

BISTROT PIERRE 30

SMALL PLATES & STARTERS

SPECIALS

Fig and Goats Cheese Salad 8.25
Honey whipped goats cheese, caramelised figs, pink grapefruit, candied walnuts and citrus dressing 537kcal

Bread Board 3.95

Sourdough baguette served with Maldon sea salt whipped butter 526kcal

ADD Whipped garlic butter 1.00

Mixed Olives 3.95

Kalamata and Colossal Greek olives 256kcal

Sticky Brindisa Chorizo 4.95

Tossed in blossom honey 656kcal

Houmous 6.50

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

Soup du Jour 6.95

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

Mushroom Sourdough 7.50

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

Calamari 8.25

Lightly spiced with garlic aioli 426kcal

Chicken Liver Parfait 7.95

Sourdough croûtes and caramelised red onion chutney 510kcal

Fritôt de Brie 6.95

Deep-fried Brie, lambs leaf and caramelised plum and ginger chutney 467kcal

Smoked Salmon 9.50

Confit of poached and smoked salmon, crème fraîche, tomatoes, pickled red onions, capers and lambs leaf 288kcal

Gambas 10.25

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

PLATS

SPECIALS

Duck à l'Orange 23.95
Confit duck leg, dauphinoise potatoes, roasted chicory with an orange and Cointreau jus 821kcal

John Dory Fillet 24.95
Pomme purée, shiitake mushrooms, braised leeks, mushroom & truffle sauce and salsa verde 693kcal

John Dory is also known as "St. Pierre" in France. Legend says it's black spot is the thumbprint of St. Peter, the patron saint of fishermen

Chicken Normandy 16.95

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

Boeuf Bordelaise 17.50

Rump medallions with garlic pomme purée, crispy shallot rings, cavolo nero and a rich red wine sauce 727kcal

Salmon Provençale 18.95

Pan-fried salmon with black olives, roasted tomatoes, red peppers and herb roasted new potatoes 563kcal

Moroccan Sweet Potato & Red Pepper Tagine 14.50

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

Roasted Aubergine Tortellini 15.95

In a tomato, garlic and herb sauce 521kcal

Honey Glazed Pork Medallions 15.95

Seasonal greens, dauphinoise potatoes and red wine jus 651kcal

Poulet Rôti 16.95

French style half roast chicken with garlic and parsley butter, succulent with crispy skin 918kcal, served with pommes frites 456kcal or salade verte 82kcal

ADD Wild mushroom & truffle sauce 128kcal 2.50

Bistrot Burger 15.95

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

Halloumi Burger 15.95

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

Salmon & Smoked Cod Fishcake Niçoise 14.50

Buttered new potatoes, French beans, black olives, red peppers, plum tomatoes, gem lettuce, soft poached egg and Dijon dressing 568kcal

STEAKS

With garlic butter and your choice of pommes frites or Salade Verte

Steak Frites 14.95
Prime, pasture-fed British bavette cut minute steak. Pan-seared, served pink 1120kcal

8oz Rump 18.95
Black Angus 28 day aged beef. Rich in flavour, firm in texture, best cooked medium 1307kcal

8oz Sirloin 23.95
Black Angus 28 day aged beef. A delicate flavour balanced with a firmer texture, best cooked medium rare 1389kcal

7oz Fillet 28.95
Black Angus 28 day aged beef. The most tender steak, recommended medium rare 1113kcal

ADD TO YOUR STEAK

Grilled King prawns 277kcal 6.95

Peppercorn 128kcal or

Wild mushroom & truffle sauce 128kcal 2.50

Warm Butternut Squash & St Mont Cheese Tart 14.95

New potatoes, dressed leaves and garlic aioli 841kcal

Autumn Harvest Salad 13.95

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

ADD Grilled Chicken Breast 299kcal 3.95

Marinated Halloumi 466kcal 3.75

ACCOMPAGNEMENTS

Dauphinoise Potatoes 4.75

542kcal

Truffle Pommes Frites 4.95

With Saint Mont cheese 535kcal

French Beans 4.25

With toasted almond flakes 245kcal

Tenderstem Broccoli 4.75

174kcal

Salade Verte 4.25

82kcal

Pommes Frites 4.25

457kcal

Sweet Potato Frites 4.75

507kcal

MENU PIERRE

3 courses £22.95

2 courses £18.95

ENTRÉES

Soup du Jour from 188kcal

Beetroot Falafel
Beetroot, apple and crème fraîche 237kcal

Calamari 426kcal

Baked Normandy Camembert
Plum & ginger chutney and sourdough 344kcal

PLATS

Chicken Diane
Dauphinoise potatoes, French beans 731kcal

Steak Frites 1120kcal
SUPPLEMENT +£2 8oz RUMP +£5

Fishcake Niçoise 568kcal

Honey Glazed Pork Medallions 651kcal

Warm Butternut Squash & St Mont Cheese Tart 841kcal

DESSERTS

Crème Brûlée 807kcal

Dark Chocolate Mousse 747kcal

Vanilla Panna Cotta 753kcal

Sticky Toffee Madeleine 513kcal

Available all day
Sunday to Friday

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

STEAK NIGHT

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

First Thursday of every month

BREAKFAST

Available **everyday**

AFTERNOON TEA

Daily from 2.30-5pm

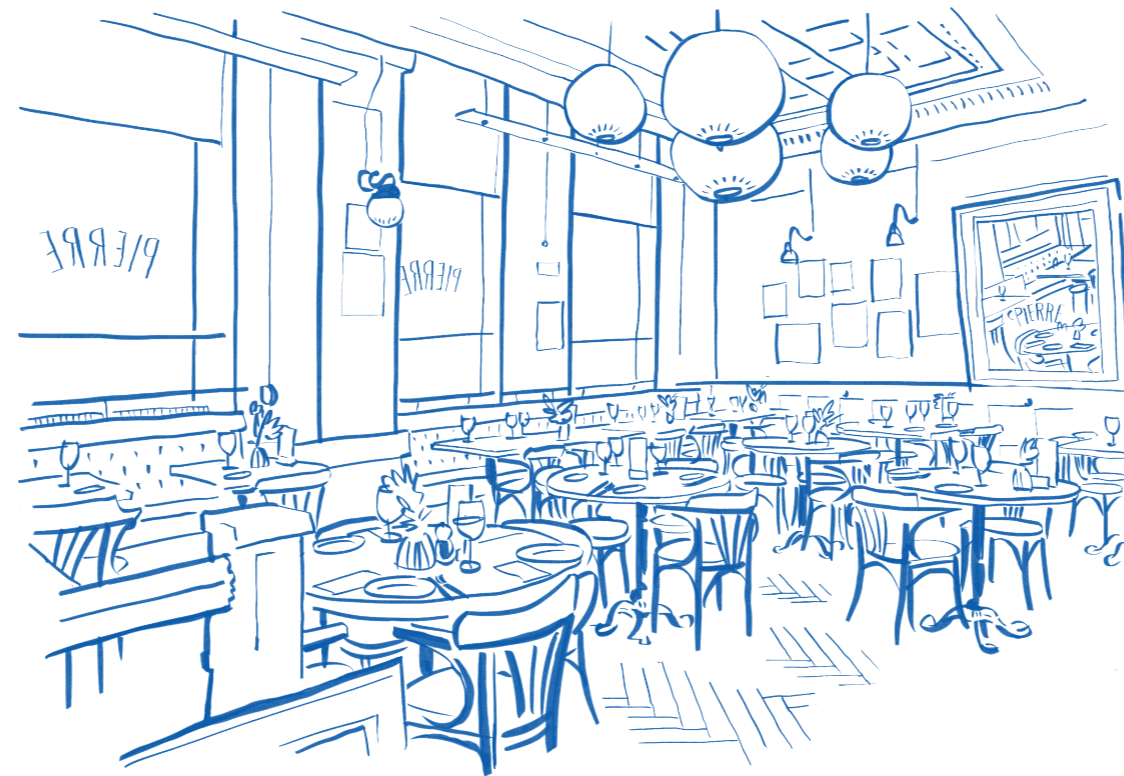
SOIRÉE GASTRONOMIQUE

6 courses for £26.95

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

BISTROT PIERRE

EST 30 YEARS '94



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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.

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