



# Easter Lunch Menu

Sunday 21st & Monday 22nd April

Available until 6.30pm

BISTROT  
**PIERRE**  
1994

2 courses 16.95 • 3 courses 19.95

## APÉRITIFS

### Rhubarb G&T 6.50

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

### Veuve Devienne 4.75

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

### Kir Royal 4.95

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

### Hendrick's G&T 6.25

Hendricks Gin (25ml) with  
Fever-Tree elderflower tonic

## APPETISERS

### Mini chorizos 3.95 GF

Mini chorizos roasted in honey

### Tapenade 3.50 \*

Red pepper and anchovy  
tapenade with sourdough croûtes

### Houmous 2.95 V V\* GF

With sourdough croûtes

### Olives 2.95 V V\* GF

Mixed marinated  
olives

### Roasted garlic bulb

3.95 V V\* GF

Oven roasted with sourdough,  
olive oil and balsamic vinegar

## STARTERS

All served with complimentary freshly baked French bread and butter

### Calamari GF

Lightly spiced crispy fried squid  
with garlic aioli

### Chicken liver parfait \*

With grilled artisan bread and  
red onion confiture

### Scallops GF N

Pan-fried scallops with Alsace bacon  
and hazelnut garlic butter **2.50 supplement**

### Soup V GF

Potato & leek with crème fraîche,  
chives and truffle oil

### Asparagus V V\* GF

Steamed asparagus with a light herb vinaigrette

### Baked goat's cheese V GF N

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

### Spring risotto V GF

Asparagus, French beans, Petit Pois,  
edamame beans, spinach, tarragon and parsley  
(vegan option available V)

### Duck croquettes

With dressed leaves and Dijon mayonnaise

### Crispy Brie V

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

### Toast et champignons \*

Toasted sourdough topped with fricassée  
of mushrooms with (or without V)  
smoked Alsace bacon  
(vegan option available V)

## MAINS

All main courses are served with fresh seasonal vegetables and potatoes, salad or pommes frites (unless specified)

Steaks are served with pommes frites and a choice of green peppercorn and brandy sauce or roasted garlic and parsley butter

### Gigot lamb steak GF

Tender lamb leg steak (bone-in) marinated  
in garlic and thyme with a haricot bean, chargrilled  
pepper and red wine jus, with pomme purée and  
seasonal vegetables **1.95 supplement**

### Sea bass GF

With creamy saffron curried mussels and samphire

### Bœuf bourguignon GF

Braised beef with shallots, red wine, mushrooms and  
bacon with pomme purée and honey-roasted carrots

### 8oz rump steak GF

Pan-fried Scottish pasture-fed 21 day-aged steak  
(best cooked slightly rare) **1.50 supplement**

### Fillet steak Diane

Scottish pasture-fed 21-day aged  
7oz fillet steak with a classic mushroom,  
mustard and cream sauce **5.95 supplement**

### Goat's cheese & seasonal vegetable tart V

Asparagus, caramelised onion, tenderstem broccoli  
and goat's cheese tart with a poached egg,  
hollandaise sauce and side salad

### 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

### Roast turkey with pork, chestnut and apricot stuffing N

### Chicken printanier GF

Pan-fried chicken breast with asparagus, fricassée  
of wild mushrooms, peas, truffle oil and tarragon

### Super salad V \* N

Watercress, broccoli, beetroot, couscous,  
super grains, parsley and pomegranate  
topped with toasted seeds, spiced chickpeas  
and mint yogurt dressing with marinated  
halloumi V GF or grilled chicken GF  
Add both for 1.50 (vegan option available V)

### House burger

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

### Thai fishcake

Spiced fishcake of salmon, haddock, chilli,  
lemongrass, ginger, coriander and lime with  
a crunchy asian slaw and sweet chilli sauce

## SIDES

### Dauphinoise potatoes 3.50 V GF

### Roast potatoes 3.25 V V\* GF

### House salad 3.25 V V\* GF

### Pommes frites 2.95 V V\* GF

### Roasted garlic field mushrooms 3.25 V GF

### Creamed spinach 3.25 V GF

### French beans 3.50 V GF N

With toasted almond flakes

## DESSERTS & CHEESE

The perfect finish to your meal

### Crème brûlée V GF

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

### Tarte au citron V GF

Caramelised lemon tart with raspberry sorbet

### Chocolate brownie V N

With warm chocolate sauce and  
salted caramel ice cream

### Sticky toffee pudding V

With vanilla ice cream

### Vanilla panna cotta GF

With a mixed berry compôte

### Frangipane V N

Warm baked apple and pear frangipane with  
vanilla crème fraîche and toasted pistachios

### Valrhona chocolate mousse V N

Chocolate mousse made with luxurious Valrhona  
French chocolate, topped with meringue

### BiStrot crêperie V

Traditional French crêpes your way.  
Choose vanilla ice cream or crème Chantilly.  
Then choose your filling:

• Chocolate • Mixed berry compôte • Lemon •

### Ice cream & sorbets V \*

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 V)

### 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 V

A rich and well-balanced creamy blue cheese

#### Le Saint Mont des Alpes V

A mature regional cheese with a nutty flavour

## APÉRITIFS & COCKTAILS

### Aperol Spritz 6.25

Aperol and Veuve Devienne sparkling wine topped with soda

### St. Germain Spritz 6.25

St. Germain elderflower liqueur and Veuve Devienne sparkling wine topped with soda

### Bucks Fizz 4.95

Veuve Devienne sparkling wine and orange juice

### Cucumber Spritz 6.25

White wine, St. Germain elderflower liqueur, Fever-Tree Indian tonic and cucumber

### Grand Mimosa 6.50

Veuve Devienne sparkling wine, Cointreau and orange juice

### Bloody Mary 6.50

Russian Standard vodka, tomato juice, Worcestershire sauce and Tabasco sauce

### Kir Royal 4.95

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

### Pimm's 3.50

Pimm's No.1 (50ml) and lemonade

## GINS

Working in partnership with Fever-Tree, our G&T's include a single measure of gin paired with the perfect Fever-Tree mixer. Feel free to swap your tonic or mixer to another if you wish.

### CLASSIC DRY

#### Sipsmith London Dry 41.6% 6.25

Bold, complex and aromatic traditional London Dry Gin with dry juniper and a hint of zesty, citrus freshness. Paired with Fever-Tree Indian Tonic Water.

### CITRUS

#### Bombay Sapphire 40% 5.75

Citrus and juniper flavours combined with an elegant light spicy finish. Paired with Fever-Tree Mediterranean Tonic Water.

### FLORAL

#### Hendrick's 41.4% 6.25

Uniquely distilled with the infusion of rose and cucumber. Paired with Fever-Tree Elderflower Tonic.

#### The Botanist 46% 6.50

A distinctive, floral gin with 22 botanicals local to the Island of Islay. Paired with Fever-Tree Indian Tonic Water.

### FRUITY

#### Warner Edwards Rhubarb 40% 6.50

Sweet and tangy with British rhubarb. Paired with Fever-Tree Ginger Ale or tonic water.

#### Brockmans 40% 6.25

Subtle notes of berry give an intensely smooth taste. Paired with Fever-Tree Refreshingly Light Tonic Water.

#### Pinkster 37.5% 6.25

With hints of real raspberries and an exceptionally smooth finish. Paired with Fever-Tree Mediterranean Tonic Water.

Double up your G&T for an additional £2.50

## BEERS & CIDERS

### DRAUGHT

Vedett Extra Blond 5.0% (Pint) 4.95

Vedett Extra Blond 5.0% (Schooner 285ml) 3.25

### BOTTLES

Regional Bottled Ale (500ml) 4.10

Lefe Blonde 6.6% (330ml) 3.95

Kronenbourg 1664 5.0% (275ml) 3.50

Meteor Bière d'Alsace 4.6% (330ml) 3.75

Meteor Classic '27 5.0% (330ml) 4.50

Bolée d'Armorique Cidre Breton 5.0% (330ml) 3.50

Beck's Blue Alcohol-Free (275ml) 2.95

## SPIRITS

Russian Standard Vodka (25ml) 2.75 | (50ml) 4.95

Grey Goose Vodka (25ml) 4.25

Bacardi Superior (25ml) 2.75 | (50ml) 4.95

Lamb's Navy Rum (25ml) 2.75 | (50ml) 4.95

Havana Club 3 Year Rum (25ml) 2.95 | (50ml) 5.00

Jose Cuervo Gold Tequila (25ml) 2.95 | (50ml) 5.00

Jack Daniel's (25ml) 2.95 | (50ml) 5.00

Bell's Whisky (25ml) 2.75 | (50ml) 4.95

Jameson Irish (25ml) 3.50

Glenmorangie 10 Year Malt (25ml) 3.50

Sipsmith London Dry Gin (25ml) 3.95

Bombay Sapphire Gin (25ml) 3.50

Hendrick's Gin (25ml) 3.95

The Botanist Gin (25ml) 4.25

Warner Edwards Rhubarb Gin (25ml) 4.25

Brockmans Gin (25ml) 3.95

Pinkster Gin (25ml) 3.95

## SOFT DRINKS

Fresh Orange Juice (250ml) 2.95

Orangina (250ml) 2.60

Belvoir Elderflower Pressé (250ml) 2.95

Belvoir Raspberry Lemonade (250ml) 2.95

Pago Fruit Drinks (200ml) 2.75

Pago premium juices are directly pressed, using only natural ingredients. Please ask your server for available flavours

Coca-Cola, Diet Coke and Coca-Cola Zero Sugar (330ml) Served in the iconic glass contour bottle 2.95

Pepsi & Diet Pepsi (250ml) 2.60

Lemonade (250ml) 2.60

### Fever-Tree Tonics and Mixers

Indian Tonic Water  
Refreshingly Light Tonic Water  
Mediterranean Tonic Water  
Elderflower Tonic Water  
Ginger Ale  
Spiced Orange Ginger Ale (200ml) 2.30

Schweppes Mixers (125ml) 1.35

Fentimans Ginger Beer (275ml) 2.75

Britvic Cordial 0.40  
Lime, orange or blackcurrant

Evian Still Mineral Water (330ml/750ml) 1.95 | 2.95

Perrier Sparkling Water (330ml/750ml) 1.95 | 2.95

## HOT DRINKS

Espresso/Double Espresso 2.10 | 2.40

Macchiato 2.40

Café 2.40

Americano 2.40

Cappuccino/Latte 2.85

Mocha/Hot Chocolate 2.85

Flat white 2.85

Floater Coffee 2.90

Liqueur Coffee 5.25

Traditional/Herbal Tea 2.10

Choose from Earl Grey, Green, Peppermint and Chamomile or fruit tea

These dishes: **V** are suitable for vegetarians **W** are suitable for vegans **GF** are suitable for a gluten-free diet, please advise your server **CF** can be made suitable for a gluten-free diet, please clearly advise your server that you need a gluten-free option **N** 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. **Spring 2019**