

# 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

**Aperol Spritz 6.75**  
Aperol and Veuve Devienne  
sparkling wine topped with soda

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

## APPETISERS

**Mini chorizos 3.95**   
Mini chorizos roasted in honey

**Tapenade 3.50**    *New*  
Black olive tapenade  
with sourdough croûtes

**Fougasse 5.25**  *New*  
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

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

**Chicken liver parfait**   
With grilled artisan bread and  
red onion confiture

**Summer risotto**   *New*  
Goat's cheese, courgette, peas,  
edamame beans, French beans and herbs  
(vegan option available )

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

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

**Goan king prawns**   
King prawns sautéed with an Indian spiced  
butter served with grilled artisan bread  
2.00 supplement

**Calamari**   
Lightly spiced crispy fried squid  
with garlic aioli

**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**  *New*  
With sautéed courgette spaghetti,  
French beans and sauce vierge

**Bœuf bourguignon**   
Braised beef with shallots, red wine, mushrooms and  
bacon 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

**Super salad**     
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 )

### 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**

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

**Summer risotto**   *New*  
Goat's cheese, courgette, peas,  
edamame beans, French beans and herbs  
(vegan option available )

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

**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

Heritage tomato salad 3.75    *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

**Chocolate brownie**    
With warm chocolate sauce and  
salted caramel ice cream

**Vanilla panna cotta**   
With a mixed berry compôte

**Sticky toffee pudding**   
With vanilla ice cream

**Tarte au citron**    
Caramelised lemon tart served  
simply with crème Chantilly

**Eton mess**   *New*  
A true summer favourite. Strawberry and vanilla  
ice cream with fresh strawberries, crushed  
meringue, marshmallows, pistachios,  
strawberry coulis 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