

# Early evening prix fixe

Two courses 15.95

BISTROT  
**PIERRE**  
1994

Available before 6.30pm Monday to Saturday

## APPETISERS

**Mini chorizos 3.95** <sup>GF</sup>  
Mini chorizos roasted in honey

**Fougasse 5.25** <sup>V</sup>  
French-style garlic bread  
ideal for sharing

**Olives 2.95** <sup>V</sup> <sup>Ve</sup> <sup>GF</sup>  
Mixed marinated olives

**Houmous 2.95** <sup>V</sup> <sup>Ve</sup> <sup>\*</sup>  
With toasted pitta bread

## STARTERS

All served with complimentary freshly baked French bread and butter

**Soup** <sup>\*</sup>  
Freshly made soup of the day

**Toast et champignons** <sup>\*</sup>  
Toasted sourdough topped with  
fricassée of mushrooms with  
(or without <sup>V</sup>) smoked bacon  
(vegan option available <sup>Ve</sup>)

**Calamari** <sup>GF</sup>  
Lightly spiced crispy fried squid  
with garlic aioli

**Wild mushroom risotto** <sup>V</sup> <sup>GF</sup> *New*  
With seasonal wild mushrooms,  
spinach, peas, herbs and truffle oil  
served simply with a Parmesan crisp  
(vegan option available <sup>Ve</sup>)

**Chicken liver parfait** <sup>\*</sup>  
With grilled artisan bread and  
red onion confiture

**Fritôt de Brie** <sup>V</sup>  
Deep-fried Brie in a crisp rosemary crumb,  
with dressed leaves and plum chutney

## MAINS

**Parmentier maison** <sup>GF</sup>  
A rich French-style cottage pie  
with ground beef and smoked bacon  
topped with pomme purée and  
served with seasonal vegetables

**Moroccan chicken** <sup>\*</sup>  
Lightly spiced, marinated chicken breast,  
couscous tabbouleh and harissa yogurt  
with seasonal vegetables and potatoes

**Steak-Frites** <sup>GF</sup>  
Pan-seared minute steak (bavette cut,  
served pink) served with roasted garlic  
and parsley butter, pommes frites and  
dressed leaves

**Honey-glazed pork medallions**  
With Morteau sausage, caramelised  
apples, Dijon beurre blanc, seasonal  
vegetables and potatoes

**Wild mushroom risotto** <sup>V</sup> <sup>GF</sup> *New*  
With seasonal wild mushrooms,  
spinach, peas, herbs and truffle oil  
served simply with a Parmesan crisp  
(vegan option available <sup>Ve</sup>)

**Thai fishcake**  
Spiced fishcake of salmon, haddock,  
chilli, lemongrass, ginger, coriander  
and lime with pommes frites, crunchy  
slaw and sweet chilli sauce

**Poulet chasseur** <sup>GF</sup>  
Pan-fried chicken breast in a classic  
chasseur sauce of mushrooms, thyme,  
concassé tomato and red wine with  
seasonal vegetables and potatoes

**House Burger**  
100% prime British beef burger, Le Saint  
Mont Cheese, gherkins, home-made  
burger sauce, plum tomatoes and lettuce  
served with pommes frites

**Gratin Méditerranéen** <sup>V</sup> <sup>N</sup>  
Ricotta, wild mushroom, spinach and  
roasted hazelnut 'veggie balls' baked in  
a rich tomato and béchamel sauce with  
seasonal vegetables and potatoes

## SIDES

**House salad 3.25** <sup>V</sup> <sup>Ve</sup> <sup>GF</sup>

**Sweet potato fries**  
3.50 <sup>V</sup> <sup>Ve</sup> *New*

**Pommes frites 2.95** <sup>V</sup> <sup>Ve</sup> <sup>GF</sup>

**Dauphinoise potatoes 3.50** <sup>V</sup> <sup>GF</sup>

**Roasted garlic field mushrooms**  
3.25 <sup>V</sup> <sup>GF</sup>

**Creamed spinach 3.50** <sup>V</sup> <sup>GF</sup>

**French beans 3.50** <sup>V</sup> <sup>GF</sup> <sup>N</sup>  
With toasted almond flakes

**Superfood side salad 3.50** <sup>V</sup> <sup>Ve</sup>  
Grains, couscous, mixed  
leaves and pomegranate seeds

## DESSERTS

The perfect finish to your meal

**Crème brûlée** <sup>V</sup> <sup>GF</sup>  
Our signature dessert – a French classic.  
Vanilla crème brûlée freshly made by our  
chefs every day

**Sticky toffee pudding** <sup>V</sup>  
With vanilla ice cream

**Chocolate brownie** <sup>V</sup> <sup>N</sup>  
With warm chocolate sauce and  
salted caramel ice cream

**Bistrot creperie** <sup>V</sup>  
Traditional French crêpes  
your way. Choose vanilla ice  
cream or crème Chantilly.

Then choose your filling:

- Chocolate • Lemon •
- Mixed berry compôte •

**Ice cream & sorbet** <sup>V</sup> <sup>\*</sup>  
Award-winning West Country  
farm organic ice cream and sorbets.  
Choose from: Chocolate chip,  
Vanilla clotted cream, Strawberry,  
Salted Caramel, Raspberry sorbet,  
Mango sorbet  
(vegan option available <sup>Ve</sup>)