

BISTROT PIERRE

STEAK NIGHT

EVERY THURSDAY

Enjoy 2 Steak Frites and a bottle of Cuvée 94

£40 (£20 per person)

Steak Frites ^{GF}

Prime, pasture-fed British bavette cut minute steak.
Pan-seared, served pink, with lambs leaf, pommes frites
and garlic butter 1120kcal

FANCY AN UPGRADE? (Prices per person)

8oz Rump +£5 | 8oz Sirloin +£8 | 7oz Fillet +£10

Choose from our Cuvée 94 wines:

Cuvée 94 Blanc
11%, COLOMBARD
Fresh and clean with
citrus and white
fruit notes

Cuvée 94 Rosé
12.5% CINSAULT,
IGP PAYS D'OC
Light, dry and
un-oaked rosé

Cuvée 94 Rouge
12.5% CARIGNAN/GRENACHE
Rich red that has a ripe
fruit character and hint of
peppery spice

WHY NOT ADD A STARTER OR SIDE?

STARTERS

Mushroom Sourdough ^V [⊕] 7.50

Sautéed shiitake mushrooms in a light creamy
mushroom and truffle sauce on toasted
sourdough with fresh tarragon 357kcal

Fritôt de Brie ^V 6.95

Deep-fried Brie, lambs leaf and caramelised
plum and ginger chutney 467kcal

Smoked Salmon ^{GF} 9.50

Confit of poached and smoked salmon, crème
fraîche, tomatoes, pickled red onions, capers
and lambs leaf 288kcal

ACCOMPAGNEMENTS

Dauphinoise Potatoes ^V ^{GF} 542kcal 4.75

Truffle Pommes Frites ^V ^{GF} 4.95

With Saint Mont cheese 535kcal

Tenderstem Broccoli ^{GF} ^{VE} 174kcal 4.75

Salade Verte ^{GF} ^{VE} 82kcal 4.25

Pommes Frites ^{GF} ^{VE} 457kcal 4.25

Sweet Potato Frites ^{GF} ^{VE} 507kcal 4.75



Adults need around 2000kcal a day. Scan this QR code for detailed allergen information. ^{GF} Suitable for a gluten-free diet. [⊕] Dishes can be made with non-gluten containing ingredients. ^V Suitable for vegetarians. ^{VE} Suitable for vegans. ^N 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.