

# 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> *New*  
French-style garlic bread

**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

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

**Summer risotto** <sup>V</sup> <sup>GF</sup> *New*  
Goat's cheese, courgette, peas, edamame beans, French beans and herbs (vegan option available <sup>Ve</sup>)

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

## MAINS

**Moroccan chicken** <sup>\*</sup> *New*  
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

**Summer risotto** <sup>V</sup> <sup>GF</sup> *New*  
Goat's cheese, courgette, peas, edamame beans, French beans and herbs (vegan option available <sup>Ve</sup>)

**Pork medallions** *New*  
With Béarnaise sauce, crispy smoked bacon, 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

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

**Chicken printanier** <sup>GF</sup>  
Pan-fried chicken breast with asparagus, fricassée of wild mushrooms, peas, truffle oil and tarragon with seasonal vegetables and potatoes

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

**Tagine de légumes** <sup>V</sup> <sup>\*</sup> <sup>N</sup> *New*  
Roasted root vegetables, chickpea and apricot tagine with pitta bread, couscous tabbouleh and mint yogurt dressing (vegan option available <sup>Ve</sup>)

## SIDES

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

**Heritage tomato salad**  
3.75 <sup>V</sup> <sup>Ve</sup> <sup>GF</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

**Vanilla panna cotta** <sup>GF</sup>  
With a mixed berry compôte

**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>)