

BISTROT

PETITS PLATS

SOURDOUGH BREAD BOARD * V	4.50
Maldon sea salt whipped butter 526kcal	
ADD Garlic butter 184kcal	1.00
NOCELLARA OLIVES GF VE	4.50
205kcal	
POTATO GALLETTE V GF	6.25
Crispy confit potatoes, garlic aioli 761kcal	
HAM & CHEESE CROQUETTES	5.95
Dijonnaise 536kcal	
HOUMOUS * VE	6.95
Pomegranate seeds, dukkah, harissa, flatbread 757kcal	
STICKY BRINDISA CHORIZO GF	5.75
Blossom honey 694kcal	

ENTRÉES

<i>Bistrot Classic</i>	
FRENCH ONION SOUP *	8.95
Sourdough croûte, Saint Mont cheese 632kcal	
SCALLOPS GF	14.95
In a shell, burnt lemon butter 598kcal	
MUSHROOMS ON TOAST * VE	8.25
Creamy white wine & garlic sauce 335kcal	
CHICKEN LIVER PARFAIT *	8.50
Brioche, red onion chutney 488kcal	
GAMBAS *	11.50
King prawns, chilli butter, sourdough 805kcal	
BEEF CARPACCIO *	10.95
Truffle & Dijonnaise 378kcal	
CALAMARI GF	8.95
Garlic aioli 425kcal	
CRISPY DUCK SALAD GF	9.95
Asian-style slaw, Thai sesame, chilli, rice noodles 469kcal	
OR Hoisin shiitake mushrooms GF VE	433kcal
GOAT'S CHEESE TARTE TATIN V	7.95
Caramelised red onion, frisée lettuce 785kcal	

PLATS

CHICKEN NORMANDY *	18.25
Chicken breast, Toulouse sausage, apples, dauphinoise potatoes, Calvados jus 671kcal	
<i>Bistrot Classic</i>	
LOBSTER FRITES GF	32.95
Half-grilled lobster, garlic butter, frites 1411kcal	
MOULES MARINIÈRE GF	17.95
White wine, cream sauce, frites 1158kcal	
DUCK LEG CASSOULET GF	22.95
Haricot white bean cassoulet, Toulouse sausage 919kcal	
HONEY GLAZED PORK MEDALLIONS	16.95
Seasonal greens, dauphinoise potatoes, caramelised apple & onion chutney, red wine jus 685kcal	
LAMB NAVARIN GF	21.95
Spring vegetables, rosemary & red wine jus, pomme purée, mint sauce 1058kcal	
OR Shiitake mushroom navarin GF VE	964kcal
15.95	
HALLOUMI BURGER * V	16.95
Peppers, houmous, lettuce, tomato, harissa mayonnaise & frites 1650kcal	

STEAKS

STEAK FRITES GF 16.95
Bavette sliced steak, frites, Périgueux sauce 788kcal

8oz SIRLOIN GF 542kcal 27.95

7oz FILLET GF 395kcal 32.95

8oz RUMP GF 470kcal 20.95

Served with whipped garlic butter, frites, green house salad 709kcal

ADD 2.50

Périgueux sauce GF VE 40kcal

Peppercorn sauce GF V 128kcal

BISTROT RACLETTE BURGER 17.95
Raclette cheese, caramelised onions, lettuce, pickle, Dijonnaise & frites 1582kcal

SALMON RATATOUILLE GF 19.95
Red peppers, aubergine, courgettes, Provençale sauce, saffron aioli 995kcal

Bistrot Classic
POULET RÔTI * 18.25
Half a roast chicken, garlic butter, parmentier roasted potatoes 1894kcal or salade verte 1747kcal

CHICKEN & PISTACHIO SALAD * N 17.25
Cucumber, green beans, shallots, spring onion, almonds, Dijon crème fraîche, croissant croutons 856kcal
OR Halloumi * V 1019kcal

TOMATO TARTE V 15.25
Heritage tomatoes, whipped goat's cheese, spiced tomato & red pepper chutney, pistou dressing 1360kcal

ACCOMPAGNEMENTS

DAUPHINOISE POTATOES GF V 379kcal 5.25

SALADE VERTE GF VE 210kcal 4.95

TRUFFLE FRITES GF V 5.50
Saint Mont cheese 570kcal

FRITES GF VE 450kcal 4.95

TENDERSTEM BROCCOLI GF V 5.25
Burnt lemon butter 208kcal

SWEET POTATO FRITES GF VE 507kcal 5.25

FRENCH BEANS GF V N 4.95
Toasted almond flakes 246kcal

DESSERTS

DARK CHOCOLATE MOUSSE V	7.95
313kcal	
CAFÉ GOURMAND * V N	5.95
from 66kcal	
KIR ROYAL BURNT BASQUE CHEESECAKE V	9.95
427kcal	
STICKY TOFFEE MADELEINE V	7.95
624kcal	
TARTE AU CITRON V GF	8.25
474kcal	

ICE CREAM & SORBET * V	2 Scoops 6.50
from 225kcal	3 Scoops 7.25
CRÈME BRÛLÉE V GF	7.95
804kcal	
APPLE CRUMBLE TARTE VE N	8.25
455kcal	
FROMAGE DU JOUR *	3 Cheeses 8.95
from 278kcal	5 Cheeses 14.95

PIERRE

BISTROT PIERRE

MENU PIERRE

3 courses £24.95

2 courses £20.95

ALL DAY, EVERY DAY

ENTRÉES

SOUPE DU JOUR *
Ask for today's choice from 188kcal
French Onion +£2

**BAKED NORMANDY
CAMEMBERT * V**
Plum & ginger chutney, sourdough 383kcal

CALAMARI ^{GF}
Garlic aioli 425kcal

PLATS

PAN-FRIED CHICKEN ^{GF}
Mushroom sauce, pomme
purée, peas 725kcal

**HONEY GLAZED PORK
MEDALLIONS ^{GF}** 685kcal

**SALMON & SMOKED
COD FISHCAKE NIÇOISE**
New potatoes, olives, poached egg,
Dijon dressing 644kcal

STEAK FRITES ^{GF} 788kcal
Supplement +£2
8oz rump +£5

TOMATO TARTE ^V
1360kcal

SUNDAY ROAST ^A from 935kcal
Supplement +£4

DESSERTS

CRÈME BRÛLÉE ^{GF V}
804kcal

**APPLE CRUMBLE
TARTE ^{VE N}** 455kcal

**DARK CHOCOLATE
MOUSSE ^V** 313kcal

LUNCH PRIX FIXE

2 Courses £15.95

MONDAY TO FRIDAY 12-3PM

ENTRÉES

SOUPE DU JOUR *
Ask for today's choice from 188kcal

WHITEBAIT ^{GF}
Garlic aioli 473kcal

**MUSHROOM
VOL-AU-VENT ^V**
Mushroom & truffle sauce,
St Mont cheese 325kcal

**TOULOUSE SAUSAGE
SKILLET ***
Red pepper & tomato sauce,
garlic croûtes 422kcal

PLATS

COQ AU VIN ^{GF}
Made with our Cuvée 94 red wine.
Pomme purée 674kcal

PARMENTIER ^{GF}
French style cottage pie,
smoked bacon, carrots, peas
& pomme purée 752kcal

**SWEET POTATO &
RED PEPPER TAGINE ^{VE}**
Couscous, yoghurt &
flatbread 786kcal

MORNAY FISHCAKE ^{GF}
Melt in the middle haddock
fishcake, pomme purée & peas 752kcal

BREAKFAST

MENU COMPLET £14.50

Breakfast dish, a hot drink of your choice
and orange or apple juice

AFTERNOON TEA

FROM £19.95 PER PERSON
Each afternoon from 2.30pm to 5pm

PREBOOKING REQUIRED

SOIRÉE GASTRONOMIQUE

6 COURSES FOR £27.95

Second & fourth Tuesday of
every month from 5pm



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. ^A Only available on Sunday. There is a 10% discretionary service charge for all tables. All service charges and tips go directly to our team.