

# BISTROT PIERRE

## PRIX FIXE

### MENU PIERRE £22.95

3 courses including a complimentary glass of our signature Cuvée 22 wine, pint of Bière 94 or a soft drink. 2 courses plus a drink available at £19.95

Available all day Sunday to Friday and Saturdays until 5pm

### ENTRÉES

#### Soup du Jour <sup>Ⓥ</sup> <sup>Ⓢ</sup>

Ask for today's choice. Served with bread (from 133kcal)

#### Fritôt de Brie <sup>Ⓥ</sup>

Deep-fried Brie, dressed leaves & plum chutney (483kcal)

#### Chicken Liver Parfait <sup>Ⓢ</sup>

With grilled sourdough bread and red onion confiture (477kcal)

#### Calamari <sup>Ⓢ</sup>

Lightly spiced with garlic aioli (493kcal)

### PLATS

#### Boeuf Bourguignon <sup>Ⓢ</sup>

Marinated diced beef slowly braised with red wine, shallots, mushrooms, bacon, pomme purée and honey-roasted carrots (764kcal)

#### Steak Frites <sup>Ⓢ</sup>

Prime, pasture-fed British bavette cut minute steak. Pan-seared, served pink, with dressed leaves, pommes frites and peppercorn sauce (905kcal)

SUPPLEMENT +£3 for 8oz Rump | +£6 for 8oz Sirloin

#### Tarte Picardy <sup>Ⓥ</sup>

Warm tart of Saint Mont cheese and leeks with buttered new potatoes, minted peas and French beans (1018kcal)

#### Chicken Chasseur <sup>Ⓢ</sup>

Pan-fried chicken breast wrapped in bacon in a classic chasseur sauce of mushrooms, thyme and red wine, with pomme purée and French beans (675kcal)

#### Hake Bisque <sup>Ⓢ</sup>

Pan-fried hake fillet, spinach, cherry tomatoes and buttered new potatoes with a seafood bisque (336kcal)

### DESSERTS

#### Crème Brûlée <sup>Ⓢ</sup> <sup>Ⓥ</sup>

French classic. Vanilla crème brûlée freshly made by our chefs every day (669kcal)

#### Organic Ice Cream & Sorbet <sup>Ⓥ</sup> <sup>Ⓢ</sup>

Please ask for flavours (from 225kcal/95kcal per scoop) <sup>Ⓢ</sup> Vegan option available

#### Pot au Chocolat <sup>Ⓥ</sup> <sup>Ⓢ</sup>

Rich chocolate mousse with a raspberry coulis layer, fresh raspberries and a sablé biscuit (654kcal)

#### Sticky Toffee Pudding <sup>Ⓥ</sup>

With vanilla ice cream (694kcal)

Finish your meal the traditional way with a cheese course

A selection of French cheese with grapes, rustic sourdough and red onion confiture (488kcal) 6.95pp

## PLATS de SAISON

### AUTUMN

#### Scallops Noisette <sup>Ⓢ</sup> <sup>Ⓥ</sup>

10.95

Pan-fried scallops with smoked bacon and hazelnut butter (407kcal)

#### 7oz Fillet Steak <sup>Ⓢ</sup>

27.95

With spinach, mushroom, red wine jus, dauphinoise potatoes and French beans (1037kcal)

#### Sea Bass <sup>Ⓢ</sup>

19.95

Pan-fried fillet of sea bass with mussels, samphire and concassé tomato in a saffron sauce with buttered new potatoes and tenderstem broccoli (538kcal)

## AFTERNOON TEA

16.95 per person

### Finger Sandwiches

Tuna & Cucumber <sup>Ⓢ</sup> (169kcal)

Sliced Chicken Breast, Tomato & Lettuce <sup>Ⓢ</sup> (132kcal)

Cucumber & Cream Cheese <sup>Ⓢ</sup> <sup>Ⓥ</sup> (92kcal)

### Fruit Scones <sup>Ⓥ</sup> <sup>Ⓢ</sup>

With Clotted Cream & Strawberry Jam (561kcal)

### Patisserie

Victoria Sponge <sup>Ⓥ</sup> (221kcal)

Bakewell Tart <sup>Ⓥ</sup> <sup>Ⓢ</sup> (289kcal)

Strawberries & Cream <sup>Ⓢ</sup> <sup>Ⓥ</sup> (172kcal)

Served with your choice of hot drink\*

### SPARKLING AFTERNOON TEA

Choose from a glass of:

**Veuve Devienne Sparkling Wine, Espresso Martini or Pornstar Martini**

19.95 per person

## LUNCHTIME SPECIALS £10

Monday to Friday | 12-3pm

### Végé Bourguignon <sup>Ⓥ</sup> <sup>Ⓢ</sup>

A French classic with a vegetarian twist. Bourguignon with red wine, mushrooms, carrots, beetroot, puy lentils, silverskin onions, pomme purée and French beans (533kcal)

<sup>Ⓢ</sup> Vegan option available (586kcal)

### Chicken Diane

Pan-fried chicken breast with a Diane sauce, dauphinoise potatoes and French beans (816kcal)

### Honey Glazed Pork Medallions

With caramelised apples, Dijon beurre blanc, dauphinoise potatoes and French beans (964kcal)

### Hake Fillet <sup>Ⓢ</sup>

Pan fried hake on a bed of courgette, aubergine, red onion and tomato ratatouille (509kcal)

## SUNDAY ROASTS

Choose From:

Roast Rump of Beef <sup>Ⓢ</sup> (541kcal)

Half Roasted Chicken <sup>Ⓢ</sup> (368kcal)

Roast Pork Belly <sup>Ⓢ</sup> (512kcal)

Our roasts are served with roast potatoes, Yorkshire pudding, braised red cabbage, broccoli, carrots and red wine gravy (731kcal)

15.95 per person

### Ask us for more:

If you would like some more roast potatoes (297kcal), Yorkshire pudding (219kcal) or gravy (53kcal), kindly let your server know.



Adults need around 2000kcal a day. Scan this QR code for detailed allergen information. <sup>Ⓢ</sup> Suitable for a gluten-free diet. <sup>Ⓢ</sup> Dishes can be made with non-gluten containing ingredients.

<sup>Ⓥ</sup> Suitable for vegetarians. <sup>Ⓢ</sup> Suitable for vegans. <sup>Ⓢ</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. All service charges and tips go directly to our team.**