

La fête des Mères

Mothers Day Sunday 14th March 2010

LE BISTROT
PIERRE 

entrées

3 COURSES £16.50

Starters served with French bread & Lescure butter

Soupe du jour Cauliflower & parmesan soup (v)

Pâté au maquereau Smoked Cornish mackerel paté with crème fraîche, lemon & chives

Terrine de confit de foie de poulet Confit chicken liver terrine with sourdough toast & chutney

Fritôt de brie Deep-fried brie with apricot coulis (v)

Ramequin aux champignons et bacon Baked ramekin with mushrooms, garlic, gruyère cheese & Alsace bacon

plats

All main courses served with thyme roasted potatoes & seasonal vegetables

Suprême de poulet Marinated 'nature & respect' chicken suprême with creamy puy lentils & French beans

Porc rôti Lightly cured & roasted pork with buttered savoy cabbage, smoked bacon lardons & grain mustard

Pavé grillé Char-grilled 21 day-aged Scottish rump steak with green herb and roasted garlic butter

Filet de saumon Char-grilled fillet of salmon with creamed peas & salsa verde

Filet de brème Simply roasted sea bream fillet with olive oil, garlic, chorizo, tomatoes, lemon and parsley

Ravioli Hand-made ravioli of roasted butternut squash & sage with rocket & light pesto (v)

Extra side orders

Pommes frites, extra vegetables or house salad £2.50

Sautéed field mushrooms with a garlic & herb butter £2.50

desserts et fromages

Gâteau au caramel Anglais Sticky toffee pudding with vanilla ice cream

Mousse au chocolat Valrhona chocolate mousse

Tarte citron Caramelised lemon tart

Glaces et sorbets Choice of ice creams and sorbets

Fromages Selection of French cheeses served with celery, biscuits & chutney

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

We try and source our produce responsibly.

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

Our chickens are free range and corn fed - as are their eggs!

Our milk comes from organic farms.

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

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