

Menu Soirée

3 courses including a complimentary glass
of our signature Cuvée 22 wine.

FOR ONLY
£22
PER PERSON

ENTRÉES

FRENCH ONION SOUP * (V)

Classic French Onion soup with
Saint Mont cheese croûtes (179kcal)

(VE) Vegan option available (158kcal)

CHICKEN LIVER PARFAIT *

With grilled artisan bread and
our homemade red onion
confiture (477kcal)

FRITÔT DE BRIE (V)

Deep-fried Brie with dressed
leaves and our homemade
plum chutney (485kcal)

PLATS PRINCIPAUX

BOEUF BOURGUIGNON (GF)

A classic French dish originating
from Burgundy and our signature dish
for over 25 years.

16 hour slow-cooked beef slowly braised
with red wine, shallots, mushrooms, bacon,
pomme purée and honey roasted carrots
(766kcal)

PERFECTLY PAIRED WITH A
COMPLIMENTARY GLASS OF OUR SIGNATURE
CUVÉE XXII LA GRANDE RÉSERVE

ROAST PORK BELLY (GF)

With crispy crackling, wholegrain mustard
pomme purée, apple, pancetta, French beans,
honey-roasted carrots and our homemade
blackberry jus (892kcal)

PERFECTLY PAIRED WITH A
COMPLIMENTARY GLASS OF OUR SIGNATURE
CUVÉE XXII LE ROSÉ

CHICKEN PRINTANIER (GF)

A spring time favourite and
French comfort food at its best!

Pan-fried chicken breast, asparagus, fricassée of
wild mushrooms, peas, truffle oil and tarragon, with
tenderstem broccoli and new potatoes (647kcal)

PERFECTLY PAIRED WITH A
COMPLIMENTARY GLASS OF OUR SIGNATURE
CUVÉE XXII BLANC DE BLANCS

VEGETABLE TAGINE * (V) (N)

Our recipe influenced by
French-Moroccan history.

Roast butternut squash, swede, chickpea and apricot
with pitta bread, couscous tabbouleh and yoghurt
dressing (1226kcal) (VE) Vegan option available (1187kcal)

PERFECTLY PAIRED WITH A
COMPLIMENTARY GLASS OF OUR SIGNATURE
CUVÉE XXII BLANC DE BLANCS
or CUVÉE XXII LE ROSÉ

DESSERTS

STICKY TOFFEE PUDDING (V)

With vanilla ice cream (694kcal)

CRÈME BRÛLÉE (GF) (V)

French classic. Vanilla crème
brûlée freshly made by our chefs
every day (669kcal)

ORGANIC ICE CREAM & SORBET * (V)

Please ask for flavours (from
225kcal/95kcal per scoop)
(VE) Vegan option available



Adults need around 2000kcal a day. Scan this QR code for detailed allergen information. (GF) Suitable for a gluten-free diet. (*) Dishes can be made with non-gluten containing ingredients. (V) Suitable for vegetarians. (VE) Suitable for vegans. (N) Dishes 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. There is a 10% discretionary service charge for all tables of eight or more. All service charges and tips go directly to our team.



BISTROT
PIERRE
1994

Menu Soirée

3 courses including a complimentary glass of
our signature Cuvée 22 wine for £22 per person.

Available from 5pm, Monday to Thursday.

