

Sunday Lunch Menu

Available until 6.30pm

BISTROT
PIERRE
1994

2 courses 15.95 • 3 courses 18.95

APÉRITIFS

Rhubarb G&T 6.50
Warner Edwards Rhubarb gin (25ml)
with Fever-Tree tonic or ginger ale

Kir Royal 4.95
Veuve Devienne (125ml) sparkling
wine and crème de cassis


Veuve Devienne 4.75
Elegant, fresh and lively
French sparkling wine (125ml)




Hendrick's G&T 6.25
Hendricks Gin (25ml) with
Fever-Tree elderflower tonic




APPETISERS

Mini chorizos 3.95 
Mini chorizos roasted in honey

**Croque monsieur
croquettes 4.25** *New*
Ham and melted cheese
croquettes with dijon mayonnaise

Fougasse 5.25 
French-style garlic bread

Olives 2.95   
Mixed marinated
olives

Houmous 2.95   
With toasted pitta bread

STARTERS

All served with complimentary freshly baked French bread and butter

Calamari 
Lightly spiced crispy fried squid
with garlic aioli

Wild mushroom risotto   *New*
With seasonal wild mushrooms, spinach, peas,
herbs, truffle oil and a Parmesan crisp
(vegan option available )




Chicken liver parfait 
With grilled artisan bread and
red onion confiture

Fritôt de Brie 
Deep-fried Brie in a crisp rosemary crumb,
with dressed leaves and plum chutney

Chilli & garlic prawns *New*
Sautéed king prawns in a chilli, garlic, tomato
and basil sauce served with grilled artisan bread
2.00 supplement

Baked goat's cheese   
Baked goat's cheese with marinated beetroot,
chicory, watercress, toasted walnuts and
grain mustard dressing

Arancini 
Tomato, basil and mozzarella rice balls
with dressed leaves and pesto mayonnaise


Toast et champignons 
Toasted sourdough topped with
fricassée of mushrooms with
(or without ) smoked bacon
(vegan option available )


Soup 
Freshly made soup of the day

MAINS

Served with today's selection of complimentary potatoes and seasonal vegetables, salad or pommes frites (unless specified)

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

Sea bass 
Sea bass fillets with creamy saffron
curried mussels and samphire

Bœuf bourguignon 
Our signature dish for 25 years and now we've made
it even better! Inspired by the classic French recipe,
our marinated diced beef is slowly braised with red
wine, shallots, mushrooms and bacon, served with
pomme purée and honey-roasted carrots

8oz rump steak 
Pan-fried Scottish pasture-fed 21 day-aged steak
(best cooked slightly rare) with a choice of roasted
garlic and parsley butter or green peppercorn and
brandy sauce served with pommes frites and classic
gem lettuce wedge salad and shallot dressing
2.50 supplement

Poulet chasseur 
Pan-fried chicken breast in a classic
chasseur sauce of mushrooms, thyme,
concassé tomato and red wine

SUNDAY ROASTS

All our Sunday roasts are served
with roast potatoes, seasonal vegetables,
Yorkshire pudding and red wine gravy.
Choose from:

Roast rump of beef





Roast pork loin and crackling

Half roasted chicken

Parmentier maison

A rich French-style cottage pie with ground beef
and smoked bacon topped with pomme purée
and served with seasonal vegetables

Harissa roasted vegetable salad

Harissa roasted butternut squash, celeriac and
beetroot with super grains, pomegranate seeds,
tarragon, mixed leaves and an orange dressing.
With grilled chicken  or goat's cheese  
Add both for 1.50 (vegan option available )

Wild mushroom risotto   *New*
With seasonal wild mushrooms, spinach, peas, herbs
and truffle oil served simply with a Parmesan crisp
(vegan option available )

Thai fishcake

Spiced fishcake of salmon, haddock,
chilli, lemongrass, ginger, coriander and lime
with a crunchy slaw, sweet chilli sauce and your
choice of pommes frites or house salad

House burger

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



SIDES

Dauphinoise potatoes 3.50  




Roast potatoes 3.25   

House salad 3.25   

Pommes frites 2.95   

Roasted garlic field mushrooms 3.25  

Creamed spinach 3.50  



French beans 3.50   
With toasted almond flakes

Sweet potato fries 3.50   *New*



DESSERTS & CHEESE

The perfect finish to your meal

Crème brûlée  
Our signature dessert – a French classic. Vanilla
crème brûlée freshly made by our chefs every day

Valrhona chocolate mousse  
Chocolate mousse made with luxurious
Valrhona French chocolate. Topped with
crème Chantilly and pistachio praline

Sticky toffee pudding 
With vanilla ice cream

Chocolate brownie  
With warm chocolate sauce and
salted caramel ice cream

Tarte au citron  
Caramelised lemon tart served
simply with crème Chantilly

Eton mess

Strawberry and vanilla ice cream with a
mixed berry compôte, crushed meringue,
pistachios and crème Chantilly


BiStrot crêperie

Traditional French crêpes your way.
Choose vanilla ice cream or crème Chantilly.

Then choose your filling:

• Chocolate • Mixed berry compôte • Lemon •

Ice cream & sorbets

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 )

Cheese board

Our typical rustic French cheese board served
with biscuits, celery and red onion confiture:

Camembert

A smooth, mild and buttery Camembert
from the southwest of Paris

Le Saint Flour Bleu

A rich and well-balanced creamy blue cheese

Le Saint Mont des Alpes

A mature regional cheese with a nutty flavour

CHAMPAGNE & SPARKLING

Bin 50	<p>Veuve Devienne 11.5% Vin Mousseux NV. A classic Alsace brut featuring the lightness, freshness, liveliness and elegance of Chenin Blanc.</p> <p>125ml 4.75 750ml 24.95</p>	Bin 51	<p>Veuve Devienne Rosé 12% Vin Mousseux Rosé Sec NV. Like its sister wine but blended with a little Pinot Noir.</p> <p>125ml 4.95 750ml 25.95</p>	Bin 52	<p>Champagne Brut Baron de March 12.5% NV. A pure, soft Champagne with stylish character. Its fruit is fresh and appealing, bursting with apples and lemons.</p> <p>125ml 6.75 750ml 34.95</p>	Bin 53	<p>Taittinger 12.5% NV Brut Réserve, Champagne. Crisp, citrusy aromas with subtle toasty notes. A truly elegant Champagne.</p> <p>125ml 8.95 750ml 49.95</p>
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WHITE WINES

<u>CRISP & FRESH</u>		<u>DRY & MINERAL</u>		<u>FULLER & FLAVOURSOME</u>	
Bin 1	<p>Airen Chardonnay 2018 11% Valdepenas, Spain. Green apples, a touch of apricot and refreshing acidity.</p> <p>175ml 4.25 250ml 6.25 500ml 11.95 750ml 16.95</p>	Bin 6	<p>Green Fish Verdejo 2018 12% Atlantic, Spain. Defined aromas of stone fruits, almonds and citrus. Superb structure and freshness.</p> <p>175ml 4.95 250ml 7.25 500ml 13.95 750ml 19.95</p>	Bin 11	<p>Chardonnay, Stormy Cape 2017 13% Western Cape, South Africa. Dry, non-oaked, zesty but with some body.</p> <p>175ml 5.50 250ml 7.50 500ml 14.95 750ml 20.95</p>
Bin 2	<p>Cuvée 94 🍷 2018 11.5% Colombar. Our iconic signature range 'Cuvée '94', is chosen from the Languedoc and we help blend this especially for us and for you. Fresh, clean and sappy with citrus and white fruit notes.</p> <p>175ml 4.75 250ml 6.75 500ml 13.00 750ml 17.95</p>	Bin 7	<p>Picpoul/Sauvignon Blanc 2018 12.5% Domaine de Belle Mare, IGP Pays de l'Hérault. Fresh grapefruit, lemon and floral scents.</p> <p>175ml 5.95 250ml 8.50 500ml 16.50 750ml 22.95</p>	Bin 12	<p>Pinot Grigio delle Venezie IGT 2018 12% Sartori, Italy. An aromatic wine with aromas of wildflowers and tropical fruits.</p> <p>175ml 5.75 250ml 7.95 500ml 15.50 750ml 21.95</p>
Bin 3	<p>Sauvignon Blanc, Los Tortolitos 2018 12% Central Valley, Chile. Crisp lime and some herbal influence, deliciously dry.</p> <p>175ml 5.50 250ml 7.75 500ml 15.25 750ml 21.95</p>	Bin 8	<p>Muscadet de Sèvre et Maine Sur Lie AOC 2018 11.5% Château de Poyet. Ripe fruit aromas, a pleasant richness and fine minerality.</p> <p>175ml 6.25 250ml 8.75 500ml 16.95 750ml 23.95</p>	Bin 13	<p>Viognier 2018 13% Leduc, IGP Pays d'Oc, Languedoc. Peach, apricot and almond aromas and a refreshing round finish.</p> <p>175ml 6.50 250ml 8.95 500ml 17.50 750ml 24.95</p>
Bin 4	<p>Chenin Blanc, Stormy Cape 2018 13% Western Cape, South Africa. Passion fruit, touch of quince and pear but a fresh and dry finish.</p> <p>175ml 5.75 250ml 7.95 500ml 15.50 750ml 21.95</p>	Bin 9	<p>Sauvignon Blanc, Frost Pocket 2018 13% Marlborough, New Zealand. Deliciously crisp and fresh, packed full of vibrant and long lasting lime, gooseberry and tropical fruit flavours.</p> <p>175ml 6.95 250ml 9.50 500ml 18.50 750ml 26.95</p>	Bin 14	<p>Chardonnay Les Mougeottes 2018 13.5% IGP Pays d'Oc, Languedoc. Burgundian in style and half the price. Subtle oak and butteriness with a dry finish.</p> <p>175ml 6.75 250ml 9.25 500ml 17.95 750ml 25.95</p>
Bin 5	<p>Chablis AOC 2018 12.5% Domaine Louis Michel, Burgundy. Classic, cool climate Chardonnay from one of the finest estates in Chablis. We were truly honoured to taste this wine with the man himself!</p> <p>175ml 8.95 250ml 12.50 500ml 23.95 750ml 34.95</p>	Bin 10	<p>Sancerre AOC 2018 12.5% Domaine Franck Millet, Loire Valley. Aromatic herb and pleasing minerality.</p> <p>175ml 8.50 250ml 12.25 500ml 23.50 750ml 33.95</p>	Bin 15	<p>Saumur Blanc La Cabriole, Cave de Saumur 2018 13% Loire, France. Fine Loire chenin blanc, complex with hints of quince, melon and honeydew.</p> <p>175ml 6.75 250ml 9.25 500ml 17.95 750ml 25.95</p>

RED WINES

<u>FRUITY & SOFT-CENTERED</u>		<u>DEEP & HEARTY</u>		<u>FULL, VELVETY & ROUND</u>	
Bin 21	<p>Alma de Vid Tinto 2018 12% Valdepenas, Spain. Intense black cherry and cassis from a family owned bodega.</p> <p>175ml 4.25 250ml 6.25 500ml 11.95 750ml 16.95</p>	Bin 26	<p>Red Boar Bobal 2017 12% Atlantic, Spain. Aromas of currants and a touch of spice. Silky with soft tannins.</p> <p>175ml 5.50 250ml 7.50 500ml 14.95 750ml 20.95</p>	Bin 31	<p>Merlot, Los Tortolitos 2018 13% Central Valley, Chile. Fresh, raspberry and strawberry nose, with a light and juicy palate bursting with forest fruit.</p> <p>175ml 4.95 250ml 7.25 500ml 13.95 750ml 19.95</p>
Bin 22	<p>Cuvée 94 🍷 2018 12.5% Carignan/Grenache. Our iconic signature range 'Cuvée '94', is chosen from the Languedoc and we help blend this especially for us and for you. Our rich red has ripe fruit character and a hint of peppery spice.</p> <p>175ml 4.75 250ml 6.75 500ml 13.00 750ml 17.95</p>	Bin 27	<p>Cabernet Sauvignon, Stormy Cape 2018 13% Western Cape, South Africa. A soft, rich and youthful wine showing fresh ripe mulberries and plums with a spicy undertone.</p> <p>175ml 5.75 250ml 7.95 500ml 15.50 750ml 21.95</p>	Bin 32	<p>Shiraz, Cable Crossing 2018 13.5% South Eastern Australia. A touch of spice, dark berry juice and a really clean and lovely finish.</p> <p>175ml 6.25 250ml 8.75 500ml 16.95 750ml 23.95</p>
Bin 23	<p>Cabernet Sauvignon/Merlot 2017 13.5% Les Granges de Felines, IGP Pays d'Oc. Ripe, smooth and juicy.</p> <p>175ml 5.75 250ml 7.95 500ml 15.50 750ml 21.95</p>	Bin 28	<p>Corbières, Syrah/Carignan 2017 14% Château du Vieux Parc l'Héritage, Corbières AOC. Mid-purple in colour, fruity and subtle notes of garrigue herbs.</p> <p>175ml 6.25 250ml 8.75 500ml 16.95 750ml 23.95</p>	Bin 33	<p>Pinot Noir Les Mougeottes 2018 13% Languedoc, IGP Pays d'Oc. Affordable but great quality French Pinot, black cherry and raspberry aromas – classy!</p> <p>175ml 6.95 250ml 9.50 500ml 18.50 750ml 26.95</p>
Bin 24	<p>Côtes du Ventoux 2018 12.5% Les Boudalles, Domaine Brusset, Rhône, Ventoux AOC. A well balanced, fruity wine with smooth tannins.</p> <p>175ml 6.25 250ml 8.75 500ml 16.95 750ml 23.95</p>	Bin 29	<p>Malbec, Don David El Esteco 2017 14% Salta, Argentina. A medium-full bodied wine with notes of red fruits and hints of chocolate. Well balanced with soft tannins.</p> <p>175ml 7.25 250ml 9.95 500ml 18.95 750ml 27.95</p>	Bin 34	<p>Rioja Crianza, Ramón Bilbao 2016 13.9% Rioja, Spain. The best selling Rioja in Spain – fresh dark fruit – blackberries, blackcurrants and ripe tannins.</p> <p>175ml 7.75 250ml 10.50 500ml 20.95 750ml 29.95</p>
Bin 25	<p>Beaujolais Villages, Louis Tête 2018 13% Beaujolais, France. We welcome back an old friend – wonderfully accessible, soft, light and fruity.</p> <p>175ml 6.50 250ml 8.95 500ml 17.50 750ml 24.95</p>	Bin 30	<p>Châteauneuf-du-Pape AOC 2016 15% Réserve de Oliviers, Maison Favier, Rhône. A 'big' wine – rich, smooth and spicy with herbal notes.</p> <p>750ml 39.95</p>	Bin 35	<p>Bordeaux, Château des Gravières 2016 13% Bordeaux. Very versatile wine with good structure and substance, lifted by gorgeous red fruit, spice and cedar.</p> <p>750ml 34.95</p>

ROSÉ WINES

Bin 41	<p>Cuvée 94 🍷 2018 12% Cinsault, IGP Pays d'Oc. Our iconic signature range 'Cuvée '94', is chosen from the Languedoc and we help blend this especially for us and for you. Our pink is a light, dry un-oaked rosé.</p> <p>175ml 4.95 250ml 6.95 500ml 13.75 750ml 18.95</p>	Bin 42	<p>White Zinfandel 2017 11% West Coast Swing, California, USA. Juicy strawberry and red currant fruit flavours with fresh, balanced acidity.</p> <p>175ml 5.50 250ml 7.50 500ml 14.95 750ml 20.95</p>	Bin 43	<p>Pinot Grigio Blush, Il Sospiro 2018 12% Sicily, Italy. This very elegant rosé overwhelms the nose with aromas of freshly picked strawberries, rose petal and cherry flavours.</p> <p>175ml 6.25 250ml 8.75 500ml 16.95 750ml 23.95</p>	Bin 44	<p>Côtes de Provence AOC 2018 12% La Vidaubanaise. A premium rosé with structure and elegance, subtle herbs and spice amid ripe red fruit.</p> <p>175ml 7.25 250ml 9.95 500ml 18.95 750ml 27.95</p>
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Please note that vintages and ABVs may change without prior notice. Wines sold by the glass are also available in a 125ml measure.

These dishes: 🌱 are suitable for vegetarians 🍆 are suitable for vegans 🌾 are suitable for a gluten-free diet, please advise your server 🍷 can be made suitable for a gluten-free diet, please clearly advise your server that you need a gluten-free option 🥜 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. Some dishes may contain bones. We have a separate children's menu or we are happy to charge 50% less for smaller portions of selected dishes on our menus. We can provide a detailed list of all allergens used in our kitchen on request. If you do have an allergy please alert your server before ordering. The ingredients used in all of our dishes may vary occasionally, subject to availability. There is a 10% discretionary service charge for all tables of eight or more. All service charges and tips go directly to our team. **Autumn/Winter 2019**