

# BEAUJOLAIS DAY

12 PM - 4 PM | 46.95

3 courses, a 125ml glass of Beaujolais and live entertainment

4 PM - CLOSE | 36.95

3 courses and a 125ml glass of Beaujolais

## ENTRÉES

### Soup du Jour \*

Ask for today's choice.  
Served with bread

### Mushroom Sourdough \*V

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

### Calamari GF

Lightly spiced with garlic aioli

### Mussel Cassoulet \*

In a white wine cream sauce with pancetta, spinach, apple, samphire & fennel salad and a garlic butter mini croissant + £1 Supplement

### Fritôt de Brie V

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

### Chicken Liver Parfait \*

Sourdough croûtes and caramelised red onion chutney

## PLATS

### Boeuf Bourguignon \*

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

### Moroccan Sweet Potato & Red Pepper Tagine VE

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

### Salmon & Smoked Cod Fishcake Niçoise

Buttered new potatoes, French beans, black olives, red peppers, plum tomatoes, gem lettuce & soft poached egg with a dijon dressing

### Chicken Normandy

Pan-fried chicken breast with Toulouse sausage, caramelised apples, dauphinoise potatoes, cavolo nero, crispy onions and Calvados jus

### Salmon Fillet GF

Pan-fried salmon fillet with black olives, roasted tomatoes, red peppers and herb roasted new potatoes

### Honey Glazed Pork Medallions

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

### Steak-Frites GF

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

### 8oz Rump GF

Black Angus 28 day aged beef. Rich in flavour, firm in texture, best cooked medium. Served with a garlic and parsley butter, lambs lettuce and your choice of pomme frites or salad verte

### 7oz Fillet Steak GF

Black Angus 28 day aged beef. The most tender steak, recommended medium rare. Served with a garlic and parsley butter, lambs lettuce and your choice of pomme frites or salad verte  
+£8 Supplement

### Bistrot Burger

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

### Warm Butternut Squash & St Mont Cheese Tart V

New potatoes, dressed leaves and garlic aioli

## SIDES

Dauphinoise Potatoes V GF 4.75

Truffle Pommes Frites V GF 4.95  
With Saint Mont cheese

French Beans V N GF 4.25  
With toasted almond flakes

Tenderstem Broccoli GF VE 4.75

Salade Verte GF VE 4.25

Pommes Frites GF VE 4.25

Sweet Potato Frites GF VE 4.75

## DESSERTS

### Tarte Tatin V

Jude's Vanilla ice cream and toffee sauce

### Sticky Toffee Madeleine V

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

### Fromage du Jour \*

A selection of French cheese of the day, served with grapes, rustic sourdough and caramelised red onion chutney

### Ice Cream & Sorbet \*V

Please ask for flavours  
VE Vegan option available

### Crème Brûlée GF V

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

### Winter Berry Tart VE N

Plant based vanilla ice cream and a granola crumble topping

EST '94 **BISTROT PIERRE 30**

# BEAUJOLAIS DAY



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.**