

Monday-Saturday

18⁰⁰ - 23⁰⁰

Sunday

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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