

BISTROT PIERRE

PETITES ASSIETTES

Perfect as a starter or we suggest 2-3 per person to share

Bread Board (V) (GF) (S)	4.25
Sourdough baguette served with Maldon sea salt whipped butter 526kcal	
ADD Whipped garlic butter 184kcal	1.00
Mixed Olives (GF) (VE)	4.25
Kalamata and Colossal Greek olives 238kcal	
Sticky Brindisa Chorizo (GF) (Bistro Favourite)	5.75
Tossed in blossom honey 694kcal	
Houmous (VE) (S)	6.95
Crispy chickpeas, pomegranate seeds, dukkah and harissa with clay baked flatbread 757kcal	
Soup du Jour (S)	7.95
Your server will share today's choice. Served with a mini white tin loaf from 265kcal. Not all soups are vegetarian	
Calamari (GF) (Bistro Favourite)	
REGULAR with garlic aioli 447kcal	8.95
GRANDE with garlic aioli & Sriracha mayonnaise 1123kcal	14.95
Gambas (S)	10.95
King prawns sautéed in lemon, garlic and chilli butter on toasted rustic sourdough 822kcal	
Fromage Frit (Bistro Favourite)	7.75
Deep fried Pont L'evêque AOP, a Normandy style brie with a red pepper and tomato chutney 421kcal	
Ham & Cheese Croquettes	5.95
Dijon mayonnaise dip 597kcal	
Pain Pâtissier Aux Champignons (V)	8.25
Sautéed shiitake mushrooms in a light creamy mushroom and truffle sauce served in a croissant roll topped with grated Saint Mont cheese 451kcal	
Smoked Salmon (GF)	10.25
Confit of poached and smoked salmon, crème fraîche, tomatoes, pickled red onions, capers and lambs leaf 217kcal	
Chicken Liver Parfait (S) (Bistro Favourite)	8.50
With a mini white tin loaf and caramelised red onion chutney 457kcal	
Crispy Duck Salad	9.25
With a Thai sesame dressing, Asian slaw, toasted sesame seeds, chilli and rice noodles 548kcal	
SWAP Duck for crispy hoisin pulled shiitake mushrooms (VE) 433kcal	
Scallops (GF)	14.95
Traditionally cooked in garlic butter served in the shells 499kcal	

PLATS

SPECIALS

Duck à l'Orange (GF) 23.95
Confit duck leg, dauphinoise potatoes, roasted chicory with an orange and Cointreau jus 1088kcal
Pan-Fried Cod Fillet 24.95
Crab and fennel bon bon, saffron aioli, asparagus and peas with a whipped chorizo and lemon butter 644kcal

Chicken Normandy (S)	17.95
Pan-fried chicken breast with Toulouse sausage, caramelised apples, dauphinoise potatoes, cavolo nero, crispy onions and Calvados jus 818kcal	
Boeuf Bourguignon (GF) (Bistro Favourite)	19.95
Cuvée 94 red wine jus, pomme purée, silverskin onions, button mushrooms, carrots and smoked bacon lardons 922kcal	
Sea Bass Provençale (GF)	19.95
Pan-fried sea bass with black olives, capers, roasted tomatoes, red peppers and herb roasted new potatoes 538kcal	
Shiitake Parmentier (V) (GF)	15.25
Pulled fable shiitake mushrooms in a red wine jus, roasted carrots topped with pomme purée, served with garlic butter peas 833kcal	

STEAKS

All steaks come with garlic butter 184kcal and your choice of pommes frites 457kcal OR salade verte 208kcal

Steak Frites (GF) 15.95
Prime, pasture-fed British bavette cut minute steak. Pan-seared, served pink 463kcal
8oz Rump (GF) 19.95
Black Angus 28 day aged beef. Rich in flavour, firm in texture, best cooked medium. Served with a field mushroom and roasted tomato 616kcal
8oz Sirloin (GF) 25.95
Black Angus 28 day aged beef. A delicate flavour balanced with a firmer texture, best cooked medium rare. Served with a field mushroom and roasted tomato 698kcal
7oz Fillet (GF) 30.95
Black Angus 28 day aged beef. The most tender steak, recommended medium rare. Served with a field mushroom and roasted tomato 420kcal

- ADD TO YOUR STEAK -

Grilled king prawns (GF) 390kcal 7.95

UPGRADE to a jug of peppercorn sauce (V) (GF) 128kcal or wild mushroom & truffle sauce (V) (GF) 128kcal 2.95

Honey Glazed Pork Medallions (Bistro Favourite)	16.95
Seasonal greens, dauphinoise potatoes, pear chutney and red wine jus 646kcal	
Aubergine Tortellini (V)	15.95
Aubergine, tomato, garlic and mozzarella filled pasta in a tomato and herb dressing 525kcal	
Moroccan Sweet Potato & Red Pepper Tagine (VE)	14.95
Roasted butternut squash, chickpeas, couscous, coriander yoghurt and clay baked flatbread 786kcal	
Poulet Rôti (GF) (Bistro Favourite)	17.95
French style half roast chicken with garlic and parsley butter, succulent with crispy skin, served with pommes frites 1221kcal or salade verte 972kcal	
ADD Wild mushroom & truffle sauce (GF) 128kcal	2.50
Salmon & Smoked Cod Fishcake Niçoise	14.95
Buttered new potatoes, French beans, black olives, red peppers, plum tomatoes, gem lettuce, soft poached egg and Dijon dressing 585kcal	
Root Salad (N) (VE)	13.95
Roasted butternut squash, tenderstem broccoli, chicory, smoked grains, hazelnuts and beetroot with a pomegranate and beetroot dressing 327kcal	
ADD Grilled chicken breast (GF) 300kcal	3.95
Marinated halloumi (V) (GF) 466kcal	3.75
Halloumi Burger (V) (S)	16.25
Marinated halloumi, brioche bun, roasted peppers, houmous, lettuce, tomato, harissa mayonnaise and pommes frites 1661kcal	
Bistro Burger	16.25
7oz prime British beef burger, brioche bun, lettuce, tomato, pickle, Dijon mayonnaise and pommes frites 1389kcal	
ADD Brie and bacon (GF) 228kcal	3.50
Shredded beef brisket (GF) 159kcal	3.95
Emmental cheese (V) (GF) 73kcal	1.00
French onion and St Mont (V) 242kcal	2.50

ACCOMPAGNEMENTS

Dauphinoise Potatoes (V) (GF) 379kcal	4.75
Truffle Pommes Frites (V) (GF)	4.95
With Saint Mont cheese 576kcal	
French Beans (V) (N) (GF)	4.25
With toasted almond flakes 246kcal	
Tenderstem Broccoli (GF) (VE) 174kcal	4.75
Salade Verte (GF) (VE) 208kcal	4.25
Pommes Frites (GF) (VE) 457kcal	4.25
Sweet Potato Frites (GF) (VE) 507kcal	4.75
Poutine (GF) (V)	5.25
Pommes frites topped with mozzarella cheese curds and gravy. Created by a French Canadian in Quebec 909kcal	

MENU PIERRE

3 courses £24.95

2 courses £20.95

Available All Day
Sunday to Friday

ENTRÉES

Soup du Jour (S) from 265kcal
Red Pepper & Tomato Arancini (V)
Red pepper and basil mayonnaise 369kcal
Calamari (GF) 447kcal
Baked Normandy Camembert (V) (S)
Plum & ginger chutney and rustic sourdough 383kcal

PLATS

Chicken Fricassée (GF)
Chicken breast in a creamy mushroom sauce with pomme purée and peas 616kcal
Steak Frites (GF) 1104kcal
SUPPLEMENT +£2 8oz RUMP +£5
Sea Bream Risotto
Saffron risotto topped with Sea Bream fillet and a tomato and chorizo dressing 669kcal
Honey Glazed Pork Medallions 646kcal

Shiitake Parmentier (V) (GF) 833kcal

DESSERTS

Crème Brûlée (V) (GF) 804kcal
Dark Chocolate Mousse (V) 471kcal
Vanilla Panna Cotta (GF) 754kcal
Berry Tart (N) (VE) 400kcal

LUNCHTIME PRIX FIXE

2 Courses £14.95

Available 12-3pm
Monday to Friday

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

Mushroom Vol Au Vent ♻️

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

Whitebait ☞

Fried whitebait with aioli 473kcal

Sausage Skillet ☉

Pan-fried Toulouse sausage in a
red pepper and tomato sauce and
garlic croûtes 420kcal

PLATS

Moroccan Sweet Potato & Red Pepper Tagine ☞

Roasted butternut squash, chickpeas,
couscous, coriander yoghurt and clay
baked flatbread 786kcal

Mornay Fishcake ☞

Melt in the middle smoked haddock
and spinach fishcake, filled with a
cheesy béchamel sauce, pomme
purée and peas 671kcal

Parmentier ☞

French style cottage pie with ground beef,
smoked bacon and carrots topped with
pomme purée, served with peas 741kcal

Coq Au Vin ☞

Slow cooked chicken in our Cuvée 94
red wine jus with silverskin onions,
button mushrooms, carrots and
pomme purée 584kcal

STEAK NIGHT

2 Steak Frites and a bottle
of Cuvée 94 for £40

Every Thursday

BREAKFAST

Available **everyday**

AFTERNOON TEA

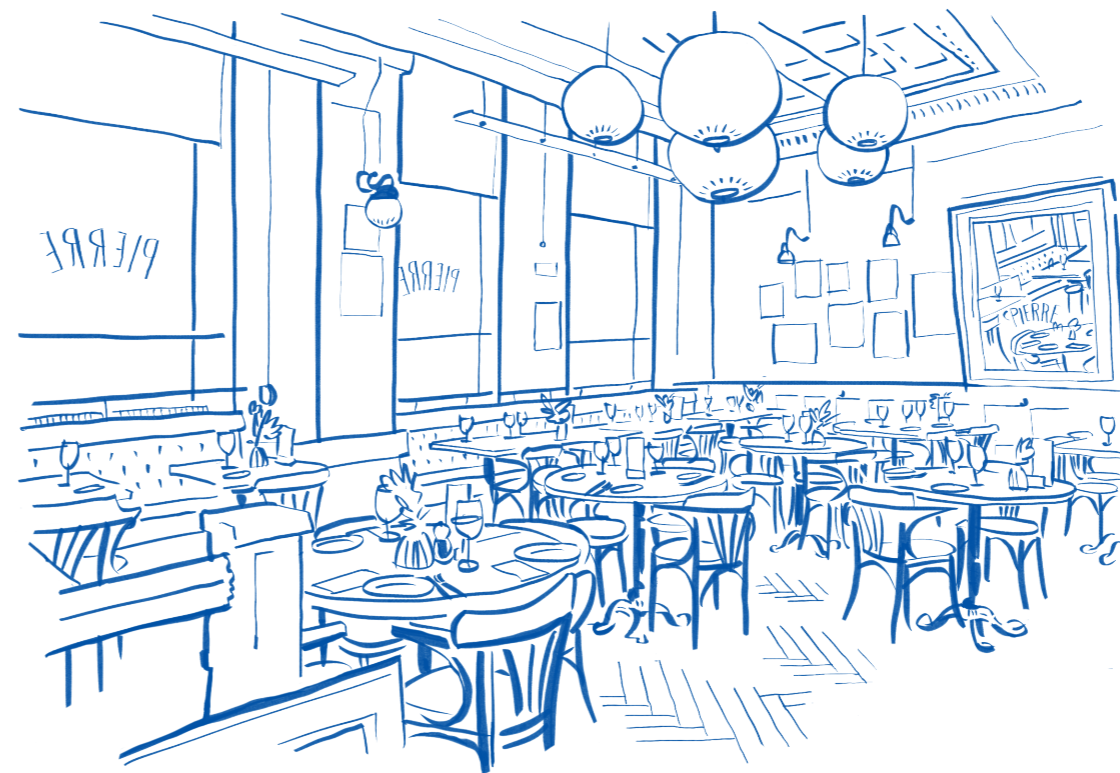
Daily from 2.30-5pm

SOIRÉE GASTRONOMIQUE

6 courses for £27.95

On the second and fourth Tuesday
of every month. Available from 5pm

BISTROT PIERRE



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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.