

BISTROT PIERRE

PETIT PLATS

HOUMOUS */ve 6.95 Haricot blanc houmous, sourdough, harissa, toasted seeds 584kcal	SOURDOUGH BREAD BOARD */v 4.5 Maldon sea salt whipped butter 526kcal ADD GARLIC BUTTER 184kcal 1.00	SQUASH FRITTI v 6.95 Crispy butternut squash, crème fraîche ranch 681kcal
NOCELLARA OLIVES gf/ve 4.5 Garlic and rosemary marinated 207kcal	CRISPY CONFIT POTATOES gf/v 6.25 Garlic aioli 849kcal	CROQUETTES 6.5 Ham & Comté cheese, dijonnaise 542kcal

ENTRÉES

FRENCH ONION SOUP* 9.25 Sourdough croûte, Saint Mont cheese 632kcal	CHICKEN LIVER PARFAIT* 8.95 Brioche, caramelised apple chutney. The best bit's underneath 432kcal	GAMBAS* 11.95 King prawns, chilli butter, sourdough 805kcal
SCALLOPS gf 15.5 In a shell, burnt lemon butter 453kcal	FRENCH BLT SALAD* 9.95 Baby gem, smoked bacon lardons, cherry tomatoes, croûtons, Comté, ranch dressing 323kcal	CALAMARI gf 9.5 Garlic aioli 541kcal
WILD MUSHROOMS ON TOAST */ve 8.25 Forest mushrooms, girolles, creamy white wine & garlic sauce 362kcal	TWICE-BAKED CHEESE SOUFFLÉ gf/v 10.95 Cheddar sauce 480kcal	

FRITES

STEAK FRITES gf 16.95 Bavette sliced steak, frites, Périgueux sauce 798kcal	LOBSTER FRITES gf 34.95 Half-grilled lobster, garlic butter, frites 1401kcal
---	--

STEAK

8OZ SIRLOIN gf 28.95 542kcal	7OZ FILLET gf 33.95 395kcal	8OZ RUMP gf 21.95 470kcal
Served with whipped garlic butter, frites, green house salad 702kcal		

PLATS

CHICKEN NORMANDY* 18.95 Chicken breast, Toulouse sausage, apples, dauphinoise potatoes, Calvados jus 883kcal	LAMB TAGINE 21.95 Slow cooked lamb leg, chickpea and date tagine, herb couscous, mint yoghurt 532kcal OR VEGETABLE TAGINE ve 600kcal 16.95	CONFIT DUCK LEG 22.95 Tomato and haricot bean cassoulet, Toulouse sausage, smoked bacon 1110kcal
BISTROT RACLETTE BURGER 17.95 Raclette cheese, caramelised onions, lettuce, pickle, Dijonnaise & frites 1551kcal	SAINT MONT & ROASTED SQUASH CRÊPE v 16.95 Caramelised onion, spinach, béchamel sauce 977kcal	SLOW-COOKED PORK BELLY gf 18.25 Crispy pommes Anna, tenderstem broccoli, red wine jus 745kcal
CHICKEN SUPREME SCHNITZEL 18.95 Garlic butter, frites 1444kcal	PAN-FRIED SEA BASS 23.95 Squash purée, mussels, chorizo, samphire 668kcal	SALMON BÉARNAISE 19.95 Rösti potato, burnt butter béarnaise, French beans 781kcal
	POTATO & WILD MUSHROOM GALETTE gf/v 16.95 Truffle sauce, soft egg 862kcal	

ACCOMPAGNEMENTS

DAUPHINOISE POTATOES gf/v 5.25 443kcal	/	SALADE VERTE gf/ve 4.95 189kcal	/	FRITES gf/ve 4.95 450kcal
TRUFFLE FRITES gf/v 5.5 625kcal	/	FRENCH ONION MAC N CHEESE 6.95 835kcal		
TENDERSTEM BROCCOLI gf/v 5.25 446kcal	/	SWEET POTATO FRITES gf/ve 5.25 507kcal		
BURNT BUTTER MASH gf/v 5.95 803kcal	/	PÉRIGUEUX SAUCE gf/ve 2.5 50kcal		
PEPPERCORN SAUCE gf/v 2.5 177kcal				

DESSERTS

DARK CHOCOLATE MOUSSE v 8.5 318kcal	/	CAFÉ GOURMAND */v/n FROM 6.25 From 82kcal
MISO CARAMEL BANANA CRÊPE n/v 9.95 633kcal	/	FROMAGE DU JOUR* FROM 9.95 From 509kcal
CRÈME BRÛLÉE gf/v 8.25 804kcal	/	STICKY TOFFEE MADELEINE v 8.25 624kcal
RIZ AU LAIT ve 8.25 916kcal	/	ICE CREAM & SORBET */v FROM 6.5 From 82kcal
SPICED BLACKBERRY PAIN PERDU v 8.5 1053kcal		

Restaurant Week

3 COURSES £30

INCLUDES A COMPLIMENTARY GLASS OF CUVÉE 94 WINE,
HOUSE BEER OR A SOFT DRINK

ENTRÉES

SMOKED SALMON RILLETTE*
Melba toasts, pickled cucumber

TOMATO AND RED PEPPER CROQUETTE v
Smoked garlic, aioli, St Mont

CHICKEN LIVER PARFAIT*
Toasted brioche, apple and onion chutney

PLATS

MOULES MARINIÈRE gf
White wine, cream sauce, frites

CHICKEN SCHNITZEL CORDON BLEU
Pomme purée, Cheddar sauce, smoked ham

LAMB BOULANGÈRE gf
Vichy carrots, rosemary jus

SAINT MONT & ROASTED SQUASH CRÊPE FLORENTINE v
Caramelised onion, spinach, béchamel sauce

DESSERTS

BURGUNDY HONEY CAKE v
Honey sauce, vanilla ice cream

POT AU CHOCOLAT v
Raspberries

VANILLA CRÈME BRÛLÉE gf/v
Made fresh daily



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. There is a 10% discretionary service charge for all tables. All service charges and tips go directly to our team.