



# Father's Day

## Sunday 16th June

2 courses 16.95 · 3 courses 19.95

BISTROT  
**PIERRE**  
1994

### TO START

**La boisson de papa** 6.95  
Martell VS Cognac and Fever-Tree Spiced Orange Ginger Ale. Enjoy as an aperitif or after lunch as an Digestif.

**Vedett Extra Blond**  
5% (Draught pint) 4.95  
5% (Draught schooner 285ml) 3.25

**Aperol Spritz** 6.25  
Aperol and Veuve Devienne sparkling wine topped with soda

**Meteor Classic '27** 4.50  
5.0% (330ml)

**Hendrick's G&T** 6.25  
Uniquely distilled with the infusion of rose and cucumber. Paired with Fever-Tree Elderflower Tonic.

**Warner Edwards Rhubarb G&T** 6.50  
Sweet and tangy with British rhubarb. Paired with Fever-Tree Ginger Ale or tonic water.

### APPETISERS

**Mini chorizos** 3.95 GF  
Mini chorizos roasted in honey

**Houmous** 2.95 V V6 GF  
With sourdough croûtes

**Olives** 2.95 V V6 GF  
Mixed marinated olives

**Roasted garlic bulb** 3.95 V V6 GF  
Oven roasted, with sourdough, olive oil and balsamic vinegar

**Spiced whitebait** 3.50 GF  
With garlic aioli

### STARTERS

All served with complimentary freshly baked French bread and butter

**Soup** V GF  
Potato and leek soup with crème fraîche, chives and truffle oil

**Duck and pork rillettes** GF  
Slow cooked shredded duck and pork pâté with sourdough toast and cornichons

**Calamari** GF  
Lightly spiced crispy fried squid with garlic aioli

**Crispy Brie** V  
Deep-fried Brie in a crisp rosemary crumb, with dressed leaves and plum chutney

**Scallops** GF N  
Pan-fried scallops with Alsace bacon and hazelnut garlic butter  
2.50 supplement

**Chicken liver parfait** GF  
With grilled artisan bread and red onion confiture

**Baked goat's cheese** V GF N  
Baked goat's cheese with marinated beetroot, chicory, watercress, toasted walnuts and grain mustard dressing

**Toast et champignons** GF  
Toasted sourdough topped with fricassée of mushrooms with (or without V) smoked Alsace bacon (vegan option available V6)

**Salmon blini** GF  
Classic smoked salmon blini, dill crème fraîche, capers and lemon  
1.50 supplement

**Spring risotto** V GF  
Asparagus, French beans, Petit Pois, edamame beans, spinach, tarragon and parsley (vegan option available V6)

### MAINS

All main courses are served with fresh seasonal vegetables and potatoes, salad or pommes frites (unless specified)

Steaks are served with pommes frites and a choice of green peppercorn and brandy sauce or roasted garlic and parsley butter

**Bœuf bourguignon** GF  
Braised beef with shallots, red wine, mushrooms and bacon with pomme purée and honey-roasted carrots

**Moroccan lamb** N  
Pan-fried shoulder of lamb with spiced chickpea cassoulet, mint yogurt and a harissa dressing 1.95 supplement

**Fillet steak** GF  
Pan-fried Scottish pasture-fed 21 day-aged 7oz fillet steak  
5.95 supplement

**Chicken printanier** GF  
Pan-fried chicken breast with asparagus, fricassée of wild mushrooms, peas, truffle oil and tarragon

**Fillet of cod with Bayonne ham** GF  
Roasted cod fillet wrapped in Bayonne ham with creamed spinach and a herb beurre blanc sauce

**8oz Rump steak** GF  
Pan-fried Scottish pasture-fed 21 day-aged steak (best cooked slightly rare)  
1.50 supplement

#### SUNDAY ROASTS GF

All our Sunday roasts are served with roast potatoes, seasonal vegetables, Yorkshire pudding and red wine gravy.  
Choose from:

Roast rump of beef

Roast pork loin and crackling

Roast turkey with pork, chestnut and apricot stuffing N

#### Thai fishcake

Spiced fishcake of salmon, haddock, chilli, lemongrass, ginger, coriander and lime with a crunchy asian slaw and sweet chilli sauce

#### Steak-Frites GF

Pan-seared minute steak (bavette cut, served pink)

#### Super salad V GF N

Watercress, broccoli, beetroot, couscous, super grains, parsley and pomegranate topped with toasted seeds, spiced chickpeas and mint yogurt dressing with marinated halloumi V GF or grilled chicken GF

Add both for 1.50 (vegan option available V6)

#### House burger

100% prime British beef burger, Le Saint Mont Cheese, gherkins, relish, plum tomatoes and lettuce served with pommes frites

#### Tagine de légumes V GF N

Roasted root vegetables, chickpea and apricot tagine with couscous tabbouleh and mint yogurt dressing (vegan option available V6)

### SIDES

Roast potatoes 3.25 V V6 GF

Dauphinoise potatoes 3.50 V GF

House salad 3.25 V V6 GF

French beans 3.50 V GF N  
With toasted almond flakes

Roasted garlic field mushrooms 3.25 V GF

Creamed spinach 3.25 V GF

Pommes frites 2.95 V V6 GF

### DESSERTS & CHEESE

The perfect finish to your meal

**Chocolate brownie** V N  
With warm chocolate sauce and salted caramel ice cream

**Eton mess** GF N  
Strawberry ice cream with fresh strawberries, crushed meringue, marshmallows, pistachios, strawberry coulis and crème Chantilly

**Crème brûlée** V GF  
Our signature dessert – a French classic. Vanilla crème brûlée freshly made by our chefs every day

**Vanilla panna cotta** GF  
With a mixed berry compôte

**Sticky toffee pudding** V  
With vanilla ice cream

#### BiStrot crêperie V

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 •

**Classic tarte suzette** V N  
Orange, chocolate and vanilla tart, crème Chantilly and flaked almonds

**Ice cream & sorbets** V GF  
Award-winning West Country farm organic ice cream and sorbets. Please ask your server for flavours (vegan option available V6)

**Cheese board** GF  
Our typical rustic French cheese board of: Camembert, Le Saint Flour Bleu V and Le Saint Mont des Alpes V. Served with biscuits, celery and red onion confiture

# Drinks menu

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## APÉRITIFS & COCKTAILS

### Aperol Spritz 6.25

Aperol and Veuve Devienne sparkling wine topped with soda

### St. Germain Spritz 6.25

St. Germain elderflower liqueur and Veuve Devienne sparkling wine topped with soda

### Bucks Fizz 4.95

Veuve Devienne sparkling wine and orange juice

### Cucumber Spritz 6.25

White wine, St. Germain elderflower liqueur, Fever-Tree Indian tonic and cucumber

### Grand Mimosa 6.50

Veuve Devienne sparkling wine, Cointreau and orange juice

### Bloody Mary 6.50

Russian Standard vodka, tomato juice, Worcestershire sauce and Tabasco sauce

### Kir Royal 4.95

Veuve Devienne (125ml) sparkling wine and crème de cassis

### Pimm's 3.50

Pimm's No.1 (50ml) and lemonade

## GINS

Working in partnership with Fever-Tree, our G&T's 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.

### CLASSIC DRY

#### Sipsmith London Dry 41.6% 6.25

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.

### CITRUS

#### Bombay Sapphire 40% 5.75

Citrus and juniper flavours combined with an elegant light spicy finish. Paired with Fever-Tree Mediterranean Tonic Water.

### FLORAL

#### Hendrick's 41.4% 6.25

Uniquely distilled with the infusion of rose and cucumber. Paired with Fever-Tree Elderflower Tonic.

#### The Botanist 46% 6.50

A distinctive, floral gin with 22 botanicals local to the Island of Islay. Paired with Fever-Tree Indian Tonic Water.

### FRUITY

#### Warner Edwards Rhubarb 40% 6.50

Sweet and tangy with British rhubarb. Paired with Fever-Tree Ginger Ale or tonic water.

#### Brockmans 40% 6.25

Subtle notes of berry give an intensely smooth taste. Paired with Fever-Tree Refreshingly Light Tonic Water.

#### Pinkster 37.5% 6.25

With hints of real raspberries and an exceptionally smooth finish. Paired with Fever-Tree Mediterranean Tonic Water.

Double up your G&T for an additional £2.50

## BEERS & CIDERS

### DRAUGHT

Vedett Extra Blond 5.0% (Pint) 4.95

Vedett Extra Blond 5.0% (Schooner 285ml) 3.25

### BOTTLES

Regional Bottled Ale (500ml) 4.10

Lefte Blonde 6.6% (330ml) 3.95

Kronenbourg 1664 5.0% (275ml) 3.50

Meteor Bière d'Alsace 4.6% (330ml) 3.75

Meteor Classic '27 5.0% (330ml) 4.50

Bolée d'Armorique Cidre Breton 5.0% (330ml) 3.50

Beck's Blue Alcohol-Free (275ml) 2.95

## SPIRITS

Russian Standard Vodka (25ml) 2.75 | (50ml) 4.95

Grey Goose Vodka (25ml) 4.25

Bacardi Superior (25ml) 2.75 | (50ml) 4.95

Lamb's Navy Rum (25ml) 2.75 | (50ml) 4.95

Havana Club 3 Year Rum (25ml) 2.95 | (50ml) 5.00

Jose Cuervo Gold Tequila (25ml) 2.95 | (50ml) 5.00

Jack Daniel's (25ml) 2.95 | (50ml) 5.00

Bell's Whisky (25ml) 2.75 | (50ml) 4.95

Jameson Irish (25ml) 3.50

Glenmorangie 10 Year Malt (25ml) 3.50

Sipsmith London Dry Gin (25ml) 3.95

Bombay Sapphire Gin (25ml) 3.50

Hendrick's Gin (25ml) 3.95

The Botanist Gin (25ml) 4.25

Warner Edwards Rhubarb Gin (25ml) 4.25

Brockmans Gin (25ml) 3.95

Pinkster Gin (25ml) 3.95

## SOFT DRINKS

Fresh Orange Juice (250ml) 2.95

Orangina (250ml) 2.60

Belvoir Elderflower Pressé (250ml) 2.95

Belvoir Raspberry Lemonade (250ml) 2.95

Pago Fruit Drinks (200ml) 2.75

Pago premium juices are directly pressed, using only natural ingredients. Please ask your server for available flavours

Coca-Cola, Diet Coke and Coca-Cola Zero Sugar (330ml) Served in the iconic glass contour bottle 2.95

Pepsi & Diet Pepsi (250ml) 2.60

Lemonade (250ml) 2.60

### Fever-Tree Tonics and Mixers

Indian Tonic Water  
Refreshingly Light Tonic Water  
Mediterranean Tonic Water  
Elderflower Tonic Water  
Ginger Ale  
Spiced Orange Ginger Ale (200ml) 2.30

Schweppes Mixers (125ml) 1.35

Fentimans Ginger Beer (275ml) 2.75

Britvic Cordial 0.40  
Lime, orange or blackcurrant

Evian Still Mineral Water (330ml/750ml) 1.95 | 2.95

Perrier Sparkling Water (330ml/750ml) 1.95 | 2.95

## HOT DRINKS

Espresso/Double Espresso 2.10 | 2.40

Macchiato 2.40

Café 2.40

Americano 2.40

Cappuccino/Latte 2.85

Mocha/Hot Chocolate 2.85

Flat white 2.85

Floater Coffee 2.90

Liqueur Coffee 5.25

Traditional/Herbal Tea 2.10

Choose from Earl Grey, Green, Peppermint and Chamomile or fruit tea

These dishes: **V** are suitable for vegetarians **W** are suitable for vegans **G** are suitable for a gluten-free diet, please advise your server **GF** can be made suitable for a gluten-free diet, please clearly advise your server that you need a gluten-free option **N** 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. 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. **Spring 2019**