



Pierre's

COFFEE, COCKTAILS, KITCHEN

# Beaujolais Bottomless Brunch

Thursday 21st November | 2pm – 9pm

2 courses and bottomless drinks\* £49.95 for 90 minutes

## Mains

### Steak Frites <sup>GF</sup>

Prime, pasture-fed British bavette cut minute steak. Served pink, with garlic butter, fries and dressed leaves

Sirloin +£5

### Spicy Chicken Burger

Panko breadcrumb chicken escalope, Korean slaw, cucumber salad, fries and gochujang ketchup

### Pierre's Burger

7oz prime British beef burger, brioche bun, Emmental cheese, lettuce, tomato, pickle, Dijon mayonnaise and fries

### Halloumi Burger <sup>\*</sup> <sup>V</sup>

Roasted peppers, houmous, brioche bun, lettuce, tomato, spicy sriracha mayonnaise and fries

### Moroccan Sweet Potato & Red Pepper Tagine <sup>VE</sup>

Roasted butternut squash, chickpeas, couscous, coriander yoghurt and clay baked flat bread

### Pan Roasted Salmon <sup>GF</sup>

Roasted new potatoes, peas, edamame beans, French beans and a chive and white wine sauce

## Dessert

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

A traditional light madeleine sponge served with devon clotted cream toffee sauce and vanilla ice cream

### Chocolate Mousse <sup>\*</sup> <sup>V</sup>

Raspberry coulis layer, raspberries and a sablé biscuit

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

French classic. Vanilla crème brûlée freshly made by our chefs every day

### Eton Mess Sundae <sup>GF</sup> <sup>V</sup>

Vanilla ice cream, fresh strawberries, crushed meringue, whipped cream and strawberry coulis



## DRINKS



Choose from:

Aperol Spritz

St Germain  
Spritz

Veuve  
Devienne  
Wine

Cuvée 94  
Red, White or Rose

Bière '94



Adults need around 2000kcal a day. Scan this QR code for detailed allergen information. <sup>GF</sup> Suitable for a gluten-free diet.

<sup>\*</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. All service charges and tips go directly to our team.**