



DINE WITH WINE
avril à juin 2012



LE BISTROT PIERRE



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On the first and third Wednesday of every month, we invite you to enjoy a delicious two or three course set dinner menu... with a difference.

It's a great opportunity to enjoy wines that you may not ordinarily have chosen—and to discover some pairings that work really well together.

TWO COURSES £22.50
THREE COURSES £27.50

Each course comes with a specially chosen wine by the glass ^{125ml}

Main courses are served with a selection of fresh market vegetables unless otherwise stated.

Full vegetarian and gluten free menu alternatives are available on request.

Nuts, nut oils and derivatives are used in our kitchens. Ingredients may vary occasionally.



4 avril

Our starter for two to share:
Honey-glazed chorizos, olives, cornichons, chicken liver parfait, curried crab claw meat, sun-blushed tomatoes in olive oil, houmous, French bread and Lescure butter
Prosecco NVDOC Selva Ducale, Italy 11%

Pan-fried breast of chicken with broad bean purée, shallots and La Moutarde Violette de Brive
Cabernet Sauvignon-Merlot 'Petit Cabernet', Ken Forrester, Stellenbosch, South Africa 2010 14%

or
Le Bourguignon braised beef in thick slices, with shallots, red wine, mushrooms and bacon
Pinot Noir Domaine Bertagna, Haut Côtes du Nuit, Burgundy, France 2008 13%

Crème brûlée
MR Moscatel Telmo Rodriguez, Spain 2009 13.5%

or
Our typical rustic French cheese board of:
Brie de Meaux, Tomme de Savoie and Bleu d'Auvergne served with biscuits, celery and red onion confiture
Quinto Do Crasto, Late Bottled Vintage Port, Duoro, Portugal 2005 19%

18 avril

Smoked sustainable mackerel pâté with crème fraîche, lemon and paprika
St. Jean Vin Blanc Vin de Pays d'Oc, France 2010 11.5%

or
Warm salad of honey-roasted beetroot with goat's cheese, garlic croutons and lamb's lettuce
Carignan La Cadence, Languedoc Roussillon, France 2010 12%

Scottish pasture-fed 21 day-aged rump steak served with dressed leaves, pommes frites and a red wine and shallot jus
Corbières Château du Vieux Parc, Cuvée Tradition, France 2009 14%

or
Pan-fried fillet of wild mullet with a salad of shaved fennel, dill, baby capers and lemon
Sancerre Domaine De Vieux Pruniers, Loire Valley, France 2010 12.5%

Lemon and passion fruit posset with almond crumble
MR Moscatel Telmo Rodriguez, Spain 2009 13.5%

or
Our typical rustic French cheese board of:
Brie de Meaux, Tomme de Savoie and Bleu d'Auvergne served with biscuits, celery and red onion confiture
Quinto Do Crasto, Late Bottled Vintage Port, Duoro, Portugal 2005 19%

2 mai

Our starter for two to share:
Whole baked Camembert with sourdough toast and plum chutney
Syrah La Garenne, Vin de Pays d'Oc, France 2010 13%

Baked fillet of sea bass with asparagus, sautéed mange tout and peas, tossed in a light mint and lemon butter
Sauvignon Blanc Château Lauerie Sauvignon, Bergerac, Vignoble Dubard, France 2010 12%

or
Sous-vide and pan-fried pork with Dijon mustard, creamed leeks, thyme, Parmesan and (with or without) Stornoway black pudding
Viognier Leduc, Vin de Pays d'Oc, France 2010 12.5%

A platter of small desserts and espresso coffee:
Mini citron flan and chocolate torte
MR Moscatel Telmo Rodriguez, Spain 2009 13.5%

or
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16 mai

Salad of lightly curried crab claw meat with plum tomatoes, lemon and dressed leaves
Sauvignon Blanc Château Lauerie Sauvignon, Bergerac, Vignoble Dubard, France 2010 12%

or
Toasted brioche with fricassée of mushrooms with (or without) Alsace bacon
Malbec 'Amalaya', Colomé, Argentina 2009 14%

Risotto with cep mushrooms, French beans, white wine, wild rocket and mascarpone cheese
Ugni Blanc La Cadence, Languedoc Roussillon, France 2010 11%

or
Overnight slow-roasted shoulder of lamb with spring vegetable 'Navarin'
Bordeaux Château des Gravières, Collection Prestige, Graves, Bordeaux, France 2008 12.5%

Fine French apple tart with raspberry sorbet
MR Moscatel Telmo Rodriguez, Spain 2009 13.5%

or
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6 juin

Steamed fresh asparagus with soft poached egg, shaved Parmesan and lemon vinaigrette
Chablis Domaine Bernard Defaix, France 2009 12.5%

or
Warm salad of smoked garlic sausage with caramelised apples, choucroute and soft herb and grain mustard dressing
Cabernet Sauvignon Les Fleurs du Sud, Vin de Pays d'Oc, France 2009 13.5%

Scottish pasture-fed 21 day-aged rump steak served with dressed leaves, pommes frites and a black pepper butter
Côtes Du Rhône Cave de Cairanne, Le Pas de la Beaume, France 2010 13.5%

or
Pan-fried breast of chicken with broad bean purée, shallots and La Moutarde Violette de Brive
Chardonnay Les Fleurs du Sud, Vin de Pays d'Oc, France 2010 13.5%

Crushed meringue, strawberries and whipped cream
MR Moscatel Telmo Rodriguez, Spain 2009 13.5%

or
Our typical rustic French cheese board of:
Brie de Meaux, Tomme de Savoie and Bleu d'Auvergne served with biscuits, celery and red onion confiture
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20 juin

Chicken liver parfait with sourdough toast and plum chutney
Chardonnay Mâcon-Villages, Domaine de l'Aurore, Burgundy, France 2009 13%

or
Marinated and grilled sardines with lime butter, plum tomatoes and shallots
Pinot Blanc Trimbach, Alsace, France 2008 12.5%

'Les Landes' duck confit with buttered savoy cabbage, thyme and bacon lardons
Sauvignon Blanc Château Lauerie Sauvignon, Bergerac, Vignoble Dubard, France 2010 12%

or
Le Bourguignon braised Scottish pasture-fed beef in thick slices with shallots, red wine, mushrooms and bacon
Syrah La Garenne, Vin de Pays d'Oc, France 2010 13%

Chocolate torte with whipped maple and Grand Marnier® cream
MR Moscatel Telmo Rodriguez, Spain 2009 13.5%

or
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Brie de Meaux, Tomme de Savoie and Bleu d'Auvergne served with biscuits, celery and red onion confiture
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