

early bird menu

LE BISTROT PIERRE 

Olives marinées (v) Mixed marinated Provençal olives £2.60

Mini chorizos au miel Mini chorizos roasted in honey £2.60

Gousse d'ail rôti (v) Whole roasted garlic bulb with artisan bread & Lescure butter £3.65

TWO COURSES £13.50

Monday - Saturday 5.30pm - 7pm
Stratford-upon-Avon Mon - Sat 5pm - 7pm
Sunday 6pm - 7pm

entrées

Soupe du jour Freshly made soup

Brioche et champignons Toasted brioche with fricassée of mushrooms with (or without) Alsace bacon

Sardines grillées Marinated & grilled sardines with lime butter, plum tomatoes & shallots

Fromage grillé (v) St Marcellin cheese (mild, creamy & nutty flavoured cheese from Lyon) with spiced pear chutney & sourdough toast

Salade de betterave et chèvre (v) Warm salad of honey-roasted beetroot with goat's cheese, croutons & lamb's lettuce

Pâté au maquereau Smoked sustainable mackerel pâté with crème fraîche, lemon & paprika

plats

Pavé de steak Prime pasture-fed Scottish rump steak, matured on the bone for at least 21 days. Served with dressed leaves & pommes frites with a choice of black pepper butter or a red wine & caramelized shallots reduction.

Served with today's selection of potatoes & seasonal vegetables:-

Suprême de poulet Free-range "nature & respect" chicken suprême with Riesling, wild mushrooms & tarragon

Porc rôti aux pommes Lightly cured & roasted pork with caramelized apples, smoked garlic sausage & sage

Mulet au fenouil Pan-fried wild mullet with a salad of shaved fennel, dill, baby capers & lemon

Quiche au fromage de chèvre (v) Quiche of peas, leeks & goat's cheese with aioli and fine frisée salad

Tortelloni à la tomate et radicchio (v) Hand-made tortelloni of radicchio with sun-blushed tomatoes, basil, mascarpone and baby spinach

Bœuf braisé à la Bourguignonne Braised Scottish pasture-fed beef with shallots, red wine, mushrooms & bacon

accompagnements

additional side orders

Sautéed field mushrooms with garlic & herb butter / Rocket & parmesan salad / Pommes frites / Green beans / Gratin dauphinois / Red cabbage £2.25 each

desserts et fromages

For desserts, cheeses, coffees & digestifs please refer to our Desserts Menu

pour les enfants

Although we do not have a separate children's menu we charge 50% less for smaller portions of most dishes on our menus, or if we have time, prepare plainer dishes

*Please note that nuts, nut oils and derivatives are used in our kitchen.
A 10% discretionary service charge for tables of 8 or more*

We try and source our produce responsibly.

We buy the finest, **fully traceable**, 21 day-aged beef from **Scottish** pastures.

Our fresh chickens and eggs are free-range!

All of our pork is outdoor reared RSPCA **Freedom Food** approved.