

Service:
Monday-Saturday
12:00-14:30

Pierre Victoire

BISTROT

DÉJEUNER

PRIX FIXE

~ All Orders Should Include A Plat Principal ~

Entrées

£3

Soupe du Jour

Parfait de Foie de Volaille

chicken liver parfait

with red onion marmalade & herb toast

Mousse au Saumon

with a marinated beetroot salade and conf'd lemon dressing

Terrine de Lapin et Canard

duck & rabbit terrine with an apple & Calvados chutney

Petites Fritures

deep-fried whitebait with sauce tartare

VE Tarte au Céleri Rave

roasted celeriac steak with caramelised shallots, beetroot, pine nuts and a balsamic reduction

Plats Principaux

£8.50

Confit de Canard

slow-roasted duck leg served on a potato & onion

rösti with a mango, chilli & ginger sauce

Steak Haché au Poivre

ground beef fillet 'burger' with a peppercorn sauce

~ avec pommes-frites ~

Brandade aux Poireaux

fish pie baked with creamed leeks,

pommes purée and a Gruyère & bread crumb gratiné

Coq-au-Vin

chicken casserole in Burgundy with potatoes, carrots,

bacon lardons, mushrooms, shallots & garlic

Poitrine de Porc

pork belly slow-roasted and served on swede purée with

apple & calvados chutney and a red wine thyme jus

V Gnocchi aux Champignons

with sautéed wild mushrooms, tarragon pecorino

and toasted pine nuts

V Tartiflette 'Maison'

potato, leeks, spinach & shallots baked with Reblechon cheese

Poisson de la Semaine

~ please ask your waiter for the fish of the week ~

Desserts

£3

Crêpes ❖ Chocolat Brioche Pudding ❖ Îles Flottantes

Glaces

vanilla ❖ chocolat

rum & raisin

Sorbets

lemon ❖ mango

cassis

Assiette de Fromages

(£2 supplement)

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

Escargots £9.20

six snails baked with a parsley, garlic & Pernod butter

Le Special du Jour

£ please ask your waiter

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 • Gratin Dauphinoise • Sage Pommes Purée • Vichy Carrots • Haricots Verts • Swede Purée
Wild Rocket, Watercress & Pecorino • Tomato & Red Onion • Bread Basket £1 • Black Olive Tapenade £1.50