

BISTROT PIERRE

FRUITS DE MER FRIDAY

30TH OCTOBER
3 COURSES £34.95

APPETISERS

BREAD BOARD*
Whipped lobster butter

OYSTERS GF
Shallot vinegar, lemon, Tabasco
SUPPLEMENT +£10
PRE-ORDER REQUIRED

STARTERS

COQUILLES ST JACQUES
Queenie scallops, béchamel sauce, pomme purée

LOBSTER BISQUE*
Rich & creamy, sourdough croûtons

SMOKED SALMON RILLETTE*
Melba toast

MAINS

LOBSTER FRITES GF
Half or whole lobster, pommes frites
HALF +£10 / WHOLE +£20 SUPPLEMENT
PRE-ORDER REQUIRED

HAKE EN PAPILLOTE GF
Baked in a parchment parcel, lemon herb rice

MUSSELS GF
Cider, apple, bacon & cream

DESSERTS

BURNT LEMON MERINGUE COUPE
Lemon curd, torched meringue, shortbread crumb

RASPBERRY FRANGIPANE TART N
Vanilla crème fraîche

VANILLA PANNA COTTA GF
Mixed berry compote



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.

