

EASTER SUNDAY

3 courses for £26.95

ENTRÉES

Soup du Jour [⊕]

Your server will share today's choice. Served with a mini white tin loaf from 265kcal. Not all soups are vegetarian

Chicken Liver Parfait [⊕]

With a penny loaf and caramelised red onion chutney 477kcal

Mushroom Vol au Vent [Ⓥ]

Wild mushroom and truffle sauce and grated St Mont cheese in a light pastry cup 382kcal

Calamari [Ⓤ]

Lightly spiced with garlic aioli 447kcal

Gambas [⊕]

King prawns sautéed in lemon garlic and chilli butter on toasted rustic sourdough 822kcal

SUPPLEMENT +£3

PLATS

BISTROT ROASTS

Roast Topside Beef [⊕] 234kcal

Half Roasted Chicken [⊕] 368kcal

Pork Medallions 472kcal

Butternut Squash Wellington [Ⓥ]

1287kcal [Ⓥ] Vegan option available

Our roasts are served with roast potatoes, Yorkshire pudding, seasonal vegetables and red wine gravy 701kcal

Steak Frites [Ⓤ]

Prime, pasture-fed British bavette cut minute steak. Pan-seared, served pink, with lambs leaf, pommes frites and garlic butter 1131kcal

Boeuf Bourguignon [Ⓤ]

Cuvée 94 red wine jus, pomme purée, silverskin onions and smoked bacon lardons 896kcal
SUPPLEMENT +£2

Sea Bass Provençale [Ⓤ]

Pan-fried Sea bass with black olives, roasted tomatoes, red peppers and herb roasted new potatoes 551kcal

Mushroom Parmentier [Ⓥ] [Ⓤ]

Fable mushrooms in a red jus, roasted carrots topped with pomme purée, served with garlic butter peas 833kcal

Fruits de Mer Risotto [Ⓤ]

Sea bass, prawns, scallops with a garlic, chilli, lemon and white wine butter 462kcal
SUPPLEMENT +£5

ACCOMPAGNEMENTS

Dauphinoise Potatoes [Ⓤ] [Ⓥ] 351kcal 4.75

Truffle Pommes Frites [Ⓤ] [Ⓥ] 4.95

With Saint Mont cheese 576kcal

Tenderstem Broccoli [Ⓤ] [Ⓥ] 174kcal 4.50

Salade Verte [Ⓤ] [Ⓥ] 208kcal 3.95

Pommes Frites [Ⓤ] [Ⓥ] 457kcal 4.25

French Beans [Ⓤ] [Ⓥ] [Ⓝ] 4.25

With toasted almond flakes 246kcal

Sweet Potato Frites [Ⓤ] [Ⓥ] 507kcal 4.75

DESSERTS

Sticky Toffee Madeleine [Ⓥ]

A traditional light madeleine sponge served with Devon clotted cream toffee sauce and vanilla ice cream 478kcal

Winter Berry Tart [Ⓝ] [Ⓥ]

With vanilla ice cream 400kcal

Crème Brûlée [Ⓤ] [Ⓥ]

French classic. Vanilla crème brûlée freshly made by our chefs every day 807kcal

Dark Chocolate Mousse [Ⓥ]

Rich chocolate mousse with crème Chantilly, meringue and 471kcal

Blackberry Cheesecake [Ⓥ] [Ⓝ]

Baked vanilla cheesecake, fresh blackberries, coulis and amaretti biscuit crumb 435kcal

Finish your meal the traditional way with a cheese course A selection of French cheese of the day, served with grapes, rustic sourdough and red onion confiture 469kcal **7.25pp**



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.**

20TH APRIL

Celebrate
this Easter

WITH

BISTROT PIERRE



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