

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 V

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

Calamari GF

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 V

1287kcal VE Vegan option available

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

Steak Frites GF

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

Beouf Bourguignon GF

Cuvée 94 red wine jus, pomme purée, silverskin onions and smoked bacon lardons 896kcal
SUPPLEMENT +£2

Sea Bass Provençale GF

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

Mushroom Parmentier V GF

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

Fruits de Mer Risotto GF

Sea bass, prawns, scallops with a garlic, chilli, lemon and white wine butter 462kcal
SUPPLEMENT +£5

ACCOMPAGNEMENTS

Dauphinoise Potatoes GF V 351kcal 4.75

Truffle Pommes Frites GF V 4.95
With Saint Mont cheese 576kcal

Tenderstem Broccoli GF VE V 174kcal 4.50

Salade Verte GF VE 208kcal 3.95

Pommes Frites GF VE V 457kcal 4.25

French Beans GF V N 4.25

With toasted almond flakes 246kcal

Sweet Potato Frites GF VE 507kcal 4.75

DESSERTS

Sticky Toffee Madeleine V

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

Winter Berry Tart N VE

With vanilla ice cream 400kcal

Crème Brûlée GF V

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

Dark Chocolate Mousse V

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

Blackberry Cheesecake V N

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. 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.