

# Pierre Victoire

## BISTROT

# DÎNER À LA CARTE

## Entrées

**Soupe du Jour** £4.50

**Calamars Frits** £6.50

squid deep-fried in seasoned flour, served with tartare sauce

**Brie Pané** V £7

deep fried breaded brie served with a warm cranberry and Clementine marmalade

**Moules Marinières à la Crème** £8

fresh Fowey mussels steamed in white wine, with parsley, cream, garlic & shallots

**Salade d'endives, Poire et Roquefort** V £7

with roasted walnuts and a honey dressing

**St. Jacques** £8.50

pan-fried scallops with a spring onion & chorizo sauté and red pepper coulis

**Terrine de Gibiers** £6.50

home made game terrine studded with green peppercorns served with toasted brioche and a prune & Armagnac chutney

**Escargot** £8

snails baked with a parsley, garlic & Pernod butter

**Timbale de Saumon Fumé** £7.50

smoked salmon filled with a poached salmon mousseline served with pickled cucumber and dill crème fraîche

**Black Olive Tapenade** £1.50

## Plats Principaux

**Steak-Frites** £19.50

Oxfordshire rib-eye steak, with either a sauce au poivre, a sauce Béarnaise or a red wine jus

**Onglet à l'Echalotes** £18.50

traditional French-cut steak with sautéed shallots and pommes frites

**Moules-Frites** £14.50

fresh Fowey mussels steamed in white wine, with parsley, cream, garlic & shallots served with pommes-frites

**Cabillaud au Risotto de Crabe** £16.50

cod fillet set on a crab & chilli risotto finished with a confi'd lemon dressing

**Magret de Canard** £16.50

breast of Gressingham duck roasted pink and sliced onto a potato & onion rosti with a winterberry red wine jus

**Risotto de Champignons** V £12.50

wild & button mushroom risotto with fresh tarragon, 'parmesan' and rocket

**Poulet Chasseur** £15

chicken suprême wrapped in jambon de Bayonne, roasted and served with gratin dauphinois, haricots verts and a mushroom & white wine sauce

**Filet de Bœuf** £24.50

Oxfordshire fillet steak served with parmentier potatoes, garlic-roasted tomato, mushrooms & haricots verts and either

a sauce au poivre, a sauce Béarnaise or a red wine jus

**Selle d'Agneau** £18

lamb rump roasted pink and sliced onto rosemary pommes purée with confi'd garlic jus

**Loup de Mer** £16.50

panfried seabass fillets on garlic creamed spinach with saffron potato tournées and a Champagne beurre blanc

**Tagine** V £12.50

roasted winter root vegetables, chick peas & red lentils casserole in a tomato paprika sauce served with coriander quinoa

## Fondue Savoyarde

For Two To Share £12.50 per person

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

## Desserts

**Crème Brûlée** £5.75

with homemade shortbread

**Tarte Tatin** £5.75

caramelised apple tart served with vanilla ice cream

**Nougat Glacé** £5.75

with candied fruit, toasted almonds and a caramel sauce

**Fondue au Chocolat**

For Two To Share £5.75 per person with fresh pineapple, strawberries, orange, banana & marshmallows laced with Cointreau, Amaretto or Baileys +£1.75

**Cheesecake** £5.75

white & dark chocolate, with a Baileys cream

**Assiette de Fromages** £7.50

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

**Glaces & Sorbets** £5.75

## Accompagnements £2.95

Pommes-Frites · Rosemary Pommes-Purée · Gratin Dauphinois · Haricots Verts

Garlic Creamed Spinach · Wild Rocket, Watercress & Parmesan · Black Olive Tapenade £1.50 · Bread Basket £1