

## **OUR STORY**

At Bistrot Pierre, we're passionate about capturing the true spirit of French dining — welcoming, seasonal, and timeless. Each dish is thoughtfully prepared using carefully sourced ingredients, bringing together classic flavours with a fresh, modern touch.

From petit déjeuner in the morning to after-dinner digestifs, our doors are open just like the best bistrots of France. In a nod to our British home, we celebrate Sundays with hearty roast dinners, served alongside our French favourites.





## EXPERIENCE CHRISTMAS DAY THE BISTROT WAY

Celebrate the season with a memorable feast, from our traditional Turkey with all the trimmings to our Sea Bass in clementine beurre blanc.

Our specially curated Christmas Day menu is designed to make your celebration unforgettable.

Enjoy 4 courses for £89.95.

Speak to a member of the team to find out more.

## **BISTROT PIERRE**

À LA CARTE

6.95

8.25

Bread Board **②** ⊗ Rustic sourdough baguette served with Maldon sea salt whipped butter 526kcal ADD Garlic butter 184kcal 1.00

Nocellara Olives @ 18 4.50

Garlic and rosemary marinated 205kcal

French Onion Soup (\*) 8.95 Traditional homemade French onion soup with sliced baquette and St Mont cheese 689kcal

9.95 Crab Choux Hand-picked Devon crab filled choux buns with a lobster lemon

4.25 Gambas & Bistrot Favourite King prawns sautéed in lemon, garlic and chilli butter on toasted rustic sourdough 822kcal Pairs well with PICPOUL DE PINET

Houmous № ⊛

Crispy chickpeas, pomegranate seeds, dukkah and harissa with clay baked flatbread 757kcal

Mushroom Fricassée Croissant V B

Sautéed shiitake mushrooms in a light creamy mushroom and truffle sauce served in a croissant roll topped with grated Saint Mont cheese 492kcal Pairs well with RIOJA PUENTE DE SALCEDA

10.95 Baked Normandy Camembert

Plum & ginger chutney and rustic sourdough 580kcal

Chicken Liver Parfait €

With brioche and caramelised red onion chutney 484kcal Pairs well with MALBEC LA CELIA RESERVA

Sticky Brindisa Chorizo @ 5.75 Tossed in blossom honey 694kcal

Smoked Salmon ⊗ 10.25

Orange segments, shallot & fennel salad, cucumber, sourdough croûtes with a buttermilk, dill & lemon dressing 286kcal

Crispy Duck Salad

8.95

8.50

15.25

32.95

15.95

16.50

9.25 With a Thai sesame dressing, Asian slaw, toasted sesame seeds, chilli and rice noodles 469kcal **SWAP** Duck for crispy hoisin pulled

Calamari @ Bistrot Favourite

**REGULAR** Lightly spiced served 8.95 with garlic aioli 418kcal

shiitake mushrooms (F) 433kcal

GRANDE Garlic aioli & sweet 14.95 chilli sauce 1123kcal

Pigs in Blankets 6.50 Maple glazed pigs in blankets with a mulled cranberry ketchup

Chicken Normandy ® 17.95

Pan-fried chicken breast with Toulouse sausage, caramelised apples. dauphinoise potatoes, cavolo nero, crispy onions and Calvados jus 859kcal

20.95

Lamb Boulangère 🖭

mayonnaise 429kcal

Slow cooked lamb shoulder, boulangère potatoes, Vichy carrots with a rosemary and garlic jus 1673kcal Pairs well with CÔTES DU VENTOUX

19.95 Sea Bass Provencale @ Pan-fried sea bass with black olives, capers, roasted tomatoes, red peppers and herb roasted

new potatoes 493kcal Monkfish Chasseur @ 21.95

Pomme purée, smoked bacon lardons, baby onions, tomato concassé and shiitake mushrooms 690kcal

Coq Au Vin @ 16.95

Slow cooked chicken in our Cuvée 94 red wine jus with silverskin onions, button mushrooms, carrots and pomme purée 672kcal

STEAKS

Steak Frites @ 16.95

British bavette sliced steak. Served with pommes frites and our Périgueux sauce 843kcal

8oz Sirloin @ 556kcal 27.95

7oz Fillet @ 277kcal 32.95

8oz Rump @ 474kcal 20.95

Served with whipped garlic butter, pommes frites and a green house salad with house dressing 791kcal

ADD 2.50

Périgueux sauce 37kcal Peppercorn sauce 128kcal Goats Cheese Ratatouille • •

Provençale mixed vegetable ragout, with Melusine goats cheese and spinach topped with sliced courgette, tomato, basil and aubergine, served with your choice of baguette 981kcal or pommes frites 1065kcal Pairs well with SAUVIGNON BLANC FROST POCKET

Steak au Poivre 🕞

Fillet medallions covered in peppercorn sauce served with pommes frites 1102kcal Pairs well with MALBEC LA CELIA RESERVA

Shiitake Navarin @ 198

Slow-cooked fable shiitake mushroom with seasonal root vegetables, fresh herbs and a rosemary & red wine jus 964kcal

**Bistrot Burger** 

7oz prime British beef burger. brioche bun, lettuce, tomato, pickle, Dijon mayonnaise and pommes frites 1388kcal

Duck à l'Orange 😉

pommes frites 1656kcal

24.95 Confit duck leg, dauphinoise potatoes, roasted chicory with an orange and Cointreau jus 856kcal

Halloumi Burger ♥ ③ 16.50 Marinated halloumi, brioche bun, roasted peppers, houmous, lettuce, tomato, harissa mayonnaise and

- ACCOMPAGNEMENTS -

4.75 Dauphinoise Potatoes ▼ (F) 379kcal

Salade Verte @ VE 210kcal Pommes Frites @ 457kcal 4.25

Truffle Pommes Frites ♥ @ 4.95

With Saint Mont cheese 576kcal

Tenderstem Broccoli @ 4.75 174kcal

Sweet Potato Frites © ® 4.75

507kcal French Beans O G 4.25

With toasted almond flakes 246kcal

## FESTIVE MENU PIERRE

3 Courses **34.95** | 2 Courses **29.95** 

Available All Day Every Day

— ENTRÉES —

Tomato & Basil Soup ♥ ③

With a caramelised onion and Saint Mont des Alpes cheese croûton 203kcal

Smoked Salmon Rillette ↔

With a pickled cucumber salad and Melba toast 448kcal

Duck à l'Orange Pâté ↔

Duck, pork & orange pâté, brioche with cranberry & clementine chutney 420kcal

Camembert Topped Rarebit 

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Toasted sourdough and red onion chutney 553kcal

Oyster Mushroom Scallops (#) (#) Celeriac purée, toasted hazelnuts and crispy kale 192kcal

Roast Turkey

Parmentier potatoes, grand pig in blanket, festive croquette, honey roasted root vegetables. red wine jus and red cabbage 853kcal

Steak Diane @

Flattened bavette steak with a Diane sauce, pommes frites and house salad 904kcal Upgrade to Rump +£5 Supplement

Pan-Fried Salmon Fillet

Tartare hollandaise, confit potatoes and spinach 816kcal Duck Cassoulet @

Confit Gressingham duck leg with a tomato and haricot bean cassoulet, crispy garlic and rosemary 1105kcal

Celeriac Wellington 📧 💵

Celeriac purée, roasted root vegetables, chestnuts, red cabbage and parmentier potatoes 1609kcal

Pork Medallions

Spiced red cabbage, sprout Colcannon, pomme purée, calvados jus and crackling 850kcal

— DESSERTS —

Christmas Pudding Brandy Anglaise 482kcal

Crème Brûlée @ 0

French classic. Vanilla crème brûlée freshly made by our chefs every day 804kcal

> Tarte Au Citron @ 1 Raspberry sorbet 392kcal

**Black Forest** Chocolate Mousse Chocolate shavings 258kcal

Spiced Blackberry Pain Perdu 🛛

Vanilla ice cream 943kcal

Apple Crumble Tart © Eggnog Anglaise 293kcal

Early week offer Sunday - Tuesday 3 Courses 30.95 | 2 Courses 25.95 Valid 18th November - 16th December & 28th - 30th December



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. ② Suitable for vegetarians, ® Suitable for vegans. ② 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.