

Monday-Saturday  
12:00 - 14:30

# Pierre Victoire

## BISTROT

# DÉJEUNER

## PRIX FIXE

~ All Orders Should Include A Plat Principal ~

### Entrées

£3

#### Soupe du Jour Calamary Frits

deep-fried squid with a confid lemon dressing  
and sauce tartare

#### Parfait de Foie de Volaille

chicken liver parfait with red onion marmalade

#### ∨ Taboulé

roasted vegetable couscous with a red pepper coulis

#### Pâte de Maquereau Fumé

smoked mackerel & horseradish pâte  
with a dill crème fraîche

#### Terrine de Canard

duck terrine studded with cornichons & capers  
served with a gooseberry & apple compote

### Plats Principaux

£8.50

#### Confit de Canard

slow-roasted duck leg served on a potato & onion  
rösti with a mango & chilli sauce

#### Porc à la Normande

roasted pork belly served on sweet braised red  
cabbage with an apple & cider sauce

#### Croquette de Poisson

salmon, cod & potato fish cake served with  
marinated fennel & beetroot salad and sauce tartare

#### Poulet Basquaise

corn-fed chicken leg slow-braised in white wine with  
tomato, onion, peppers & black olives  
served with coriander basmati

#### Steak Haché au Poivre

ground beef fillet 'burger' with a peppercorn sauce  
~ avec pommes-frites ~

#### ∨ Lasagne au Fromage de Chèvre et Epinard

spinach, leek, tomato & pasta glazed with goats cheese  
served with marinated fennel & beetroot

#### ∨ Risotto

asparagus & wild garlic risotto  
with pecorino and rocket

#### Plat du Jour

~ please ask your waiter ~

### Desserts

£3

Crêpes · Strawberry Panna Cotta · Mousse au Chocolat  
Assiette de Fromages

(£2 supplement)

Comté, Fromage de Chèvre, Fourme d'Ambert and Camembert  
'Artisan', served with bread, biscuits, celery, grapes & chutney

#### Sorbets

lemon · mango  
raspberry

#### Glaces

vanilla · chocolat  
salted caramel

### Escargots £8.90

six snails baked with a parsley, garlic & Pernod butter

### Assiette des Viandes

Parfait de Foie de Volaille, Saucisson, Terrine de Canard  
et Jambon de Bayonne

with red Onion Marmalade, Black Olive Tapenade,  
Gooseberry & Apple Compote & Garlic Toast

£8.50 per person

### Steak-Frites

Oxfordshire Sirloin £14.50

ou

Oxfordshire Rib-Eye £17.50

avec pommes-frites and  
either a sauce au poivre or a red wine jus

### Moules-Frites

fresh Fowey mussels served Marinières à la Crème  
steamed in white wine with parsley, cream, garlic & shallots  
~ avec pommes-frites ~

£12.50

### Fondue Savoyarde

For Two To Share

Swiss cheese & Kirsch fondue with bread,  
mushrooms, baby new potatoes, gherkins & garlic sausage

£13.50 per person

### Fondue au Chocolat

For Two To Share

with fresh fruit & marshmallows

£5.90 per person

### Menu Enfant

For children under 12

main course & ice cream or sorbet

~ please ask your waiter ~

£7

### Accompagnements £2.95

Pommes-Frites · New Potatoes · Gratin Dauphinois · Haricots Verts · Braised Red Cabbage · Marinated Fennel & Beetroot  
Wild Rocket, Watercress & Pecorino · Bread Basket £1 · Black Olive Tapenade £1.50