

BEAUJOLAIS DAY

12 PM - 4 PM | 44.95

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

4 PM - CLOSE | 36.95

3 courses and a 125ml
glass of Beaujolais

FOR THE TABLE

Classic French bread basket
with butter

ENTRÉES

French Onion Soup

Gratinated comté sourdough croûton

Bayonne Ham ^{GF}

Celeriac remoulade

Shallot Tart Tatin ^V

With whipped goats cheese

Lyonnaise Salad

Soft poached egg and dijon &
crème fraîche herb dressing

Confit Salmon Blini

Crème fromage blanc, lemon,
black pepper and chives

PLATS

Classic Steak au Poivre ^{GF}

With pommes frites

Poulet Rôti ^{*}

Half roasted chicken, parmentier roasted potatoes
and garlic butter.

Roasted Celeriac & Wild

Mushroom Pithivier ^V

Sautéed shiitake, baby onions, aligot
potatoes and a red wine sauce

Whole Market Lemon

Sole Meunière

Crispy parmentier potatoes and
tenderstem broccoli

Confit Duck Leg

Smoked bacon, rosemary and haricot
bean cassoulet

Moules Marinieres

In garlic & wine with pommes frites

ACCOMPAGNEMENTS

Dauphinoise Potatoes

^V ^{GF} 379kcal

4.75

Truffle Pommes Frites ^V ^{GF}

With Saint Mont cheese 576kcal

4.95

French Beans ^V ^N ^{GF}

With toasted almond flakes 246kcal

4.25

Salade Verte ^{GF} ^{VE} 210kcal

4.25

Tenderstem Broccoli ^{GF} ^{VE} 174kcal

4.75

Pommes Frites ^{GF} ^{VE} 457kcal

4.25

Sweet Potato Frites ^{GF} ^{VE} 507kcal

4.75

DESSERTS

St Emilion Chocolate ^V

Brandy Soaked Almond Macaroons
and Crème Fraîche

Crème Caramel ^V

Served with warm mini Madeleines

Burgundian Honey Cake ^V

Honey sauce and vanilla ice cream

Caramelised Tart au Citron ^V

Raspberry Sorbet

Crème Brûlée ^{GF} ^V

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

Tete de Mont Cheese

Quince membrillo and sourdough crackers

BISTROT PIERRE

Celebrate BEAUJOLAIS DAY



Thursday 20th November



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.