

Club **BISTROT PIERRE**

# Cheese & Wine Pairing Menu

2 courses 21.95 | 3 courses 25.95

Wine pairing £15

## APPETISER

**French Onion Vol au Vont**  
with Gruyere and Crispy Onions

## ENTRÉES

ALL PAIRED WITH CUVÉE XXII LE ROSÉ

**Honey Baked  
Crotin Cheese** ⊕ ⊞  
with roasted beetroot, chicory,  
apple and caramelised walnuts

**Heritage Tomato, Basil &  
Roquefort Salad** ⊕  
with garlic croutons and  
shallot dressing

## PLATS

**Fish Parmentier** ⊕  
Mornay sauce and a Saint Mont crusted  
pomme puree, sauteed peas  
PAIRED WITH PETIT CHENIN BLANC

**Brie & Caramelised  
Onion Tart** ⊞  
Garlic aioli new potatoes and herb salad  
PAIRED WITH CÔTES DU VENTOUX

**Bavette Steak** ⊕  
With pomme frites, lambs lettuce, flat  
mushroom and Roquefort sauce  
PAIRED WITH CÔTES DU VENTOUX

**Pan Fried Chilli & Honey Chicken Breast**  
Topped with melted Brie roasted new potatoes,  
tomato sauce, stem broccoli and chorizo dressing  
PAIRED WITH PETIT CHENIN BLANC

## DESSERTS

ALL PAIRED WITH MUSCAT DE MINERVOIS DOMAINE BARRUBIO

**Duo du Fromage** ⊕  
Saint Mont and Fourme  
d'Ambert french cheese with  
chutney and artisan crackers

**Baked Vanilla  
Cheesecake** ⊞  
with mixed berry compote

**Apple and Pear  
Frangipane** ⊞ ⊞  
with crème fraîche  
and toasted almonds



Scan this QR code for detailed allergen information. ⊕ Suitable for a gluten-free diet. ⊕ Dishes can be made with non-gluten containing ingredients. ⊞ Suitable for vegetarians. ⊞ Suitable for vegans. ⊞ 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.

**There is a 10% discretionary service charge for all tables. All service charges and tips go directly to our team.**