

PRIX FIXE LUNCH MENU

One course 8.95 • Two courses 10.95
Three courses 12.95

ORIGINAL **PIERRE** DEPUIS 1994
LE BISTROT

Starters

Starters served with gluten free bread and Lescure butter 95p supplement

Soup of the day

Baked mushroom ramekin and Gruyère cheese with (or without ) Alsace bacon

Roasted butternut squash, crumbled Ste Maure goats' cheese, marinated artichoke hearts, toasted pumpkin seeds, honey and lemon dressing with (or without ) Bayonne ham **New**

Chicken liver parfait with gluten free toast and red onion confiture

Baked St. Marcellin (mild, creamy and nutty flavoured cheese from Isère, in the Rhône-Alpes region) with rosemary, served with lightly spiced pear chutney and gluten free toast

Smoked haddock risotto with leeks, garden peas and pea shoots **New**

Mains

Main courses served with today's selection of potatoes and vegetables, salad or French fries

Honey-glazed slow-cooked pork with braised puy lentils, Dijon mustard and crushed crackling

Grilled chicken breast with creamed leeks, white wine and parmesan

Slow-braised beef with shallots, red wine, mushrooms and bacon

Pan-fried flattened minute steak with skinny French fries and black pepper butter 1.00 supplement

Lighter main course dishes served with salad or French fries

Searched peppered fillet of salmon with minted pea purée and sauce vierge **New**

Smoked chicken and avocado salad with toasted seeds, lemon and mint dressing

 Marinated and grilled halloumi cheese with a super salad of linseeds, broad beans, puy lentils, baby leaves, mint, pomegranate and a baby caper and harissa vinaigrette **New**



— GLUTEN FREE —

Appetisers

Enjoy one of our delicious appetisers

 Mixed marinated Provençal olives 2.95

Mini chorizos roasted in honey 3.50

 Whole roasted garlic bulb with gluten free bread, extra virgin olive oil and balsamic vinegar 3.75

Red pepper and anchovy tapenade with gluten free bread 3.00

Thin slices of French 'Label Rouge' saucisson from the Beaujolais region, with cornichons and gluten free bread 3.50

Sides

Roasted field mushrooms with garlic 3.25

French beans with toasted almond flakes 3.25

Black pepper roasted cauliflower 3.25

Braised red cabbage 3.25

Dauphinoise potatoes 3.50

French fries 2.95

House salad 2.95

Desserts

Classic vanilla crème brûlée

Lemon and passion fruit posset

Vanilla ice cream with toasted almonds

Choice of ice cream and sorbets

Cheese board

 Vegetarian dishes

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www.lebistrotpierre.co.uk