

BISTROT PIERRE

TORQUAY

Cheese & Wine Pairing Menu



2 courses 22.95 | 3 courses 25.95

Wine Pairing £15

Wednesday 5th November

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APPETISER

French Onion Vol au Vont

Gruyère and crispy onions

● Vegetarian option available

ENTRÉES

ALL PAIRED WITH CUVÉE XXII LE ROSÉ

Honey Baked Crottin Cheese ● ● ●

Roasted beetroot, chicory,
apple and caramelised walnuts

Heritage Tomato, Basil & Roquefort Salad ●

Garlic croûton and
shallot dressing

PLATS

Fish Parmentier ●

Sautéed peas, mornay sauce and a Saint
Mont crusted pomme purée
PAIRED WITH PETIT CHENIN BLANC

Brie & Caramelised Onion Tart ●

Garlic aioli new potatoes and herb salad
PAIRED WITH CÔTES DU VENTOUX

Bavette Steak ●

Pommes frites, lambs lettuce,
flat mushroom and Roquefort sauce
PAIRED WITH CÔTES DU VENTOUX

Pan Fried Chilli & Honey Chicken Breast

Topped with melted Brie, roasted new
potatoes, tomato sauce, tenderstem broccoli
and chorizo dressing

PAIRED WITH PETIT CHENIN BLANC

DESSERTS

ALL PAIRED WITH MUSCAT DE MINERVOIS DOMAINE BARRUBIO

Duo du Fromage ● ●

Saint Mont and Bleu
d'aверgne cheese with
chutney and artisan crackers

Burnt Basque Cheesecake ●

Morello cherry compôte

Apple and Pear Frangipane ● ●

Crème fraîche and
toasted almonds



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 of eight or more.

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