BISTROT PIERRE

MUMBLES

Mumbles Meets Hennebont

3 courses £26.95

From the shores of Swansea Bay to the heart of Brittany

Tuesday 4th November From 5pm

Mumbles Meets Hennebont

3 courses £26.95

Add wine pairing £15 for 3 glasses

ENTRÉES

Spinach and Artichoke Vol-au-Vent 10

With grated St. Mont cheese
PAIRED WITH CUVÉE XXX GRANDE RÉSERVE CHARDONNAY

Baked Coquilles Saint-Jacques

Cod and mussels, baked in a creamy white wine sauce, topped with a golden breadcrumb crust
PAIRED WITH VERMENTINO IGP PAYS D'OC

Confit Duck Bonbon

Served with parsnip purée and cherry jus
PAIRED WITH CUVÉE XXX GRANDE RÉSERVE PINOT NOIR

PLATS

Beef Bordelaise

Creamy spinach, Parmentier potatoes and Périgord sauce
PAIRED WITH CÔTES DU VENTOUX

Grilled Gurnard Fillet @

With a rich lobster bisque and mussels, served with pomme purée
PAIRED WITH PETIT CHENIN BLANC

Roast Marinated Cauliflower Steak O @

Squash purée, gremolata and pommes frites
PAIRED WITH CUVÉE XXII RÉSERVE WHITE

DESSERTS

PAIRED WITH MUSCAT DE MINERVOIS

Classic Hennebont Crêpes •

Made to order on our in-house crêpe machine, served with your choice of warm caramel sauce or berry compote

Poached Pear 🛡 🕞

Poached in red wine served with whipped crème fraîche

Raspberry Crème Brûlée 🛡 📴

French classic. Vanilla crème brûlée with fresh raspberries

