

MENU PIERRE

3 courses £22.95 | 2 courses £18.95 On Reverse

EST '94

BISTROT PIERRE 30

LUNCHTIME SPECIALS

£12 main courses On Reverse

SMALL PLATES & STARTERS

Bread Board (V) (GF) 3.95	Sourdough baguette served with Maldon sea salt whipped butter 555kcal ADD Whipped garlic butter 187kcal
Mixed Olives (GF) (VE) 3.95	Kalamata and Colossal Greek olives 256kcal
Sticky Brindisa Chorizo (GF) 4.75	Tossed in blossom honey 691kcal
Houmous (VE) (*) 5.95	Crispy chickpeas, pomegranate seeds, dukkah and harissa with clay baked flat bread 646kcal
Soup du Jour (+) 6.95	Ask for today's choice. Served with sourdough croûte from 188kcal. Not all soups are vegetarian
Mushroom Sourdough (V) (*) 7.50	Sautéed shiitake mushrooms in a light creamy mushroom and truffle sauce on toasted sourdough with fresh tarragon 350kcal
Calamari (GF) 7.95	Lightly spiced with garlic aioli 418kcal
Crab & Avocado Sourdough (+) 9.95	Fresh Devon Crab, spring onions, lime, avocado, brown crab mayo and fresh lemon, served on sourdough 662kcal
Chicken Liver Parfait (+) 7.75	Sourdough croûtes and caramelised red onion chutney 512kcal
Fritôt de Brie (V) 6.75	Deep-fried Brie, lambs leaf and caramelised plum and ginger chutney 450kcal
Smoked Salmon (GF) 9.25	Confit of poached and smoked salmon, crème fraîche, tomatoes, pickled red onions, capers and lambs leaf 291kcal
Gambas (+) 9.95	King prawns sautéed in lemon, garlic and chilli butter on toasted rustic sourdough 786kcal

PLATS

Chicken Printanier (GF) 16.95	Pan-fried chicken breast with pomme purée, asparagus, peas, and a mushroom & truffle cream sauce 778kcal	Maple Roasted Butternut Squash (V) (GF) 14.50	Feta cheese, mixed grains, roasted chickpeas, pomegranate seeds, gremolata, coriander yoghurt and houmous 1180kcal (VE) Vegan option available
Boeuf Bourguignon (*) 17.50	Slow-cooked beef in Malbec wine, carrots, shallots & bacon, served with parsley pomme purée, crispy kale and a pastry crouton 761kcal	Devon Crab Linguine 17.95	Fresh Devon white and brown crab meat, garlic infused oil, fresh parsley and red chilli 1152kcal
Pan Fried Salmon Fillet (GF) 18.95	New potatoes, peas, edamame beans, asparagus and a tarragon and lemon butter 839kcal	Salmon & Smoked Cod Fishcake Niçoise 14.25	Buttered new potatoes, French beans, black olives, red peppers, plum tomatoes, gem lettuce & soft poached egg with a sherry and tomato vinaigrette 508kcal
Moroccan Sweet Potato & Red Pepper Tagine (VE) 13.95	Roasted butternut squash, chickpeas, couscous, coriander yoghurt and clay baked flat bread 725kcal	Salad Maison (VE) 12.95	Chicory, cherry tomatoes, cucumber, olives and red onion with a tomato and sherry vinaigrette 269kcal ADD Grilled Chicken Breast (GF) 299kcal or Marinated Halloumi (V) (GF) 466kcal
Poulet Rôti (GF) 16.95	French style half roast chicken with garlic and parsley butter, succulent with crispy skin 898kcal, served with pommes frites 456kcal or salade verte 82kcal ADD Wild mushroom & truffle sauce 128kcal	Bistrot Burger 15.50	7oz prime British beef burger, brioche bun, Emmental cheese, lettuce, tomato, pickle, Dijon mayonnaise and pomme frites 1333kcal
Honey Glazed Pork Medallions 15.75	Toulouse sausage, caramelised Granny Smith apples, crispy onions, Dijon beurre blanc, dauphinoise potatoes and French beans 1016kcal	Halloumi Burger (V) (+) 15.50	Marinated halloumi, brioche bun, roasted peppers, houmous, lettuce, tomato, harissa mayonnaise and pommes frites 1632kcal

ACCOMPAGNEMENTS

Dauphinoise Potatoes (GF) (V) 544kcal 4.75	
Truffle Pommes Frites (GF) (V) 4.95	With Saint Mont cheese 518kcal
French Beans (GF) (V) (N) 4.25	With toasted almond flakes 247kcal
Tenderstem Broccoli (GF) (VE) 174kcal 4.75	
Salade Verte (GF) (VE) 82kcal 4.25	
Pommes Frites (GF) (VE) 456kcal 4.25	
Sweet Potato Frites (GF) (VE) 354kcal 4.75	

DESSERTS

Sticky Toffee Madeleine (V) 7.25	A traditional light madeleine sponge served with devon clotted cream toffee sauce and vanilla ice cream 501kcal
Apple and Rhubarb Tart (VE) (N) 7.25	Plant based vanilla ice cream and a granola crumble topping 291kcal
Grande Profiterole (V) (N) 8.25	Filled with morello cherry compôte, vanilla crème Chantilly, toasted almonds and a warm chocolate sauce 459kcal
Vanilla Panna Cotta (GF) 7.25	With seasonal fruits 753kcal
Fromage du Jour (*) 7.50	A selection of French cheese of the day, served with grapes, rustic sourdough and caramelised red onion chutney 480kcal
Crème Brûlée (GF) (V) 6.95	French classic. Vanilla crème brûlée freshly made by our chefs every day 805kcal
Tarte au Citron (GF) (V) 7.75	Raspberry coulis and crème Chantilly 483kcal
Pot au Chocolat (V) (+) 6.95	Rich chocolate mousse with a raspberry coulis layer, raspberries and a sablé biscuit 639kcal
Ice Cream & Sorbet (+) (V) 4.95	Please ask for flavours 2 Scoops 4.95 from 225kcal/95kcal per scoop 3 Scoops 5.95 (VE) Vegan option available

STEAKS

Our steaks come with dressed lambs leaf, homemade garlic and parsley butter and your choice of pommes frites or salade verte

Upgrade your Frites to Sweet Potato Frites or Truffle Frites +£1.50

Steak Frites (GF) 14.50	Prime, pasture-fed British bavette cut minute steak. Pan-seared, served pink, with lambs leaf, pommes frites and garlic butter 1123kcal	8oz Sirloin (GF) 23.95	Black Angus 28 day aged beef. A delicate flavour balanced with a firmer texture, best cooked medium rare 1391kcal
8oz Rump (GF) 18.95	Black Angus 28 day aged beef. Rich in flavour, firm in texture, best cooked medium 1309kcal	7oz Fillet (GF) 28.50	Black Angus 28 day aged beef. The most tender steak, recommended medium rare 1116kcal
ADD TO YOUR STEAK			
King Prawns (GF) 6.95	3 grilled prawns marinated in garlic and parsley butter 281kcal	Jug of Sauce (GF) 2.50	Peppercorn 132kcal Wild mushroom & truffle sauce 128kcal



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. (*) 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.

MENU PIERRE

3 courses £22.95 | 2 courses £18.95

Why not add a glass of our signature Cuvée 22 wine, pint of Bière 94 or mocktail for only £3.50

Available all day Sunday to Friday and Saturdays until 5pm

ENTRÉES

Soup du Jour [Ⓢ]

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

Calamari [Ⓢ]

Lightly spiced with garlic aioli 418kcal

Grilled Asparagus [Ⓢ]

Lemon aioli and sourdough breadcrumbs 380kcal

Baked Normandy Camembert [Ⓢ] [Ⓢ]

Caramelised plum and ginger chutney and rustic sourdough 327kcal

PLATS

Chicken Diane [Ⓢ]

Pan-fried chicken breast with a Diane sauce, dauphinoise potatoes and French beans 732kcal

Steak Frites [Ⓢ]

Prime, pasture-fed British bavette cut minute steak. Pan-seared, served pink, with lambs leaf, pommes frites and garlic butter 1123kcal

SUPPLEMENT +£2 8oz RUMP +£5

Parmentier Maison [Ⓢ]

French style cottage pie with ground beef, smoked bacon and carrots topped with pomme purée, served with peas 950kcal

Fishcake Niçoise

Buttered new potatoes, French beans, black olives, red peppers, plum tomatoes, gem lettuce & soft poached egg with a sherry and tomato vinaigrette 508kcal

Bacon Chop

Roasted hispi cabbage, pomme purée, parsley and white wine cream sauce 683kcal

Maple Roasted Butternut Squash [Ⓢ] [Ⓢ]

Feta cheese, mixed grains, roasted chickpeas, pomegranate seeds, gremolata, coriander yoghurt and houmous 1180kcal

[Ⓢ] Vegan option available

DESSERTS

Crème Brûlée [Ⓢ] [Ⓢ]

French classic. Vanilla crème brûlée freshly made by our chefs every day 805kcal

Pot au Chocolat [Ⓢ] [Ⓢ]

Rich chocolate mousse with a raspberry coulis layer, raspberries and a sablé biscuit 639kcal

Vanilla Panna Cotta [Ⓢ]

With a mixed berry compôte 753kcal

Sticky Toffee Madeleine [Ⓢ]

A traditional light madeleine sponge served with devon clotted cream toffee sauce and vanilla ice cream 501kcal

Finish your meal the traditional way with a cheese course 7.50pp

A selection of French cheese of the day, served with grapes, rustic sourdough and caramelised red onion chutney 480kcal

LUNCHTIME SPECIALS

Monday - Friday | 12 - 5pm | £12

Fishcake Niçoise

Buttered new potatoes, French beans, black olives, red peppers, plum tomatoes, gem lettuce & soft poached egg with a sherry and tomato vinaigrette 508kcal

Pork Medallions

Slow cooked pork medallions with hispi cabbage, red wine jus, spiced pear chutney, dauphinoise potatoes and crispy shallot rings 686kcal

Chicken Escalope

Chicken Escalope with broad beans, peas spring onions, buttered new potatoes and citrus aioli 902kcal

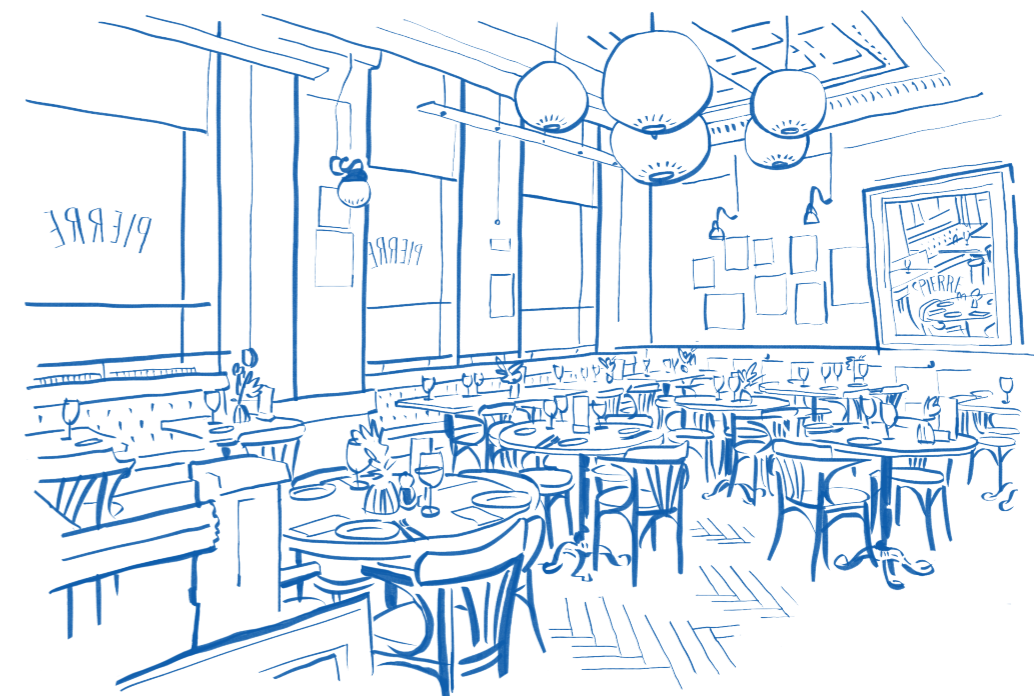
Moroccan Sweet Potato & Red Pepper Tagine [Ⓢ]

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

Chorizo & Mussel Linguine

Pan fried chorizo and mussels with spinach tomatoes, crème fraîche and chilli 1264kcal

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EST 30 YEARS '94



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