




Party Menu

2 courses 18.95 • 3 courses 21.95


BISTROT
PIERRE
1994




• SMALL PLATES •

Olives 2.95   
Mixed marinated olives

Mini chorizos 3.95 
Mini chorizos roasted in honey

Roasted garlic bulb
3.95   
Oven roasted, with sourdough, olive oil and balsamic vinegar


Tapenade 3.50 
Red pepper and anchovy tapenade with sourdough croûtes


Houmous 2.95   
With sourdough croûtes

Spiced whitebait
3.50  *New*
With garlic aioli

• STARTERS •

All served with complimentary freshly baked French bread and butter


Soup   *New*
Potato & leek soup with crème fraîche, chives and truffle oil

Calamari 
Lightly spiced crispy fried squid with garlic aioli






Smoked mackerel pâté  *New*
Lightly smoked with crème fraîche, lemon and paprika with toasted sourdough

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


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

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

Chicken liver parfait 
With grilled artisan bread and red onion confiture

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 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. This menu is not available if you are dining in the Mumbles private dining room. **Spring 2019**




• MAINS •

Chicken printanier  *New*
Pan-fried chicken breast with asparagus, fricassée of wild mushrooms, peas, truffle oil and tarragon with seasonal vegetables and potatoes








Roasted fillet of hake  *New*
Sustainably caught hake from British coastal waters, spiced chickpea cassoulet, sauce verte, seasonal vegetables and potatoes

Bœuf bourguignon 
Our signature dish – braised beef with shallots, red wine, mushrooms and bacon with pomme purée and honey-roasted carrots

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


Spring risotto   *New*
Asparagus, French beans, Petit Pois, edamame beans, spinach, tarragon and parsley (vegan option also available )

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

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

• STEAKS & GRILL •


Our steaks are from prime pasture-fed Scottish beef, matured for at least 21 days. Served with pommes frites and your choice of sauce




Steak-frites 
Pan-seared minute steak (bavette cut, served pink)

Rump Steak 
8oz rump steak (best cooked slightly rare)
2.50 supplement

House Burger
100% prime British beef burger, Le Saint Mont Cheese, gherkins and relish served with pommes frites

Pommes frites
2.95   

Roasted garlic field mushrooms
3.25  



French beans
3.50   
With toasted almond flakes

Creamed spinach
3.25  



• SIDES •

House salad
3.25   

Dauphinoise potatoes
3.50  

Superfood side salad
3.50   *New*
Grains, couscous, mixed leaves and pomegranate seeds

• DESSERTS & CHEESE •

Chocolate brownie  
With warm chocolate sauce and salted caramel ice cream




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

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

Lemon
Mixed Berry Compôte
Chocolate

Vanilla panna cotta  *New*
With a mixed berry compôte

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 also available )

Cheese board 
Our typical rustic French cheese board of: Camembert, Le Saint Flour Bleu  and Le Saint Mont des Alpes . Served with biscuits, celery and red onion confiture.

Party Menu Order Form



Booking name:	Date:	Time:	Number of people in your party:	Bistrot:
Email address:			Contact number:	

Additional notes/requests:

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