Moroccan Sweet Potato & Red Pepper Tagine [Ⓢ]

Roasted butternut squash, chickpeas,
couscous, coriander yoghurt and clay baked
flat bread 725kcal

Tomato Feta Linguine [Ⓥ]

Black olives, red onions, spinach, oven
roasted tomato sauce and feta 1010kcal

Salad Maison [Ⓢ]

Chicory, cherry tomatoes, cucumber,
olives and red onion with a tomato and sherry
vinaigrette 269kcal

ADD Grilled Chicken Breast [Ⓢ] 299kcal
or Marinated Halloumi [Ⓢ] [Ⓥ] 466kcal

DESSERT

Crème Brûlée [Ⓢ] [Ⓥ]

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

Sticky Toffee Madeleine [Ⓥ]

A traditional light
madeleine sponge served
with toffee sauce and vanilla
ice cream 501kcal

Apple and Rhubarb Tart [Ⓢ] [Ⓥ] [Ⓝ]

Vanilla ice cream and a granola
crumble topping 291kcal



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.



CELEBRATION MENU

2 courses £30.95

3 courses £36.95

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

**Bread, Chorizo
& Olives**

£4 per person

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

3 each £9 per person

Fizz on Arrival

£7.25 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 *

Sourdough croûtes and caramelised red
onion chutney 512kcal

Calamari ^{GF}

Lightly spiced with garlic aioli 418kcal

Fritôt de Brie ^V

Deep-fried Brie, lambs leaf and caramelised
plum and ginger chutney 450kcal

Houmous ^{VE} *

Crispy chickpeas, pomegranate seeds,
dukkah and harissa with clay baked flat
bread 646kcal

Mushroom Sourdough * ^V

Sautéed shiitake mushrooms in a light
creamy mushroom and truffle sauce
on toasted sourdough with fresh
tarragon 350kcal

Gambas *

King prawns sautéed in lemon, garlic
and chilli butter on toasted rustic
sourdough 814kcal

MAINS

8oz Rump ^{GF}

Our steaks come with dressed lambs leaf, homemade garlic and parsley butter and your choice of pommes frites or salade verte

Black Angus 28 day aged beef.
Rich in flavour, firm in texture, best cooked medium 1308kcal

Supplement 7oz Fillet 1114kcal + £8

Moroccan Sweet Potato & Red Pepper Tagine ^{VE}

Roasted butternut squash, chickpeas, couscous, coriander yoghurt and clay baked flat bread 725kcal

Chicken Printanier ^{GF}

Pan-fried chicken breast with pomme purée, asparagus, peas, and a mushroom & truffle cream sauce 778kcal

Maple Roasted Butternut Squash ^{* V}

Feta cheese, mixed grains, roasted chickpeas, pomegranate seeds, gremolata, coriander yoghurt and houmous 1180kcal

^{VE} Vegan option available

King Prawn Linguine

Linguine with sautéed king prawns in lemon, garlic and chilli butter 993kcal

Boeuf Bourguignon ^{*}

Slow-cooked beef in Malbec wine, carrots, shallots & bacon, served with parsley pomme purée, crispy kale and a pastry crouton 761kcal

Honey Glazed Pork Medallions

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

Salad Maison ^{VE}

Chicory, cherry tomatoes, cucumber, olives and red onion with a tomato and sherry vinaigrette 269kcal

ADD Grilled Chicken Breast ^{GF} 299kcal
or Marinated Halloumi ^{GF V} 466kcal

Bistrot Burger

7oz prime British beef burger, brioche bun, Emmental cheese, lettuce, tomato, pickle, Dijon mayonnaise and pomme frites 1333kcal

Halloumi Burger ^{* V}

Marinated halloumi, brioche bun, roasted peppers, houmous, lettuce, tomato, harissa mayonnaise and pommes frites 1632kcal

DESSERT

Crème Brûlée ^{GF V}

French classic. Vanilla crème brûlée freshly made by our chefs every day 805kcal

Sticky Toffee Madeleine ^V

A traditional light madeleine sponge served with devon clotted cream toffee sauce and vanilla ice cream 501kcal

Tarte au Citron ^{GF V}

Raspberry coulis and crème Chantilly 483kcal

Vanilla Panna Cotta ^{GF}

With seasonal fruits 753kcal

Ice Cream & Sorbet ^{* V}

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

^{VE} Vegan option available

Grande Profiterole ^{V N}

Filled with morello cherry compôte, vanilla crème Chantilly, toasted almonds and a warm chocolate sauce 459kcal

Apple and Rhubarb Tart ^{VE N}

Plant based vanilla ice cream and a granola crumble topping 291kcal

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



Adults need around 2000kcal a day. Scan this QR code for detailed allergen information. ^{GF} Suitable for a gluten-free diet. [Ⓞ] Dishes can be made with non-gluten containing ingredients. ^V Suitable for vegetarians. [Ⓢ] Suitable for vegans. ^N 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.

AFTERNOON TEA

£22.95pp (minimum 12 persons) including room hire

Served with your choice of hot drinks*

SANDWICHES

Coronation Chicken * 208kcal

Brie & Caramelised Granny Smith
Apple Chutney Croissant v * 195kcal

Smoked Salmon, Lemon &
Peppered Crème Fraîche * 325kcal

Fruit Scones v *

With clotted cream and Strawberry jam 561kcal

PATISSERIE

Victoria Sponge v 221kcal

Chocolate Fudge Cake v 221kcal

Eton Mess GF v 204kcal

SPARKLING AFTERNOON TEA

£25.95 per person

With a glass of our elegant Veuve Devienne sparkling wine



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. v 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.

