



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.

Each afternoon, from 2.30pm to 5pm, you can indulge in our uniquely French-inspired afternoon tea — the perfect blend of British tradition and Parisian flair.

Bon appétit!



HAVE AN EVENT COMING UP?

Whether you're celebrating a birthday, hosting a baby shower, or planning a business event, our bistrot offers the perfect setting. We offer a range of exclusive menus tailored to suit any gathering, and our dedicated team are here to ensure every detail is taken care of.

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

BISTROT PIERRE

À LA CARTE

LUNCHTIME

PRIX FIXE

2 Courses £14.95

Available 12-3pm
Monday to Friday

ENTRÉES

Soupe du Jour ☉

Ask for today's choice. Served with baguette from 188kcal. Not all soups are vegetarian.

Mushroom Vol Au Vent 🍄

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

Whitebait 🐟

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 🍲

Roasted butternut squash, chickpeas, couscous, coriander yoghurt and clay baked flatbread 786kcal

Mornay Fishcake 🐟

Melt in the middle smoked haddock and spinach fishcake, filled with a cheesy béchamel sauce, pomme purée and peas 715kcal

Parmentier 🍷

French style cottage pie with ground beef, smoked bacon and carrots topped with pomme purée, served with peas 752kcal

Coq Au Vin 🍷

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

PETITS PLATS

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

Bread Board 🍞☉ 4.25

Rustic sourdough baguette served with Maldon sea salt whipped butter 526kcal

ADD Garlic butter 184kcal 1.00

Nocellara Olives 🍷🍷 4.50

Garlic and rosemary marinated 205kcal

Crab Choux 9.95

Hand-picked Devon crab filled choux buns with a lobster lemon mayonnaise 429kcal

French Onion Soup ☉ 8.95

Bistrot Favourite

Traditional homemade French onion soup with sliced baguette and St Mont cheese 689kcal

Ham & Cheese Croquettes 5.95

Dijon mayonnaise 561kcal

Houmous 🍷☉ 6.95

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

Gambas ☉ *Bistrot Favourite* 10.95

King prawns sautéed in lemon, garlic and chilli butter on toasted rustic sourdough 822kcal *Pairs well with* **PICPOUL DE PINET**

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 🍷 433kcal

Sticky Brindisa Chorizo 🍷 5.75

Tossed in blossom honey 694kcal

Brie En Filo *Bistrot Favourite* 8.95

Brie de Nangis and plum chutney wrapped in filo pastry with dressed leaves 406kcal

Pairs well with **MONTEPULCIANO BORGIO SENA**

Chicken Liver Parfait ☉ 8.50

With brioche and caramelised red onion chutney 484kcal

Calamari 🍷 *Bistrot Favourite* 8.95

REGULAR Lightly spiced served with garlic aioli 418kcal

GRANDE 14.95

Garlic aioli & sweet chilli sauce 1123kcal

Smoked Salmon ☉ 10.25

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

Croissant aux 8.25

Champignons 🍷

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**

Waldorf Salad 🍷🍷🍷 7.25

Bleu d'Auvergne cheese, chicory, caramelised walnuts, pears, grapes with a honey mustard dressing 350kcal

PLATS

Steak au Poivre 🍷 32.95

Fillet medallions covered in peppercorn sauce served with pommes frites 1102kcal

Pairs well with **MALBEC CRIOS**

Chicken Normandy ☉ 17.95

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

Sea Bass Provençale 🍷 19.95

Pan-fried sea bass with black olives, capers, roasted tomatoes, red peppers and herb roasted new potatoes 493kcal

Hake Grenobloise 23.95

Parmentier potatoes, sourdough croutons, tenderstem broccoli with a lemon and herb butter sauce 769kcal

Pairs well with **PETIT CHENIN BLANC**

Honey Glazed Pork 16.95

Medallions *Bistrot Favourite*

Buttered savoy cabbage, caramelised onions, bacon lardons, pomme purée, crispy crackling and wholegrain mustard beurre blanc 1127kcal

Lamb Boulangère 🍷 20.95

Slow cooked lamb shoulder, boulangère potatoes, Vichy carrots with a rosemary and garlic jus 1673kcal

Pairs well with **CÔTES DU VENTOUX**

Tuna Niçoise 🍷 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 686kcal

Duck à l'Orange 🍷 24.95

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

Poulet Rôti ☉ *Bistrot Favourite* 18.25

Half roasted chicken, garlic butter and parmentier roasted potatoes 1706kcal or salade verte 1576kcal

No Lamb Navarin 🍷🍷 15.95

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

Pairs well with **CUVÉE XXX PINOT NOIR**

STEAKS

Steak Frites 🍷 16.95

Prime, pasture-fed British bavette sliced steak. Served pink, with pommes frites and our Périgueux sauce 843kcal

8oz Sirloin 🍷 27.95

Black Angus 28 day aged beef. A delicate flavour balanced with a firmer texture. Served with whipped garlic butter, pommes frites and a green house salad with house dressing 1347kcal

7oz Fillet 🍷 32.95

Black Angus 28 day aged beef. The most tender steak. Served with whipped garlic butter, pommes frites and a green house salad with house dressing 1069kcal

8oz Rump 🍷 20.95

Black Angus 28 day aged beef. Rich in flavour, firm in texture. Served with whipped garlic butter, pommes frites and a green house salad with house dressing 1265kcal

ADD Périgueux sauce 37kcal 2.50 or Peppercorn sauce 128kcal 2.50

ACCOMPAGNEMENTS

Dauphinoise Potatoes 🍷🍷 4.75

379kcal

Salade Verte 🍷🍷 4.25

210kcal

Truffle Pommes Frites 🍷🍷 4.95

With Saint Mont cheese 576kcal

Pommes Frites 🍷🍷 4.25

457kcal

Tenderstem Broccoli 🍷🍷 4.75

174kcal

Sweet Potato Frites 🍷🍷 4.75

507kcal

French Beans 🍷🍷🍷 4.25

With toasted almond flakes 246kcal

MENU PIERRE

3 courses £24.95

2 courses £20.95

Available All Day
Every Day

ENTRÉES

Soupe du Jour ☉

Ask for today's choice. Served with baguette from 188kcal. Not all soups are vegetarian.

Red Pepper & Tomato Croquette 🍷

Red pepper and basil mayonnaise 369kcal

Calamari 🍷 418kcal

Baked Normandy Camembert 🍷☉

Plum & ginger chutney and rustic sourdough 383kcal

PLATS

Chicken Fricassée 🍷

Chicken breast in a creamy mushroom sauce with pomme purée and peas 696kcal

Steak Frites 🍷 843kcal
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 1127kcal

Goats Cheese Ratatouille 🍷☉ from 981kcal

DESSERTS

Crème Brûlée 🍷🍷 804kcal

Dark Chocolate Mousse 🍷 419kcal

Crème Caramel 🍷 190kcal

Berry Tart 🍷🍷 400kcal



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.