

CELEBRATE  
MOTHER'S DAY

3 courses for £26.95

30TH MARCH



BISTROT PIERRE

# MOTHER'S DAY

3 courses for £26.95

## ENTRÉES

### Soup du Jour ☉

Your server will share today's choice. Served with sourdough croûte from 133kcal. Not all soups are vegetarian

### Chicken Liver Parfait ☉

With a penny loaf and caramelised red onion chutney 477kcal

### Mushroom Vol au Vent 🍃

Wild mushroom and truffle sauce and grated St Mont cheese in a light pastry cup 382kcal

### Calamari 🍃

Lightly spiced with garlic aioli 447kcal

### Gambas ☉

King prawns sautéed in lemon garlic and chilli butter on toasted rustic sourdough 822kcal

SUPPLEMENT +£3

## PLATS

### BISTROT ROASTS

#### Roast Topside Beef ☉ 234kcal

#### Half Roasted Chicken ☉ 368kcal

#### Pork Medallions 472kcal

#### Butternut Squash Wellington 🍃

1287kcal 🍃 Vegan option available

Our roasts are served with roast potatoes, Yorkshire pudding, seasonal vegetables and red wine gravy 701kcal

### Steak Frites 🍃

Prime, pasture-fed British bavette cut minute steak. Pan-seared, served pink, with lambs leaf, pommes frites and garlic butter 1131kcal

### Beuf Bourguignon 🍃

Cuvée 94 red wine jus, pomme purée, silverskin onions and smoked bacon lardons 896kcal

SUPPLEMENT +£2

### Fruits de Mer Risotto 🍃

Sea bass, prawns, scallops with a garlic, chilli, lemon and white wine butter 462kcal

### Mushroom Parmentier 🍃 🍃

Fable mushrooms in a red jus, roasted carrots topped with pomme purée, served with garlic butter peas 833kcal

### Sea Bass Provençale 🍃

Pan-fried Sea bass with black olives, roasted tomatoes, red peppers and herb roasted new potatoes 551kcal

SUPPLEMENT +£5

## ACCOMPAGNEMENTS

Dauphinoise Potatoes 🍃 🍃 351kcal 4.75

Truffle Pommes Frites 🍃 🍃 4.95  
With Saint Mont cheese 576kcal

Tenderstem Broccoli 🍃 🍃 🍃 174kcal 4.50

Salade Verte 🍃 🍃 208kcal 3.95

Pommes Frites 🍃 🍃 🍃 457kcal 4.25

French Beans 🍃 🍃 🍃 4.25

With toasted almond flakes 246kcal

Sweet Potato Frites 🍃 🍃 507kcal 4.75

## DESSERTS

### Sticky Toffee Madeleine 🍃

A traditional light madeleine sponge served with Devon clotted cream toffee sauce and vanilla ice cream 478kcal

### Winter Berry Tart 🍃 🍃

With vanilla ice cream 400kcal

### Crème Brûlée 🍃 🍃

French classic. Vanilla crème brûlée freshly made by our chefs every day 807kcal

### Dark Chocolate Mousse 🍃

Rich chocolate mousse with crème Chantilly, meringue and honeycomb 471kcal

### Blackberry Cheesecake 🍃 🍃

Baked vanilla cheesecake, fresh blackberries, coulis and amaretti biscuit crumb 435kcal

**Finish your meal the traditional way with a cheese course** A selection of French cheese of the day, served with grapes, rustic sourdough and red onion confiture 469kcal **7.25pp**



Adults need around 2000kcal a day. 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. All service charges and tips go directly to our team.