



# Valentine's Menu

## 3 courses and a glass of Veuve Devienne Brut 29.95

BISTROT  
**PIERRE**  
1994

### THE PERFECT START

#### Veuve Devienne

11.5% Vin Mousseux NV. Elegant, fresh and lively French sparkling wine  
125ml 4.75 | Bottle 24.95

#### Veuve Devienne Rosé

12% Vin Mousseux Rosé Sec NV. Like its sister wine but blended with a little Pinot Noir  
125ml 4.95 | Bottle 25.95

#### Champagne Brut Baron de Marck

12.5% NV. A pure, soft Champagne with stylish character  
125ml 6.75 | Bottle 34.95

#### Taittinger

12.5% Brut NV Champagne. A truly elegant Champagne  
125ml 8.95 | Bottle 49.95

#### Warner Edwards Rhubarb G&T 6.50

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

#### Pinkster G&T 6.25

With hints of real raspberries. Paired with Fever-Tree Mediterranean Tonic Water

#### Kir Royal 4.95

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

#### Apple & Raspberry Virgin Mojito 3.95

Fresh raspberries, mint, apple juice and sugar topped with soda

### APPETISERS

#### Mini chorizos 3.95 <sup>GF</sup>

Mini chorizos roasted in honey

#### Tempura prawns 5.25

Lightly battered king prawns with sweet chilli sauce

#### Fougasse 5.25 <sup>V</sup>

French-style garlic bread ideal for sharing

#### Olives 2.95 <sup>V</sup> <sup>GF</sup> <sup>N</sup>

Mixed marinated olives

#### Breaded whitebait 3.95

With garlic aioli

#### Houmous 2.95 <sup>V</sup> <sup>GF</sup> <sup>N</sup>

With toasted pitta bread

### STARTERS

All served with complimentary freshly baked French bread and butter

#### Crab gratin

White crab meat and sautéed spinach in a light cream sauce with a parsley crumb, served with toasted sourdough

#### Scallops <sup>V</sup> <sup>GF</sup> <sup>N</sup>

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

#### Fritôt de Brie <sup>V</sup>

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

#### Camembert for two to share <sup>\*</sup>

Whole baked Normandy Camembert with toasted sourdough for dipping and red onion confiture

#### Crottin de chèvre <sup>V</sup> <sup>GF</sup> <sup>N</sup>

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

#### 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

#### French onion soup <sup>V</sup> <sup>\*</sup>

With a toasted Le Saint Mont cheese croûton (vegan option available <sup>Ve</sup>)

### MAINS

#### Duck leg confit <sup>GF</sup>

With puy lentils, smoked bacon, red wine jus, seasonal vegetables and potatoes

#### Sea bass <sup>GF</sup>

Sea bass fillets with creamy saffron curried mussels, samphire, seasonal vegetables and potatoes

#### Oven roast Moroccan chicken <sup>GF</sup>

Marinated and roasted half chicken in a spice rub with harissa, coriander and lemon with your choice of any two sides. Please refer to our sides section to make your choice.

#### Bœuf bourguignon <sup>GF</sup>

Our signature dish for 25 years. Inspired by the classic French recipe, our marinated diced beef is slowly braised with red wine, shallots, mushrooms and bacon, served with pomme purée and honey-roasted carrots

#### Moules marinière <sup>GF</sup>

Rope-grown mussels in a white wine, onion, parsley, thyme and fresh cream sauce with pommes frites

#### 8oz Rump steak <sup>\*</sup>

Pan-fried 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

#### Fillet steak <sup>\*</sup>

7oz fillet steak 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  
5.00 supplement

#### Poulet chasseur <sup>GF</sup>

Pan-fried chicken breast in a classic chasseur sauce of mushrooms, thyme, concassé tomato and red wine with seasonal vegetables and potatoes

#### Goat's cheese & seasonal vegetable tart <sup>V</sup>

Warm tartlet of butternut squash, goat's cheese, spinach and caramelised onion with a chive beurre blanc, seasonal vegetables and potatoes

#### Honey-glazed pork medallions

With Morteau sausage, caramelised apples, Dijon beurre blanc, seasonal vegetables and potatoes

#### Tagine de légumes <sup>V</sup> <sup>\*</sup> <sup>N</sup>

Roasted root vegetables, chickpea and apricot tagine with pitta bread, couscous tabbouleh and mint yogurt dressing (vegan option available <sup>Ve</sup>)

### SIDES

#### Dauphinoise potatoes 3.50 <sup>V</sup> <sup>GF</sup>

#### Roasted garlic field mushrooms 3.25 <sup>V</sup> <sup>GF</sup>

#### French beans 3.50 <sup>V</sup> <sup>GF</sup> <sup>N</sup>

With toasted almond flakes

#### Sweet potato fries 3.50 <sup>V</sup> <sup>Ve</sup>

#### Superfood side salad 3.50 <sup>V</sup> <sup>Ve</sup>

Grains, couscous, mixed leaves and pomegranate seeds

#### Creamed spinach 3.50 <sup>V</sup> <sup>GF</sup>

#### Pommes frites 2.95 <sup>V</sup> <sup>Ve</sup> <sup>GF</sup>

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

### DESSERTS & CHEESE

The perfect finish to your meal

#### Tarte au citron <sup>V</sup> <sup>GF</sup>

Caramelised lemon tart served with crème Chantilly

#### Chocolate brownie <sup>V</sup> <sup>N</sup>

With warm chocolate sauce and salted caramel ice cream

#### Crème brûlée <sup>V</sup> <sup>GF</sup>

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

#### Valentine sharing plate <sup>V</sup> <sup>N</sup>

Share a classic crème brûlée, tarte au citron and chocolate brownie with warm chocolate sauce and salted caramel ice cream

#### Mixed berry crêpe <sup>V</sup>

A traditional French crêpe with berry compôte and vanilla ice cream

#### Sticky toffee pudding <sup>V</sup>

With vanilla ice cream

#### Ice cream & sorbets <sup>V</sup> <sup>\*</sup>

Award-winning West Country farm organic ice cream and sorbets. Please ask your server for flavours (vegan option available <sup>Ve</sup>)

#### Cheese board <sup>\*</sup>

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

These dishes: <sup>V</sup> are suitable for vegetarians <sup>Ve</sup> are suitable for vegans <sup>GF</sup> are suitable for a gluten-free diet, please advise your server <sup>\*</sup> These foods can be made with non-gluten containing ingredients, please clearly advise your server that you would like to request this option <sup>N</sup> 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. Even if you have chosen the item previously, please make sure that you check the allergen information each time you visit and always inform your server of your allergy, intolerance or dietary requirements when ordering. If you require any further information on any allergens, please speak to your server. 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. There is a 10% discretionary service charge for all tables of eight or more.

All service charges and tips go directly to our team. February 2020