

PRIVATE DINING



# THE CLOPTON ROOM



THE BEAR  
STRATFORD-UPON-AVON



# THE BEAR

STRATFORD-UPON-AVON

## PRIVATE DINING

**The Clopton room, located behind the Bear pub is the perfect space for more intimate private dining, meetings or celebratory events.**

Seating up to 30, this room is available for hire all week and is full of character and lots of natural light.

We have a number of event menu options for all occasions, from day delegate menus, afternoon teas perfect for baby showers, or celebration menus for those important celebrations.

Speak to a member of the Bistrot Pierre team for more information on menus, availability and minimum spends.

## FACILITIES

WI-FI

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PLUG SOCKETS

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PROJECTOR

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TEA & COFFEE

[stratforduponavon@pierre94.co.uk](mailto:stratforduponavon@pierre94.co.uk)

01789 264804

# CELEBRATION MENU

2 courses £30.95

3 courses £36.95

Elevate your celebration by adding  
some hors d'oeuvres for your arrival

**Bread, Chorizo  
& Olives**

£4 per person

**Chef's Selection of  
Hand-made Canapés**

3 each £9 per person

**Fizz on Arrival**

£7.25 per person

## ENTRÉES

### **Soup du Jour** \*

Your server will share today's choice.

Served with a mini white tin loaf  
from 265kcal Not all soups are vegetarian

### **Chicken Liver Parfait** \*

With a mini white tin loaf and  
caramelised red onion chutney 477kcal

### **Calamari** GF

Lightly spiced with garlic aioli 426kcal

### **Fromage Frit**

Deep fried Pont L'evêque AOP, a  
Normandy style brie with a red pepper  
and tomato chutney 430kcal

### **Houmous** VE \*

Crispy chickpeas, pomegranate seeds,  
dukkah and harissa with clay baked  
flat bread 771kcal

### **Mushroom Sourdough** \* V

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

### **Gambas** \*

King prawns sautéed in lemon, garlic  
and chilli butter on toasted rustic  
sourdough 798kcal

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## PLATS

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### STEAKS

With garlic butter and your choice of pommes frites or salade verte

#### 8oz Rump <sup>GF</sup>

Black Angus 28 day aged beef.

Rich in flavour, firm in texture, best cooked medium. Served with a field mushroom and roasted tomato 690kcal

7oz Fillet 1113kcal + £8 Supplement

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

Roasted butternut squash, chickpeas, couscous, coriander yoghurt and clay baked flat bread 740kcal

#### Chicken Normandy <sup>\*</sup>

Pan-fried chicken breast with Toulouse sausage, caramelised apples, dauphinoise potatoes, cavolo nero, crispy onions and Calvados jus 952kcal

#### Aubergine Tortellini

Aubergine, tomato, garlic and mozzarella filled pasta in a tomato and herb dressing 521kcal

#### Sea Bass Provençale <sup>GF</sup>

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

#### Duck à l'Orange <sup>GF</sup>

Confit duck leg, dauphinoise potatoes, roasted chicory with an orange and Cointreau jus 821kcal

+ £2 Supplement

#### Pork Medallions

Seasonal greens, dauphinoise potatoes and red wine jus 651kcal

#### Root Salad <sup>VE N</sup>

Roasted butternut squash, tenderstem broccoli, chicory, smoked grains and beetroot with a pomegranate and beetroot dressing 476kcal

ADD Grilled Chicken Breast <sup>GF</sup> 299kcal  
or Marinated Halloumi <sup>GF V</sup> 466kcal

#### Bistrot Burger

7oz prime British beef burger, brioche bun, Emmental cheese, lettuce, tomato, pickle, Dijon mayonnaise and pomme frites 1462kcal

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

Marinated halloumi, brioche bun, roasted peppers, houmous, lettuce, tomato, harissa mayonnaise and pommes frites 1379kcal

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## DESSERT

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#### Crème Brûlée <sup>GF V</sup>

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

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

A traditional light madeleine sponge served with devon clotted cream toffee sauce and vanilla ice cream 513kcal

#### Blackberry Cheesecake <sup>V</sup>

Baked vanilla cheesecake, fresh blackberries, coulis and amaretti biscuit crumb 418kcal

#### Ice Cream & Sorbet <sup>\* V</sup>

2 scoops. Please ask for flavours from 225kcal/95kcal per scoop  
<sup>VE</sup> Vegan option available

#### Vanilla Panna Cotta <sup>GF</sup>

With seasonal fruits 753kcal

#### Tarte Tatin <sup>V</sup>

Caramelised apple tarte with vanilla ice cream and toffee sauce 352kcal

#### Winter Berry Tart <sup>VE N</sup>

Vanilla ice cream and a granola crumble topping 400kcal

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Finish your meal the traditional way with a cheese board for £5 per person

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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>Ⓢ</sup> Suitable for vegans. <sup>●</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.

# BREAKFAST

£15pp, including room hire

Unlimited tea, coffee and juice plus a selection of pastries

## PASTRIES

**Pain aux Raisins** 406kcal **Croissant** 420kcal **Pain au Chocolat** 414kcal  
**French bread, Butter and Conserves** 376kcal

### Granola, Yoghurt & Berries **V** **N**

Greek yoghurt, granola and mixed berry compôte 535kcal

### Scrambled Eggs **\*** **V**

Scrambled free-range eggs on toasted sourdough 530kcal

### Bacon/Sausage Brioche **\***

Toasted brioche bun with your choice of unsmoked bacon **\***  
718kcal or sausage 637kcal

Upgrade to full cooked breakfast options for just £5pp

### Traditional Cooked Breakfast **\***

Two pork and herb sausages, two slices of back bacon, grilled tomato, field mushroom, baked beans and toast with two free-range fried, scrambled or poached eggs 1239kcal

### Avocado on Toast **\*** **V**

Smashed and sliced avocado on toasted sourdough with pomegranate seeds, feta cheese, harissa oil, toasted seeds and sweet chilli jam 731kcal

**VE** Vegan option available 663kcal

### French Toast **V** **\***

Croissant "French Toast" with mixed berries and crème fraîche 705kcal

### Eggs Benedict **\***

Free-range poached eggs, served with ham and hollandaise sauce on a toasted muffin 632kcal

### Eggs Royale **\***

Free-range poached eggs, served with smoked salmon and hollandaise sauce on a toasted muffin 709kcal

### Garden Breakfast **V** **\***

Grilled tomato, avocado, field mushroom, spinach, potatoes, baked beans and toast with free range fried, scrambled or poached egg 796kcal

**VE** Vegan option available 685kcal



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# FULL LUNCH

2 course £17.50 per person | 3 Course £22.50 per person

Menu available as part of meeting package. Drinks excluded.

## ENTREES

### Soup Du Jour <sup>Ⓞ</sup>

Ask for today's choice.  
Served with sourdough croûte  
from 188kcal  
Not all soups are vegetarian

### Mushroom Sourdough <sup>Ⓞ</sup> <sup>🌱</sup>

Sautéed shiitake mushrooms in a  
light creamy mushroom and truffle  
sauce on toasted sourdough with  
fresh tarragon 350kcal

### Calamari <sup>Ⓞ</sup>

Lightly spiced with  
garlic aioli 418kcal

## MAINS

### Chicken Diane <sup>Ⓞ</sup>

Pan-fried chicken breast with a Diane  
sauce, dauphinoise potatoes and  
French beans 765kcal

### Fishcake Niçoise

Buttered new potatoes, French beans,  
black olives, red peppers, plum tomatoes,  
gem lettuce, soft poached egg and Dijon  
dressing 585kcal

### Warm Butternut Squash & St Mont Cheese Tart <sup>🌱</sup>

New potatoes, dressed leaves  
and garlic aioli 841kcal

### Pork Medallions

Seasonal greens, dauphinoise potatoes  
and red wine jus 651kcal

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

Roasted butternut squash, chickpeas,  
couscous, coriander yoghurt and clay  
baked flat bread 725kcal

### Root Salad <sup>🌱</sup> <sup>🌱</sup>

Roasted butternut squash, tenderstem  
broccoli, chicory, smoked grains, hazelnuts  
and beetroot with a pomegranate and  
beetroot dressing 327kcal

ADD Grilled Chicken Breast <sup>Ⓞ</sup> 300kcal  
or Marinated Halloumi <sup>Ⓞ</sup> <sup>🌱</sup> 466kcal

## DESSERT

### Crème Brûlée <sup>Ⓞ</sup> <sup>🌱</sup>

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

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

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

### Winter Berry Tart <sup>🌱</sup> <sup>🌱</sup>

With vanilla ice cream  
400kcal



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# WORKING LUNCH MENU

**£25pp includes room hire**

Unlimited tea, filter coffee, juice and water  
3 baguette halves per person, fries and salad

**Roasted Veg  
& Houmous** ♡

**Chicken Club**

Roast chicken, bacon, plum  
tomato and lettuce

**Ham & Cheese**

Ham, Saint Mont cheese and  
Dijon mustard

**Brie & Caramelised  
Red Onion Chutney** ♡

**Smoked Salmon**

Lemon & peppered  
crème fraîche

**Cheese & Tomato** ♡

Saint Mont cheese,  
tomatoes and lettuce

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Add a selection of sweet treats for **£7 per person** (2 each)

**Mini Victoria Sponge** ♡ **Chocolate Fudge Cake** ♡ **Mini Eton Mess** Ⓞ ♡

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# AFTERNOON TEA

£22.95pp (minimum 12 persons) including room hire

Served with your choice of hot drinks\*

## SANDWICHES

Coronation Chicken \* 208kcal

Brie & Caramelised Granny Smith  
Apple Chutney Croissant v \* 195kcal

Smoked Salmon, Lemon &  
Peppered Crème Fraîche \* 325kcal

## Fruit Scones v \*

With clotted cream and Strawberry jam 561kcal

## PATISSERIE

Victoria Sponge v 221kcal

Chocolate Fudge Cake v 221kcal

Eton Mess GF v 204kcal

## SPARKLING AFTERNOON TEA

£25.95 per person

With a glass of our elegant Veuve Devienne sparkling wine



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# DRINKS PACKAGES

Simply pre order one of our packages with your food online and your drinks will be ready and waiting for you when you arrive

## WINE PACKAGE

Pre-order a bundle of our signature red, white or rosé **Cuvée '22** wine

4 Bottles	<b>£100</b>	8 Bottles	<b>£195</b>
6 Bottles	<b>£150</b>	10 Bottles	<b>£240</b>

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## BEER PACKAGE

Pre-order a bundle of **Stella Artois** and we'll have it chilled ready for your arrival

5 Bottles (330ml)	<b>£22</b>	15 Bottles (330ml)	<b>£60</b>
10 Bottles (330ml)	<b>£40</b>	20 Bottles (330ml)	<b>£78</b>

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## SPARKLING WINE PACKAGE

Pre-order a bundle of our classic French **Veuve Devienne** sparkling wine

4 Bottles	<b>£115</b>	8 Bottles	<b>£210</b>
6 Bottles	<b>£160</b>	10 Bottles	<b>£260</b>

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Save up to **£39.50** by prebooking your package

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