BISTROT PIERRE

PETITES PLATS

Perfect as a starter or we suggest 2-3 per person to share

Bread Board (V) (*) 4.25
Sourdough baguette served with Maldon sea salt whipped butter 526kcal
ADD Whipped garlic butter 184kcal 1.00

Mixed Olives (GF) (VE) 4.25
Kalamata and Colossal Greek olives 238kcal

Sticky Brindisa Chorizo (GF) *Bistrot Favourite* 5.75
Tossed in blossom honey 694kcal

Houmous (VE) (*) 6.95
Crispy chickpeas, pomegranate seeds, dukkah and harissa with clay baked flatbread 757kcal

Soupe du Jour (*) 7.95
Your server will share today's choice. Served with a mini white tin loaf from 265kcal. Not all soups are vegetarian.

Calamari (GF) *Bistrot Favourite*
REGULAR with garlic aioli 447kcal 8.95
GRANDE with garlic aioli & Sriracha mayonnaise 1123kcal 14.95

Gambas (*) 10.95
King prawns sautéed in lemon, garlic and chilli butter on toasted rustic sourdough 822kcal

Brie En Filo *Bistrot Favourite* 8.25
Brie de Nangis and plum chutney wrapped in filo pastry with dressed leaves 426kcal

Ham & Cheese Croquettes 5.95
Dijon mayonnaise dip 561kcal

Croissant aux Champignons (V) 8.25
Sautéed shiitake mushrooms in a light creamy mushroom and truffle sauce served in a croissant roll topped with grated Saint Mont cheese 492kcal

Cured Smoked Salmon (*) 10.25
Orange, cucumber and fennel salad, sourdough croûtes and a buttermilk dill dressing 286kcal

Chicken Liver Parfait (*) *Bistrot Favourite* 8.50
With brioche and caramelised red onion chutney 457kcal

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 (VE) 433kcal

Asparagus (V) (GF) 8.50
With a Saint Mont cheese crisp and Saint Mont cheese custard 275kcal

PLATS

Duck à l'Orange (GF) *Bistrot Favourite* 23.95
Confit duck leg, dauphinoise potatoes, roasted chicory with an orange and Cointreau jus 848kcal

Chicken Normandy (*) 17.95
Pan-fried chicken breast with Toulouse sausage, caramelised apples, dauphinoise potatoes, cavolo nero, crispy onions and Calvados jus 859kcal

Boeuf Bourguignon (GF) *Bistrot Favourite* 19.95
Cuvée 94 red wine jus, pomme purée, silverskin onions, button mushrooms, carrots and smoked bacon lardons 924kcal

Sea Bass Provençale (GF) 19.95
Pan-fried sea bass with black olives, capers, roasted tomatoes, red peppers and herb roasted new potatoes 522kcal

Goats Cheese Ratatouille (V) (*) 15.25
Provençale mixed vegetable ragout, with Melusine goats cheese and spinach topped with sliced courgette, tomato, basil and aubergine, served with a baguette 709kcal

Honey Glazed Pork Medallions *Bistrot Favourite* 16.95
Seasonal greens, dauphinoise potatoes, pear chutney and red wine jus 687kcal

Moroccan Sweet Potato & Red Pepper Tagine (VE) 14.95
Roasted butternut squash, chickpeas, couscous, coriander yoghurt and clay baked flatbread 786kcal

Poulet Rôti (GF) *Bistrot Favourite* 17.95
French style half roast chicken with garlic and parsley butter, succulent with crispy skin, served with pommes frites 1306kcal or salade verte 1059kcal
ADD Wild mushroom & truffle sauce (GF) 128kcal 2.50

Tuna Niçoise (GF) 22.95
Grilled tuna loin, baby gem lettuce, red peppers, green beans, black olive tapenade, potatoes, anchovies, soft boiled egg and tomato in a Dijon and herb dressing 724kcal

Salad 25' (N) (V) (*) 13.95
Mixed leaves, cucumber, shallot rings, steamed French beans, spring onions, mint, crumbled pistachios and almonds with Dijon crème fraîche & herb dressing and croissant croutons 668kcal
ADD Grilled chicken breast (GF) 300kcal 3.95
Marinated halloumi (V) (GF) 466kcal 3.75

STEAKS

All steaks come with garlic butter 184kcal and your choice of pommes frites 457kcal or salade verte 210kcal

Steak Frites (GF) 15.95
Prime, pasture-fed British bavette cut minute steak. Pan-seared, served pink 460kcal

8oz Rump (GF) 19.95
Black Angus 28 day aged beef. Rich in flavour, firm in texture, best cooked medium. Served with a field mushroom and roasted tomato 623kcal

8oz Sirloin (GF) 25.95
Black Angus 28 day aged beef. A delicate flavour balanced with a firmer texture, best cooked medium rare. Served with a field mushroom and roasted tomato 705kcal

7oz Fillet (GF) 30.95
Black Angus 28 day aged beef. The most tender steak, best cooked medium rare. Served with a field mushroom and roasted tomato 427kcal

- ADD TO YOUR STEAK -

Grilled king prawns (GF) 390kcal 7.95

UPGRADE to a jug of peppercorn sauce (V) (GF) 128kcal
or wild mushroom & truffle sauce (V) (GF) 128kcal 2.95

Halloumi Burger (V) (*) 16.25
Marinated halloumi, brioche bun, roasted peppers, houmous, lettuce, tomato, harissa mayonnaise and pommes frites 1656kcal

Bistrot Burger 16.25
7oz prime British beef burger, brioche bun, lettuce, tomato, pickle, Dijon mayonnaise and pommes frites 1388kcal
ADD Emmental cheese (V) (GF) 74kcal 1.00

ACCOMPAGNEMENTS

Dauphinoise Potatoes (V) (GF) 379kcal 4.75

Truffle Pommes Frites (V) (GF) 4.95
With Saint Mont cheese 576kcal

French Beans (V) (N) (GF) 4.25
With toasted almond flakes 246kcal

Tenderstem Broccoli (GF) (VE) 174kcal 4.75

Salade Verte (GF) (VE) 210kcal 4.25

Pommes Frites (GF) (VE) 457kcal 4.25

Sweet Potato Frites (GF) (VE) 507kcal 4.75

MENU PIERRE

3 courses £24.95

2 courses £20.95

Available All Day Every Day

ENTRÉES

Soupe du Jour (*) from 265kcal

Red Pepper & Tomato Arancini (V)
Red pepper and basil mayonnaise 369kcal

Calamari (GF) 447kcal

Baked Normandy Camembert (V) (*)
Plum & ginger chutney and rustic sourdough 383kcal

PLATS

Chicken Fricassée (GF)
Chicken breast in a creamy mushroom sauce with pomme purée and peas 616kcal

Steak Frites (GF) 1101kcal
SUPPLEMENT +£2 8oz RUMP +£5

Salmon & Smoked Cod Fishcake Niçoise
Buttered new potatoes, French beans, black olives, red peppers, plum tomatoes, gem lettuce, soft poached egg and Dijon dressing 644kcal

Honey Glazed Pork Medallions 687kcal

Goats Cheese Ratatouille (V) (*) 709kcal

DESSERTS

Crème Brûlée (V) (GF) 804kcal

Dark Chocolate Mousse (V) 469kcal

Vanilla Panna Cotta (GF) 753kcal

Berry Tart (N) (VE) 400kcal

There is a 10% discretionary service charge for all tables. All service charges and tips go directly to our team

LUNCHTIME PRIX FIXE

2 Courses £14.95

Available 12-3pm
Monday to Friday

ENTRÉES

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

Mushroom Vol Au Vent (V)
Wild mushroom and truffle sauce
and grated Saint Mont cheese in a light
pastry cup 382kcal

Whitebait (GF)
Fried whitebait with aioli 473kcal

Sausage Skillet ⊛
Pan-fried Toulouse sausage in a
red pepper and tomato sauce and
garlic croûtes 422kcal

PLATS

Moroccan Sweet Potato &
Red Pepper Tagine (VE)
Roasted butternut squash, chickpeas,
couscous, coriander yoghurt and clay
baked flatbread 786kcal

Mornay Fishcake (GF)
Melt in the middle smoked haddock
and spinach fishcake, filled with a
cheesy béchamel sauce, pomme
purée and peas 671kcal

Parmentier (GF)
French style cottage pie with ground beef,
smoked bacon and carrots topped with
pomme purée, served with peas 741kcal

Coq Au Vin (GF)
Slow cooked chicken in our Cuvée 94
red wine jus with silverskin onions,
button mushrooms, carrots and
pomme purée 584kcal

BREAKFAST

Available
every weekend

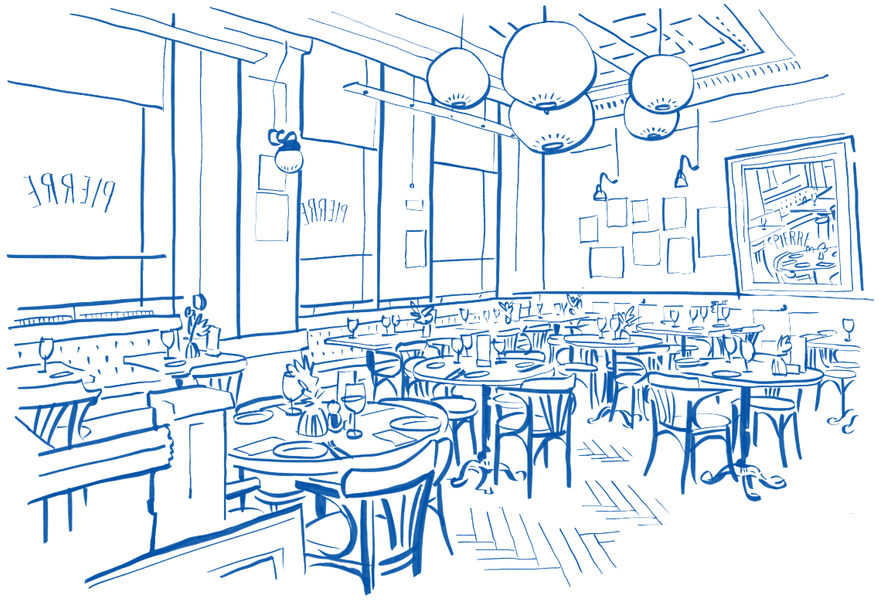
SOIRÉE GASTRONOMIQUE

6 courses for £27.95
On the second and fourth Tuesday
of every month. **Available from 5pm**

AFTERNOON TEA

Daily from **2.30-5pm**

BISTROT PIERRE



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Adults need around 2000kcal a day. Scan this QR code for detailed allergen information. (GF) Suitable for a gluten-free diet. ⊛ Dishes can be made with non-gluten containing ingredients. (V) Suitable for vegetarians. (VE) Suitable for vegans. (N) 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.

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