



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.

Bon appétit!



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

8.95	Crispy Duck Salad 9.25
	With a Thai sesame dressing, Asian slaw, toasted sesame seeds, chilli and rice noodles 469kcal
	SWAP Duck for crispy hoisin pulled shiitake mushrooms ④E 433kcal
8.50	
	Calamari ④F <i>Bistro's Favourite</i>
	REGULAR Lightly spiced served with garlic aioli 418kcal 8.95
	GRANDE Garlic aioli & sweet chilli sauce 1123kcal 14.95
10.25	Pigs in Blankets 6.50
	Maple glazed pigs in blankets with a mulled cranberry ketchup 232kcal

PLATS

15.25	Duck à l'Orange 	24.95
able ragout, ese and ed courgette, ngine, served ette 981kcal al LANC	Confit duck leg, dauphinoise potatoes, roasted chicory with an orange and Cointreau jus 856kcal	
	Halloumi Burger  	16.50
	Marinated halloumi, brioche bun, roasted peppers, houmous, lettuce, tomato, harissa mayonnaise and pommes frites 1656kcal	
32.95	— ACCOMPAGNEMENTS —	
d in d with	Dauphinoise Potatoes	4.75
LIA RESERVA	  379kcal	
	Salade Verte   210kcal	4.25
ake l root and a 964kcal	Pommes Frites   457kcal	4.25
	Truffle Pommes Frites   4.95	
	With Saint Mont cheese 576kcal	
16.50	Tenderstem Broccoli  	4.75
urger, nato, pickle, pommes frites	174kcal	
	Sweet Potato Frites  	4.75
  74kcal	507kcal	
1.00	French Beans   	4.25
	With toasted almond flakes 246kcal	



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.**

FESTIVE MENU
PIERRE

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

Available All Day Every Day

- Tomato & Basil Soup** (V) (★)
With a caramelised onion and
Saint Mont des Alpes cheese
croûton 203kcal
- Duck à l'Orange Pâté** (★)
Duck, pork & orange pâté,
brioche with cranberry &
clementine chutney 420kcal
- Smoked Salmon Rilette** (★)
With a pickled cucumber salad
and Melba toast 448kcal
- Camembert Topped Rarebit**
Toasted sourdough and
red onion chutney 553kcal
- Oyster Mushroom Scallops** (VE) (GF) (N)
Celeriac purée, toasted hazelnuts and
crispy kale 192kcal

Roast Turkey
 parmentier potatoes, grand pig
 blanket, festive croquette,
 honey roasted root vegetables,
 wine jus and red cabbage 853kcal

Duck Cassoulet ^{GF}
 Confit Gressingham duck leg
 with a tomato and haricot bean
 cassoulet, crispy garlic and
 rosemary 1105kcal

Steak Diane ^{GF}
 flattened bavette steak with a
 wine sauce, pommes frites and
 house salad 904kcal
 Upgrade to Rump +£5 Supplement

Celeriac Wellington ^{VE}
 Celeriac purée, roasted root
 vegetables, chestnuts, red cabbage
 and parmentier potatoes 1609kcal

Pan-Fried Salmon Fillet
 Tartare hollandaise, confit
 potatoes and spinach 816kcal

Pork Medallions
 Spiced red cabbage, sprouts
 Colcannon, pomme purée, calves
 head jus and crackling 850kcal

Christmas Pudding

Brandy Anglaise 482kcal

Black Forest
Chocolate Mousse 

Chocolate shavings 258kcal

Crème Brûlée  

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

Spiced Blackberry
Pain Perdu 

Vanilla ice cream 943kcal

Tarte Au Citron  

Raspberry sorbet 392kcal

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