VALENTINE'S at Bistrot Pierre

3 courses £40.95

ENTRÉES

Duck Liver Parfait *

Morello cherries, toasted brioche

Beef Carpaccio ⊕ Truffle & Dijon mayonnaise

> Lobster Bisque Brioche croûtes

Swiss Cheese Fondue

For two to share, Bayonne ham, pickles, parmentier potatoes, sourdough baguette

Crab, Chilli & Fennel Croquettes Saffron aioli, St Mont cheese

> Goats Cheese & Fig Salad @ O N Beetroot, walnuts

MAINS

Beef Bourguignon

12-hour braised short rib bourguignon, pomme purée

Confit Duck Leg @

Lyonnaise potatoes, French beans, blackberries, cassis sauce

Pan-fried Chicken Breast @

Red wine jus, tomato concasse, pomme purée

Tomato Tart 👁 🗅

Whipped goats cheese, pistou sauce

Steak Frites

Sliced bavette, frites, Café de Paris butter

Fillet Steak @

Dianne sauce, frites Supplement + £10

Pan-fried Sea Bass Fillet @

Roasted fennel, new potatoes, lobster and champagne sauce

Fable Mushroom Boulangère 🖭 🛛

Boulangère potatoes, Vichy carrots, rosemary & garlic jus

DESSERTS

Dark Chocolate Tart

Passion fruit, crème fraîche

Burgundy Honey Cake 🛛

Honey sauce and Chantilly cream

Burgundian honey cake, dark chocolate mousse, lemon tart, raspberry sorbet Crème Brûlée @ V

A French classic

Berry Tart 🖲 🕦

Granola crumble, vanilla ice cream

Add a bottle of Veuve Devienne NOW ONLY £32 £25



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. O 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.





BISTROT PIERRE

Talentine's

3 courses £40.95

Friday 13th February - Sunday 15th February