



# Mother's Day

Sunday 31st March · 3 courses 19.95

BISTROT  
**PIERRE**  
1994

## THE PERFECT START

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

**Gin Fizz 6.25**  
Bombay Sapphire gin (25ml) with Elderflower Fever-Tree tonic and blackberry syrup over ice.

**Pinkster G&T 6.25**  
With hints of real raspberries and an exceptionally smooth finish. Paired with Fever-Tree Mediterranean Tonic Water.

**Kir Royal 4.95**  
Veuve Devienne (125ml) French sparkling wine and crème de cassis

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

**Chanel No.6 6.95**  
Russian Standard vodka, Chambord raspberry liqueur, pineapple juice and Veuve Devienne sparkling wine.

**MOCKTAILS**  
**Berry Spritz 4.50**  
Fresh raspberries and lime, cranberry juice and lemonade.

**Virgin Moscow Mule 3.95**  
Fever-Tree Ginger Ale, apple juice, fresh lime and mint.

## APPETISERS

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

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

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

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

**Duck croquettes 4.25**  
With Dijon mayonnaise

**Spiced whitebait 3.50 GF**  
With garlic aioli

## STARTERS

All served with complimentary freshly baked French bread and butter

**Potato & leek soup V GF**  
With crème fraîche, chives and truffle oil

**Asparagus V GF**  
Steamed seasonal asparagus with a light herb vinaigrette

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

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

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

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

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

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

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

**Vietnamese crispy beef salad**  
With soy, chilli, ginger, coriander and sesame seeds

## 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

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

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

**Salmon GF**  
Pan-fried salmon fillet with green beans, sun-blushed tomatoes and sauce vierge

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

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

**Spring vegetable and goats' cheese tart V**  
Caramelised onion, tenderstem broccoli, asparagus and goats' cheese tart with dressed leaves and Dijon beurre blanc

### SUNDAY ROASTS \*

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

**Risotto primavera V GF**  
Asparagus, French beans, Petit Pois, edamame beans, shallots, tarragon and parsley (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

**Fishcake GF**  
On sautéed spinach with soft poached egg, Dijon and herb beurre blanc

**Moroccan roasted vegetable salad V V6 \***  
Harissa roasted butternut squash, celeriac and beetroot with super grains, pomegranate seeds, tarragon, mixed leaves and an orange dressing.  
With grilled chicken or goats' cheese

### SIDES

House salad 3.25 V V6 GF

French beans 3.50 V GF N  
With toasted almond flakes

Sautéed buttered kale 3.25 V GF

Roasted garlic field mushrooms 3.25 V GF

Creamed spinach 3.25 V GF

Pommes frites 2.95 V V6 GF

Dauphinoise potatoes 3.50 V GF

## DESSERTS & CHEESE

The perfect finish to your meal

**Eton mess N GF**  
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

**Tarte au citron V GF**  
Caramelised lemon tart with raspberry sorbet

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

**Sharing plate for two V N**  
Share a classic crème brûlée, tarte au citron and chocolate brownie with warm chocolate sauce and salted caramel 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 •

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

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

**Cheese board \***  
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

## 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.

Double up your G&T for an additional £2.50

### 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 Botaniŝt 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.

#### Pinkŝter 37.5% 6.25

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

## BEERS & CIDERS

### DRAUGHT

Vedett Extra Blond 5.0% (Pint) 4.95

Vedett Extra Blond 5.0% (Schooner) 3.25

### BOTTLES

Regional Bottled Ale (500ml) 4.10

Lefŝe 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 Botaniŝt Gin (25ml) 4.25

Warner Edwards Rhubarb Gin (25ml) 4.25

Brockmans Gin (25ml) 3.95

Pinkŝter 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  
Please ask your server for available flavours

Coca-Cola, Diet Coke and Coca-Cola Zero Sugar (330ml) 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 1.95 | 2.25

Macchiato 1.95 | 2.25

Café 2.30

Americano 2.25

Cappuccino/Latte 2.75

Mocha/Hot Chocolate 2.75

Flat white 2.65

Floater Coffee 2.75

Liqueur Coffee 4.95

### Traditional/Herbal Tea 2.00

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



These dishes: **V** are suitable for vegetarians **W** are suitable for vegans **GF** are suitable for a gluten-free diet, please advise your server **CF** 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. Winter 2019