

BISTROT PIERRE

BEAUJOLAIS DAY

12pm–4pm £44.95

3 courses, a 125ml glass of
Beaujolais and live entertainment

4pm–Close £39.95

3 courses and a 125ml glass
of Beaujolais

APPETISER

FRENCH BAGUETTE * v
Maldon sea salt whipped butter

ENTRÉES

BAYONNE HAM *
Celeriac remoulade, toasted
sourdough

MOULES ON TOAST
Creamy white wine
& garlic sauce

**TWICE-BAKED
CHEESE SOUFFLÉ v GF**
Cheddar sauce

FRENCH ONION SOUP *
Sourdough croûte, Saint-Mont cheese

LYONNAISE SALAD *
Soft poached egg, smoked bacon
lardons, Toulouse sausage, and Dijon
& crème fraîche herb dressing

PLATS

**WHOLE MARKET
LEMON SOLE MEUNIÈRE**
Herb new potatoes

**CONFIT
DUCK LEG GF**
Lyonnaise potatoes, green beans
and blackberry sauce

PAN-FRIED SEABASS GF
Peas à la française

**WILD MUSHROOM
PISSALADIÈRE v**
A traditional savoury
Provençal flatbread with
brie, truffle, wild mushrooms,
green salad

**SHORT RIB BEEF
BOURGUIGNON**
Pomme purée, smoked bacon lardon,
roasted carrots

STEAK AU POIVRE GF
With pommes frites,
confit tomato, peppercorn sauce

POULET ROSTI GF
Roasted chicken, rosti potatoes,
poulet velouté

DESSERTS

**ST-ÉMILION
CHOCOLATE v N**
Brandy-soaked Amaretti biscuits,
crème fraîche

CRÈME CARAMEL v
Served with warm mini madeleines

TARTE AU CITRON v GF
Raspberry sorbet

**TÊTE DE MOINE
CHEESE**
Membrillo quince
and crackers

**BURGUNDIAN
HONEY CAKE v**
Honey sauce and vanilla ice cream

CRÈME BRÛLÉE v GF
French classic. Vanilla
crème brûlée

Speak to a member of the team for more details

Adults need around 2000kcal a day. **GF** Suitable for a gluten-free diet. ***** Dishes can be made with non-gluten containing ingredients. **v** Vegetarians. **VE** 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.