

# EVENING MENU

## SMALL PLATES

Perfect as an appetiser, or try a few as a starter.

Any 3 small plates for just £10, Sunday – Thursday evenings

<b>Spiced whitebait</b> <span>GF</span> <span>New</span> £3.50	<b>Roasted garlic bulb</b> <span>V</span> <span>Ve</span> <span>GF</span> <span>New</span> £3.95
With garlic aioli	Oven roasted, with sourdough, olive oil and balsamic vinegar
<b>Tapenade</b> <span>GF</span> £3.50	<b>Scampi</b> <span>New</span> £3.95
Red pepper and anchovy tapenade with sourdough croûtes	With garlic aioli
<b>Mini chorizos</b> <span>GF</span> £3.95	<b>Goats' cheese bruschetta</b> <span>V</span> <span>New</span> £3.75
Mini chorizos roasted in honey	Whipped goats' cheese, beetroot and apple relish (vegan option available <span>Ve</span> )
<b>Houmous</b> <span>V</span> <span>Ve</span> <span>GF</span> <span>New</span> £2.95	<b>Smoked haddock bruschetta</b> <span>New</span> £3.95
With sourdough croûtes	Smoked haddock paté with chives and baby capers
<b>Saucisson</b> <span>GF</span> £3.95	<b>Bayonne ham bruschetta</b> <span>New</span> £3.95
Thinly sliced artisan salami from the foothills of Provence served with cornichons	Bayonne ham, whipped goats' cheese and pesto
<b>Olives</b> <span>V</span> <span>Ve</span> <span>GF</span> £2.95	
Mixed marinated olives	
<b>Duck croquettes</b> <span>New</span> £4.25	
With Dijon mayonnaise	

## TO SHARE

<b>Assiette Pierre</b> <span>GF</span> <span>New</span> £14.95	<b>Camembert</b> <span>GF</span> <span>New</span> £11.95
A sharing board of Bayonne ham, saucisson, houmous, red pepper and anchovy tapenade, cornichons, mixed olives and toasted sourdough	Whole baked Normandy Camembert with toasted sourdough and red onion confiture

## STARTERS

All served with complimentary freshly baked French bread and butter.

<b>French onion soup</b> <span>V</span> <span>GF</span> <span>New</span> £5.95	<b>Winter risotto</b> <span>V</span> <span>GF</span> <span>New</span> £5.95
With a toasted Le Saint Mont cheese croûton (vegan option available <span>Ve</span> )	Kale, crumbled goats' cheese, roasted butternut squash, celeriac, crispy sage and truffle oil (vegan option available <span>Ve</span> )
<b>Calamari</b> <span>GF</span> £6.50	<b>Chicken liver parfait</b> <span>GF</span> <span>New</span> £6.25
Lightly spiced crispy fried squid with garlic aioli	With grilled artisan bread and red onion confiture
<b>Goan king prawns</b> <span>New</span> <span>GF</span> <span>New</span> £7.95	<b>Crab remoulade</b> <span>New</span> <span>GF</span> <span>New</span> £6.95
King prawns sautéed with an Indian spiced butter served with grilled artisan bread	White crab meat, celeriac, apple and lemon remoulade with toasted sourdough
<b>Toast et champignons</b> <span>GF</span> <span>New</span> £5.95	<b>Vietnamese crispy beef salad</b> <span>New</span> £6.25
Toasted sourdough topped with fricassée of mushrooms with (or without <span>V</span> ) smoked Alsace bacon (vegan option available <span>Ve</span> )	With soy, chilli, ginger, coriander and sesame seeds
<b>Baked goats' cheese</b> <span>V</span> <span>N</span> <span>GF</span> <span>New</span> £5.95	<b>Crispy Brie</b> <span>V</span> £5.95
Baked goats' cheese with marinated beetroot, chicory, watercress, toasted walnuts and grain mustard dressing	Deep-fried Brie in a crisp rosemary crumb, with dressed leaves and plum chutney

## OVEN ROAST CHICKEN

Marinated and roasted half chicken – tender, succulent and crispy.

£12.95 with one side | £14.95 with two sides

(1) Choose your flavour

<b>Provençale</b> <span>GF</span>	<b>Forestière</b> <span>GF</span>	<b>Moroccan</b> <span>GF</span>
Roasted peppers, cherry tomatoes, olives and pesto	Mushrooms, crispy Alsace bacon and thyme	Spice rub, harissa, coriander and lemon

(2) Please refer to our sides section to make your choice

## STEAK & GRILLS

Our steaks are from prime pasture-fed Scottish beef, matured for at least 21 days. Served with pommes frites and a choice of roasted garlic and parsley butter or green peppercorn and brandy sauce.

<b>Steak-frites</b> <span>GF</span> £11.95	<b>House burger</b> £12.95
7oz pan-seared minute steak (bavette cut, served pink)	100% prime British beef burger, Le Saint Mont Cheese, gherkins, relish, plum tomatoes and lettuce served with pommes frites
<b>Rump</b> <span>GF</span> £16.95	<b>Bayonne &amp; bleu burger</b> £13.95
8oz rump steak (best cooked slightly rare)	Our Burger Maison with Bayonne ham and Le Saint Flour Bleu cheese
<b>Sirloin</b> <span>GF</span> £19.95	
8oz sirloin steak	
<b>Fillet</b> <span>GF</span> £21.95	
7oz fillet steak	

## VEGETARIAN & VEGAN

(Please ask a team member for our full vegan menu)

<b>Winter risotto</b> <span>V</span> <span>GF</span> <span>New</span> £12.95	<b>Moroccan roasted vegetable salad</b> <span>V</span> <span>Ve</span> <span>GF</span> <span>New</span> £9.95
Kale, crumbled goats' cheese, roasted butternut squash, celeriac, crispy sage and truffle oil (vegan option available <span>Ve</span> )	Harissa roasted butternut squash, celeriac and beetroot with super grains, pomegranate seeds, tarragon, mixed leaves and an orange dressing
<b>Tagine de légumes</b> <span>V</span> <span>GF</span> <span>New</span> £11.95	<b>Add grilled chicken</b> £11.95
Roasted root vegetables, chickpea and apricot tagine with couscous tabbouleh and mint yogurt dressing (vegan option available <span>Ve</span> )	<b>Add goats' cheese</b> £11.95
	<b>Add both</b> £13.95

## BISTROT CLASSICS

<b>Poulet chasseur</b> <span>GF</span> £13.95	<b>Honey-glazed pork medallions</b> £14.75
Pan-fried chicken breast in a classic chasseur sauce of mushrooms, thyme, concassé tomato and red wine with pomme purée and seasonal vegetables	With Morteau sausage, caramelised apples, Dijon beurre blanc, dauphinoise potatoes and seasonal vegetables
<b>Bœuf bourguignon</b> <span>GF</span> £14.95	<b>Pan-fried duck breast</b> <span>GF</span> £16.95
Our signature dish – braised beef with shallots, red wine, mushrooms and bacon with pomme purée and honey-roasted carrots	Barbary duck breast from Western France with dauphinoise potatoes, blackberry jus and seasonal vegetables

## FISH & LIGHTER DISHES

<b>Vietnamese crispy beef salad</b> <span>New</span> £12.95	<b>Fishcake</b> <span>GF</span> £11.95
With soy, chilli, ginger, coriander and sesame seeds	With sautéed spinach, soft poached egg, Dijon and herb beurre blanc and seasonal vegetables
<b>Cæsar salad</b> <span>New</span> £9.95	<b>Moules-frites</b> £13.95
Cos lettuce, artisan bread croûtons, Le Saint Mont cheese and Caesar dressing	Rope-grown mussels with your choice of sauce and pommes frites:
<b>Add grilled chicken</b> £11.95	<b>Marinières</b> <span>GF</span> White wine, onions, parsley, thyme and fresh cream
<b>Sea bass</b> <span>GF</span> <span>New</span> £14.95	<b>Or</b>
With creamy saffron curried mussels, samphire, seasonal vegetables and potatoes	<b>Thai</b> <span>GF</span> Yellow curry, coriander, red chilli, lime and coconut cream

## SIDES

<b>Superfood side salad</b> <span>V</span> <span>Ve</span> <span>New</span> £3.50	<b>Creamed spinach</b> <span>V</span> <span>GF</span> £3.25
Grains, couscous, mixed leaves and pomegranate seeds	<b>Couscous tabbouleh</b> £2.95
<b>House salad</b> <span>V</span> <span>Ve</span> <span>GF</span> £3.25	<b>Pommes frites</b> <span>V</span> <span>Ve</span> <span>GF</span> £2.95
<b>French beans</b> <span>V</span> <span>N</span> <span>GF</span> £3.50	<b>Dauphinoise potatoes</b> <span>V</span> <span>GF</span> £3.50
With toasted almond flakes	<b>Super grain slaw</b> <span>V</span> <span>Ve</span> <span>New</span> £3.25
<b>Sautéed buttered kale</b> <span>V</span> <span>GF</span> <span>New</span> £3.25	
<b>Roasted field mushrooms</b> <span>V</span> <span>GF</span> £3.25	

BISTROT  
PIERRE  
1994

# EVENING MENU

## DESSERTS

<b>Frangipane</b> <span>V</span> <span>N</span> £5.50	<b>Chocolate brownie</b> <span>V</span> <span>N</span> £5.75
Warm baked apple and pear frangipane with vanilla crème fraîche and toasted pistachios	With warm chocolate sauce and salted caramel ice cream
<b>Mocha panna cotta</b> <span>N</span> <span>New</span> £5.50	<b>Crème brûlée</b> <span>V</span> <span>GF</span> £5.95
With almond and pistachio crumble	Our signature dessert – a French classic. Vanilla crème brûlée freshly made by our chefs every day
<b>Sticky toffee pudding</b> <span>V</span> £5.50	<b>Valrhona chocolate mousse</b> <span>V</span> <span>N</span> <span>New</span> £5.75
With vanilla ice cream	With meringue
<b>Ice cream &amp; sorbet</b> <span>V</span> <span>*</span> £4.95	<b>Tarte au citron</b> <span>V</span> <span>GF</span> £5.95
Award-winning West Country farm organic ice cream and sorbets. Choose from: <b>Chocolate chip, Vanilla clotted cream, Strawberry, Salted Caramel, Raspberry sorbet, Mango sorbet</b> (vegan option available <span>Ve</span> )	Caramelised lemon tart with raspberry sorbet

### **BiStrot crêperie** V New £5.50

Traditional French crêpes your way. Choose vanilla ice cream or crème Chantilly. Then choose your filling:

Chocolate  
Toffee and banana N  
Suzette  
Mixed berry compôte  
Lemon

## CHEESE

£6.50

Three regional cheeses served with biscuits, celery and red onion confiture.

<b>Camembert</b> <span>*</span>	<b>Sainte Maure</b> <span>*</span>
A smooth, mild and buttery Camembert from the southwest of Paris	A smooth and soft goats' cheese from the Loire region
<b>Le Saint Flour Bleu</b> <span>V</span> <span>*</span>	
A rich and well-balanced creamy blue cheese	

### Dietary Information

V These dishes are suitable for vegetarians. Ve These dishes are suitable for vegans.

GF These dishes are suitable for a gluten-free diet. Please advise your server. \* These dishes can be made suitable for a gluten-free diet, please ensure you clearly advise your server that you require a gluten-free option. N These dishes contain nuts. Nuts, nut oils and derivatives are used in our kitchen. We handle all allergens including nuts, nut oils and derivatives and gluten in our kitchen and cannot guarantee our dishes are allergen-free. Some dishes may contain bones. We have a separate children's menu or we are happy to charge 50% less for smaller portions of selected dishes on our menus. We can provide a detailed list of all allergens used in our kitchen on request. If you do have an allergy please alert your server before ordering. The ingredients used in all of our dishes may vary occasionally, subject to availability. There is a 10% discretionary service charge for all tables of eight or more. All service charges and tips go directly to our team.

Winter 2019

## APÉRITIFS & COCKTAILS

<b>Aperol Spritz</b> £6.25	<b>Grand Mimosa</b> £6.50
Aperol and Veuve Devienne sparkling wine topped with soda	Veuve Devienne sparkling wine, Cointreau and orange juice
<b>St. Germain Spritz</b> £6.25	<b>Bloody Mary</b> £6.50
St. Germain elderflower liqueur and Veuve Devienne sparkling wine topped with soda	Russian Standard vodka, tomato juice, Worcestershire sauce and Tabasco sauce
<b>Bucks Fizz</b> £4.95	<b>Kir Royal</b> £4.95
Veuve Devienne sparkling wine and orange juice	Veuve Devienne (125ml) French sparkling wine and crème de cassis
<b>Cucumber Spritz</b> £6.25	
White wine, St. Germain elderflower liqueur, Fever-Tree Indian Tonic Water and cucumber	

## GINS

Working in partnership with Fever-Tree, our G&Ts include a single measure of gin paired with the perfect Fever-Tree mixer. Feel free to swap your tonic or mixer to another if you wish.

<b>CLASSIC DRY</b>	<b>FRUITY</b>
<b>SipSmith London Dry</b> (41.6%) £6.25	<b>Warner Edwards Rhubarb</b> (40%) £6.50
Bold, complex and aromatic traditional London Dry Gin with dry juniper and a hint of zesty, citrus freshness. Paired with Fever-Tree Indian Tonic Water	Sweet and tangy with British rhubarb. Paired with Fever-Tree Ginger Ale or tonic water
<b>FLORAL</b>	<b>Brockmans</b> (40%) £6.25
<b>Hendrick's</b> (41.4%) £6.25	Subtle notes of berry give an intensely smooth taste. Paired with Fever-Tree Refreshingly Light Tonic Water
Uniquely distilled with the infusion of rose and cucumber. Paired with Fever-Tree Elderflower Tonic	<b>Pinkster</b> (37.5%) £6.25
<b>The Botanist</b> (46%) £6.50	With hints of real raspberries and an exceptionally smooth finish. Paired with Fever-Tree Mediterranean Tonic Water
A distinctive, floral gin with 22 botanicals local to the Island of Islay. Paired with Fever-Tree Indian Tonic Water	
<b>CITRUS</b>	<b>Double up your G&amp;T for an additional £2.50</b>
<b>Bombay Sapphire</b> (40%) £5.75	
Citrus and juniper flavours combined with an elegant light spicy finish. Paired with Fever-Tree Mediterranean Tonic Water	

## SPIRITS

25ml / 50ml

<b>Russian Standard Vodka</b> £2.75 / £4.95	<b>Jose Cuervo Gold Tequila</b> £2.95 / £5.00
<b>Grey Goose Vodka</b> £4.25	<b>Jack Daniel's</b> £2.95 / £5.00
<b>Bacardi Superior</b> £2.75 / £4.95	<b>Bell's Whisky</b> £2.75 / £4.95
<b>Bombay Sapphire</b> £3.50	<b>Jameson Irish</b> £3.50
<b>Lamb's Navy Rum</b> £2.75 / £4.95	<b>Glenmorangie 10 Year Malt</b> £3.50
<b>Havana Club 3 Year Rum</b> £2.95 / £5.00	

## BEERS & CIDERS

<b>DRAUGHT</b>	<b>BOTTLES</b>
<b>Vedett Extra Blond</b> £4.95	<b>Meteor Bière d'Alsace</b> £3.75
5% (Pint)	4.6% (330ml)
<b>5% (Schooner)</b> £3.25	<b>Meteor Classic '27</b> £4.50
	5.0% (330ml)
<b>BOTTLES</b>	<b>Bolée d'Armorique Cidre Breton</b> £3.50
<b>Regional Bottled Ale</b> £4.10	5.0% (330ml)
500ml	<b>Beck's Blue Alcohol-Free</b> £2.95
<b>Leffe Blonde</b> £3.95	(275ml)
6.6% (330ml)	
<b>Kronenbourg 1664</b> £3.50	
5.0% (275ml)	

## SOFT DRINKS

<b>Fresh Orange Juice</b> (250ml) £2.95	<b>Fever-Tree Tonics and Mixers</b> (200ml) £2.30
<b>Orangina</b> (250ml) £2.60	Indian Tonic Water
<b>Belvoir Elderflower Pressé</b> (250ml) £2.95	Refreshingly Light Tonic Water
<b>Belvoir Raspberry Lemonade</b> (250ml) £2.95	Elderflower Tonic Water
<b>Pago Fruit Drinks</b> (200ml) £2.75	Mediterranean Tonic Water
Please ask your server for available flavours	Spiced Orange Ginger Ale
<b>Coca-Cola, Diet Coke and Coca-Cola Zero Sugar</b> (330ml) £2.95	Ginger Ale
<b>Pepsi and Diet Pepsi</b> (250ml) £2.60	<b>Schweppes Mixers</b> £1.35
<b>Lemonade</b> (250ml) £2.60	(125ml)
	<b>Fentimans Ginger Beer</b> £2.75
	(275ml)
	<b>Britvic Cordial</b> £0.40
	Lime, orange or blackcurrant
	<b>Evian Still Mineral Water</b> £1.95 / £2.95
	(330ml/750ml)
	<b>Perrier Sparkling Water</b> £1.95 / £2.95
	(330ml/750ml)

## HOT DRINKS

<b>Espresso</b> £1.95	<b>Flat white</b> £2.65
<b>Double Espresso</b> £2.25	<b>Floater Coffee</b> £2.75
<b>Macchiato</b> £1.95 / £2.25	<b>Liqueur Coffee</b> £4.95
<b>Café</b> £2.30	<b>Traditional / Herbal Tea</b> £2.00
<b>Americano</b> £2.25	Choose from Earl Grey, Green, Peppermint and Camomile or fruit tea
<b>Cappuccino / Latte</b> £2.75	
<b>Mocha / Hot Chocolate</b> £2.75	

BISTROT  
PIERRE  
1994