

# BISTROT PIERRE

PLEASE ASK YOUR SERVER  
FOR TODAY'S SPECIALS

## PETITS PLATS

<b>HAM &amp; CHEESE CROQUETTES</b> With our homemade roasted tomato dip (407kcal)	4.50
<b>MINI CHORIZOS</b> <sup>GF</sup> Roasted in honey (460kcal)	4.50
<b>TOMATO &amp; MOZZARELLA ARANCINI</b> <sup>V</sup> With our homemade roasted tomato dip (364kcal)	4.25
<b>HOUMOUS</b> <sup>* V VE</sup> With toasted pitta bread (334kcal)	3.75
<b>RUSTIC GARLIC BREAD</b> <sup>V</sup> Sourdough baguette with garlic and herb butter (584kcal)	3.95
<b>OLIVES</b> <sup>GF V VE</sup> Mixed marinated pitted olives (251kcal)	3.25

## ENTRÉES

<b>BREAD BASKET</b> <sup>V</sup> A basket of rustic sourdough and traditional baguette and butter (350kcal)	1.50
<b>FRENCH ONION SOUP</b> <sup>* V</sup> Classic French Onion soup with Saint Mont cheese croûtes (179kcal) <sup>VE</sup> Vegan option available (158kcal)	5.75
<b>FRICASSÉE DE CHAMPIGNONS</b> <sup>* V</sup> Wild mushrooms on toasted sourdough (216kcal) With bacon (266kcal) <sup>VE</sup> Vegan option available (214kcal)	6.50
<b>CALAMARI</b> <sup>GF</sup> Lightly spiced and served with our sour cream and lemon dip (300kcal)	7.25
<b>CHICKEN LIVER PARFAIT</b> <sup>*</sup> With grilled artisan bread and our homemade red onion confiture (477kcal)	6.75
<b>FRITÔT DE BRIE</b> <sup>V</sup> Deep-fried Brie with dressed leaves and our homemade plum chutney (485kcal)	6.25
<b>GOAT'S CHEESE SALAD</b> <sup>GF V N</sup> Baked goat's cheese with marinated beetroot, chicory, watercress, toasted walnuts and a grain mustard dressing (545kcal)	6.95
<b>DUCK SALAD</b> Warm duck salad with Asian slaw, soy, chilli, ginger, coriander and sesame seeds (297kcal)	7.95
<b>PRAWNS PROVENÇALE</b> <sup>*</sup> Sautéed king prawns in a rustic tomato sauce with red peppers and cherry tomatoes with grilled artisan bread (289kcal)	8.95

## PLATS PRINCIPAUX

Classic Bistrot favourites inspired by modern French cuisine

<b>CHICKEN PRINTANIER</b> <sup>GF</sup> A spring time favourite and French comfort food at its best! Pan-fried chicken breast, asparagus, fricassée of wild mushrooms, peas, truffle oil and tarragon, with tenderstem broccoli and new potatoes (647kcal)	15.45	<b>SALADE MAISON</b> <sup>GF V VE</sup> With kale, spinach, beetroot, edamame beans, cucumber, broccoli, shredded carrot and cabbage with a balsamic dressing (249kcal) Add Chicken Paillard <sup>GF</sup> (432kcal) Or Truffled Mushroom and Goat's Cheese <sup>GF V</sup> (156kcal) <sup>VE</sup> Vegan option available (40kcal)	11.95
<b>ROAST PORK BELLY</b> <sup>GF</sup> With crispy crackling, wholegrain mustard pomme purée, apple, pancetta, French beans, honey-roasted carrots and our homemade blackberry jus (892kcal)	15.95	<b>VEGETABLE TAGINE</b> <sup>* V N</sup> Our recipe influenced by French-Moroccan history. Roast butternut squash, swede, chickpea and apricot with pitta bread, couscous tabbouleh and yoghurt dressing (1226kcal) <sup>VE</sup> Vegan option available (1187kcal)	12.95
<b>FISHCAKE NIÇOISE</b> Salmon and smoked cod fishcake with buttered new potatoes, French beans, black olives, red peppers, plum tomatoes, gem lettuce, soft poached egg and our homemade Dijon beurre blanc (698kcal)	12.95	<b>SALMON HOLLANDAISE</b> <sup>GF</sup> With hollandaise sauce, buttered new potatoes and French beans (946kcal)	14.95

## STEAKS

Our steaks come with dressed leaves (30kcal) and your choice of pommes frites (392kcal) or salade verte (213kcal) and a sauce. Choose from:

<b>Our homemade garlic and parsley butter</b> (189kcal) or <b>peppercorn and brandy sauce</b> (57kcal).	
<b>STEAK-FRITES</b> <sup>GF</sup> Prime, pasture-fed British bavette cut minute steak. Pan-seared, served pink, with dressed leaves, pommes frites and peppercorn sauce (908kcal)	12.95
<b>8OZ RUMP</b> <sup>GF</sup> Scottish pasture-fed, 28 day aged beef. Rich in flavour, firm in texture, best cooked medium (573kcal)	17.95
<b>8OZ SIRLOIN</b> <sup>GF</sup> Scottish pasture-fed, 28 day aged beef. A delicate flavour balanced with a firmer texture, best cooked medium rare (634kcal)	20.45
<b>7OZ FILLET STEAK</b> <sup>GF</sup> 28 day prime Scottish fillet steak. Our leanest cut and perfectly tender, best cooked medium rare (489kcal)	25.95

## POULET RÔTI 15.95

French style half roast chicken, succulent with crispy skin, served with pommes frites (392kcal) or salade verte (213kcal)

<b>MAISON</b> <sup>GF</sup> Garlic and parsley butter (757kcal)	<b>MOROCCAN</b> <sup>GF</sup> Lightly spiced, marinated with harissa yoghurt (542kcal)	<b>FORESTIÈRE</b> <sup>GF</sup> Mushrooms, smoked bacon and thyme (590kcal)
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**BOEUF BOURGUIGNON** <sup>GF</sup> 16.95  
A classic French dish originating from Burgundy and our signature dish for over 25 years.

16 hour slow-cooked beef slowly braised with red wine, shallots, mushrooms, bacon, pomme purée and honey roasted carrots (766kcal)

**TARTE SAINT MONT** <sup>V</sup> 13.25  
Warm tart of Saint Mont cheese and caramelised red onion with buttered new potatoes, tenderstem broccoli and dressed leaves (1254kcal)

**PAN-FRIED DUCK BREAST** <sup>GF</sup> 17.95  
Barbary duck breast from Western France with dauphinoise potatoes, French beans and our homemade red wine jus (673kcal)

## BURGERS

Our burgers are served in a brioche bun with pommes frites (392kcal).

<b>LE BURGER PIERRE</b> An 8oz prime British beef burger, Saint Mont cheese, sautéed mushrooms, tomato, red onion confiture, Dijon mayonnaise and our red wine jus (1114kcal)	14.95
<b>BURGER VÉGÉTARIEN</b> <sup>V</sup> Beetroot, sweet potato and chestnut burger, sautéed mushrooms, goat's cheese, truffle oil, tomato, Dijon mayonnaise, served with our roasted tomato dip (660kcal)	14.50

## ACCOMPAGNEMENTS

<b>ROASTED GARLIC MUSHROOMS</b> <sup>GF V</sup> (305kcal)	3.50
<b>TENDERSTEM BROCCOLI</b> <sup>GF V VE</sup> (168kcal)	3.95
<b>FRENCH BEANS</b> <sup>GF V N</sup> (246kcal) With toasted almond flakes	3.50
<b>SALADE VERTE</b> <sup>GF V VE</sup> (213kcal)	3.25
<b>DAUPHINOISE POTATOES</b> <sup>GF V</sup> (765kcal)	3.50
<b>POMMES FRITES</b> <sup>GF V VE</sup> (392kcal)	2.95
<b>TRUFFLE POMMES FRITES</b> <sup>GF V</sup> With Saint Mont cheese (455kcal)	3.95
<b>SWEET POTATO FRITES</b> <sup>GF V VE</sup> (354kcal)	3.75

## DESSERTS

<b>STICKY TOFFEE PUDDING</b> <sup>V</sup> With vanilla ice cream (694kcal)	6.95
<b>POT AU CHOCOLAT</b> <sup>V</sup> Rich chocolate mousse with a raspberry coulis layer, fresh raspberries and a sablé biscuit (654kcal)	5.95
<b>CRÈME BRÛLÉE</b> <sup>GF V</sup> French classic. Vanilla crème brûlée freshly made by our chefs every day (669kcal)	6.75
<b>CHAMPAGNE SORBET</b> <sup>GF</sup> Champagne sorbet with fresh raspberries and a shot of Champagne (139kcal)	7.95
<b>TARTE AU CITRON</b> <sup>GF V</sup> With raspberry coulis and crème Chantilly (534kcal)	6.50
<b>ORGANIC ICE CREAM &amp; SORBET</b> <sup>* V</sup> Please ask for flavours (from 225kcal/95kcal per scoop) <sup>VE</sup> Vegan option available	4.95
<b>TOURTE AU CHOCOLAT</b> <sup>V N</sup> With warm chocolate sauce and vanilla ice cream (870kcal)	5.95

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Adults need around 2000kcal a day. Scan this QR code for detailed allergen information. <sup>GF</sup> Suitable for a gluten-free diet. <sup>V</sup> Dishes can be made with non-gluten containing ingredients. <sup>V</sup> Suitable for vegetarians. <sup>VE</sup> Suitable for vegans. <sup>N</sup> Dishes 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. There is a 10% discretionary service charge for all tables of eight or more. All service charges and tips go directly to our team.

BISTROT  
**PIERRE**  
1994



# ALL DAY MENU