

Prix Fixe Menu

2 courses 10.95
3 courses 12.95

Amuse gueules

Enjoy one of our delicious appetisers

Olives marinées 2.95 V

Mixed marinated Provençal olives

Mini chorizos au miel 3.50

Mini chorizos roasted in honey

Gousse d'ail rôtie 3.75 V

Whole roasted garlic bulb with artisan bread, extra virgin olive oil and balsamic vinegar

Saucisson 3.50

Thin slices of French 'Label Rouge' saucisson from the Beaujolais region, with cornichons and French bread

Tapenade 3.00

Black olive and anchovy tapenade with artisan bread

Spécialités du chef

Our chef specials can be enjoyed as part of the prix fixe menu, supplements may apply*

Entrée

Tarte au haddock fumé

Smoked haddock and leek tart with dill crème fraîche 1.00 supplement

Plats

Salade Niçoise végétarienne V

Grilled halloumi cheese, roasted red peppers, olives and tomatoes, with French beans, sautéed new potatoes, soft poached egg and croutons, served with pommes frites 1.00 supplement

Travers de porc

Twice cooked crisp pork belly served with braised red cabbage, apple purée, Calvados jus and today's potatoes and seasonal vegetables 2.50 supplement

*Subject to availability on a Sunday.

Entrées

Our starters are served with freshly baked French bread and Lescure butter

Soupe du jour

Freshly made soup of the day

Risotto V

Risotto of broad beans, steamed leeks, wild mushrooms, tarragon and smoked paprika

Pâté de campagne

Home-made coarse pâté using four cuts of pork, served with cornichons and sourdough toast

Fromage de chèvre V

Honey-glazed goat's cheese on toasted brioche with sun-dried tomato and balsamic vinegar

Pâté au maquereau

Smoked, sustainable mackerel pâté with crème fraîche, lemon and paprika

Plats

Our main courses are served with today's selection of potatoes and seasonal vegetables, salad or pommes frites

Bœuf braisé

Slow-braised Scottish pasture-fed beef with shallots and Dijon mustard sauce

Poulet

Roasted chicken breast with creamed leeks, thyme and Parmesan

Filet de saumon

Seared peppered fillet of salmon with wilted spinach and béarnaise sauce

Porc rôti

Slow-cooked pork with crushed crackling, served with a cassoulet of smoked bacon, flageolet beans and plum tomatoes **New**

Tarte à l'oignon

Warm tartlet of caramelised onions, Gruyère cheese, served with roasted garlic aioli

Salade maison de poulet

Grilled chicken breast with red onions, tomatoes, salad leaves, cucumber, olives and lemon dressing

Steaks et burger

Our steaks come from the highest quality pasture-fed Scottish beef cattle, and are matured for at least 21 days. Served with dressed leaves, pommes frites and a choice of red wine and shallot butter or green peppercorn and brandy sauce.

Steak-Frites

7oz flattened pan-seared minute steak (served pink)

Pavé de steak

Rump steak (best cooked slightly rare) 3.95 supplement

Burger Maison

100% prime British beef burger served with pickles, relish, aged Gruyère, baby gem, dressed leaves and pommes frites 2.00 supplement

Accompagnements

Our additional side dishes

Dauphinoise potatoes £3.50
French beans with toasted almond flakes £3.25
Black pepper roasted cauliflower £3.25
Roasted field mushrooms with garlic £3.25
Braised red cabbage £3.25
Pommes frites £2.95
House salad £2.95

Plats légers

Lighter dishes that can be ordered individually

Omelettes 6.95

Omelettes of either smoked ham and Gruyère, smoked salmon and dill or mushroom and spinach, all served with pommes frites

Salade maison de poulet 7.95

Grilled chicken breast with red onions, tomatoes, salad leaves, cucumber, olives and lemon dressing

Steak-Frites 8.95

7oz Scottish pan-seared minute steak (served pink) with red wine and shallot butter or green peppercorn and brandy sauce, dressed leaves and pommes frites

Croque Monsieur 6.50

Classic ham and cheese toasted sandwich with homemade béchamel sauce and pommes frites

We have a separate children's menu or we are happy to charge 50% less for smaller portions of most dishes on our menus.

V Vegetarian dishes

Desserts et fromages

Crème brûlée

Choose from the classic vanilla or chocolate

Poêlée de poire et pommes

Roasted apples, pear and winter berries with almond crumble and ginger ice cream

Mousse au chocolat

Valrhona chocolate mousse with Grand Marnier and crème Chantilly

Tarte au citron

Caramelised lemon tart with raspberry sorbet

Glaces et sorbets

Choice of ice creams and sorbets

Plateau de fromages

Our typical rustic French cheese board of: Brie de Nangis, Fourme d'Ambert and Tomme de Savoie. Served with biscuits, celery and red onion confiture.



Vins Blancs

Crisp, fresh & mineral

		Bottle	500ml Carafe	250ml	175ml
BIN 1	St. Jean Vin Blanc, Vin de Pays d'Oc, 2013 11.5% A sappy 100% colombard from our southern French co-operative	15.50	10.95	5.75	3.95
BIN 2	Sauvignon Blanc, Montagne Noire, Vin de Pays d'Oc, 2013 12% Fresh, crisp and bursting with zesty gooseberry fruit	18.50	13.20	6.70	4.75
BIN 3	Picpoul/Sauvignon 'Les Granges', Domaine de Belle Mare, Languedoc Roussillon, IGP, 2013 12.5% An old southern French grape variety - fresh grapefruit, lemon, floral scents and a pleasing minerality	18.95	13.50	6.90	4.85
BIN 4	Sancerre, Domaine des Vieux Pruniers 2013 12.5% Aromatic, dry, complex, lithe and elegant	28.95	20.65	10.50	7.30

Sappy, luscious & refreshing

BIN 5	Blanc de Blancs, Le Rouleur, 2014 11.5% An attractive glossy, pale yellow with crispy, fresh citrus and floral aromas with lively herby apple flavours on the palate	17.50	12.50	6.35	4.50
BIN 6	Saumur Blanc, La Cabriole, Cave de Vignerons de Saumur, Loire Valley, AOC, 2013 11.5% Clear, crisp, fresh with some honey on the nose, a creaminess in the mouth and a dry finish	19.95	14.25	7.50	5.25
BIN 7	Muscadet, De Sèvre et Maine Sur Lie, Vieilles Vignes, Château de Poyet, AOC, 2013 12% Slight yeasty aromas, grapefruit flavours with a refreshing salinity	22.50	16.05	8.20	5.80
BIN 8	Chablis, Domaine Bernard Defaix, AOC, 2013 12.5% This barley and honey-scented Chablis, with that familiar minerality, is quite irresistible	29.95	21.35	10.90	7.70

Full, aromatic & flavoursome

BIN 9	Escale Chardonnay, Vin de Pays d'Oc, 2013 13% Balanced, ripe melons and hints of honey, un-oaked but with a nice buttery finish	17.95	12.80	6.50	4.60
BIN 10	Viognier, 'Le Versant', Foncalieu, Vin de Pays d'Oc, 2013 12.5% Apricots, peaches, honeyed spice and floral scents	19.50	13.90	6.95	4.95
BIN 11	Riesling, F.E. Trimbach, Alsace, 2012 12.5% Elegant and precise with flavours of peach, grapefruit and lemon	26.95	19.25	9.95	6.95
BIN 12	Chablis Premier Cru "Les Forêts" Dom, Louis Michel, 2011 13% Lean, mineral and precise with racy lemon zest	39.95	—	—	—

Champagnes et Mousseux

		Bottle	125ml
BIN 50	Saumur Blanc, NV Domaine de Brizé, AOC, 12.5% A classic saumur brut featuring the lightness, freshness, liveliness and elegance of chenin blanc	20.95	4.25
BIN 51	Saumur Rosé, NV Domaine de Brizé, AOC, 12.5% Like its sister wine above but blended with a little cabernet sauvignon	22.95	4.50
BIN 52	Champagne Gobillard Brut Tradition NV 12.5% Wonderfully elegant, and balanced wine	35.95	6.50
BIN 53	Champagne Gobillard Brut Rosé NV 12.5% Delicate, salmon pink with delicious flavours of strawberry and summer fruits and a touch of spice	49.00	8.15
BIN 54	Billecart-Salmon Champagne, Brut NV, 12% Rare, delicious and beautifully balanced, continual award winner	55.00	—
BIN 55	Billecart-Salmon Champagne, Rosé, NV, 12% Elegance and style in abundance, widely considered the finest NV Rosé on the planet	75.00	—

Vins Rouges

Fruity & soft-centred

		Bottle	500ml Carafe	250ml	175ml
BIN 21	St. Jean Vin Rouge, Vin de Pays d'Oc, 2013 12.5% Soft black, fleshy fruit with a dry finish - an excellent all rounder	15.50	10.95	5.75	3.95
BIN 22	Cabernet Sauvignon, Duras, 'Vigné-Lourac', Bergerac, 2012 12.5% Ripe, dark berry fruit, hints of pepper and a smooth finish	18.50	13.20	6.70	4.75
BIN 23	Carignan, Le Rouleur, Languedoc Roussillon, VDF, 2013 12% Red berry aromas, light and juicy with a hint of nutmeg, very quaffable	18.95	13.50	6.90	4.85
BIN 24	Corbières Château du Vieux Parc 2012 14% A blend of the Languedoc's mouvedre, grenache and carignan. Some oak-ageing lends a little complexity and structure - Bistrot Recommends	19.95	14.25	7.50	5.25
BIN 25	Grenache Noir, 'Gourmandises', IGP, 2011 13.5% Soft tannins and a sweet centre of ripe plums	19.95	14.25	7.50	5.25

Full, velvety & round

BIN 26	Minervois, Château Puicheric, Cuvée des Clots, AOC, 2011 13% Sweet and ripe with a mulberry and blackberry character - our manager's favourite	19.95	14.25	7.50	5.25
BIN 27	Merlot, Château Laulerie, Domaine Dubard, Bergerac, 2013 13% A supple and velvety palate accompanied by berry fruit aromas	20.95	14.95	7.60	5.40
BIN 28	Bordeaux, Château des Gravières, Collection Prestige, Graves, Bordeaux, AOC, 2011 13% Deep garnet-red with toasty aromas of prunes, cedar wood and liquorice. Hand-picked 75% merlot and 25% cabernet sauvignon	28.50	—	—	—
BIN 29	Pinot Noir, Domaine Bertagna, Hautes Côtes de Nuits, Burgundy, 2011 13% Rich cherry fruit, florally perfumed, ripe, rich and elegant	30.50	—	—	—

Deep, hearty & toothsome

BIN 30	Syrah, Cave de Saint Desirat, l'Ardèche, IGP 2012 12.5% Sturdy with bags of luscious black fruit	19.95	14.25	7.50	5.25
BIN 31	Côtes du Rhône, Laudun-Chusclan, AOC 2013 13% A lightly perfumed combination of pepper, spice and berry fruit	20.95	14.95	7.60	5.40
BIN 32	Malbec, Château Bovila, Cahors 2011 13% Deep ruby with aromas of red currants, candied peel and lively Assam	24.95	—	—	—
BIN 33	Chinon, 'Tradition', Pierre Sourdais, Loire Valley, 2012 12.5% Supple and smooth with juicy red fruit and a warming touch of pepper	27.95	19.95	10.15	7.20
BIN 34	Châteauneuf-du-Pape, Réserve des Oliviers, Maison Paul Jourdan, Rhône, 2011 15% Deep and glossy ruby red with a wonderful nose of dark fruits and spice; generous and warming	37.50	—	—	—

Vins Rosés

		Bottle	500ml Carafe	250ml	175ml
BIN 41	St. Jean Vin Rosé, Vin de Pays d'Oc, 2013 12% A hint of raspberries and a touch of spice. Dry and refreshing	16.95	12.10	6.15	4.35
BIN 42	Côtes de Provence Rosé, La Vidaubanaise, AOC, 2013 12.5% A premium rosé with structure and elegance, subtle herbs and spice amid the ripe red fruit. The palate is dry with a clean, fresh finish	21.50	15.50	7.95	5.50

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Please see our desserts menu for dessert wines and port. Please note that vintages may change without prior notice.
Wines sold by the glass are also available in a 125ml measure.