

Monday-Saturday

18⁰⁰ - 23⁰⁰

Sunday

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Pierre Victoire

BISTROT

DÎNER À LA CARTE

Entrées

Soupe du Jour £4.90

Gravadlax £7.90

fresh salmon home-cured in lemon & brown sugar with red & golden beetroot and a horseradish cream

∇ Soufflé au Fromage de Chèvre £6.90

twice-baked soufflé with caramelised apple and a walnut dressing

Moules Marinières à la Crème £7.90

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

∇ Fricassée de Champignons £6.90

a mushroom, cognac & cream ragoût served in a puff pastry vol-au-vent

St. Jacques £8.90

scallops sautéed in garlic butter with a leek fondue and fresh samphire

Parfait de Foie de Volaille £7.50

chicken liver parfait with brioche & red onion marmalade

Escargots £8.90

six snails baked with a parsley, garlic & Pernod butter

Croquette de Crabe et Cabillaud £7.90

crab, cod & potato cakes spiced with chilli & lime and served with garlic aioli

Suprême de Pigeon £7.90

seared pigeon breast served with sweet potato purée, parsnip crisps and a port sauce

Black Olive Tapenade £1.50

Plats Principaux

Steak-Frites £20.90

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

Onglet à l'Echalotes £19.90

traditional French-cut steak with sautéed shallots & pommes frites

Moules-Frites £14.90

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

Magret de Canard à l'Orange £16.90

breast of Gressingham duck roasted pink and sliced onto a potato & onion rosti with a bitter orange sauce

Saumon en Papillote £15.90

fillet of salmon steamed in Muscadet with a julienne of carrot, leek, mouli, chilli & ginger, served with new potatoes and a tomato salsa

∇ Risotto £12.90

lightly spiced roasted butternut squash with toasted almonds, 'parmesan' and rocket

Poulet Farci £15.50

chicken suprême roasted with a chestnut & cranberry farce served with gratin dauphinois and red wine reduction

Chevreuril Bourguignon £18.90

haunch of venison braised in Burgundy with bacon, mushrooms & celeriac served with sage pommes purée, horseradish dumplings and parsnip crisps

Filet de Bœuf £24.50

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

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

Lapin à la Moutarde £16.50

rabbit leg slow-braised with winter vegetables in white wine served with sage pommes-purée, curly kale and a Dijon mustard cream sauce

Loup de Mer à l'Anis £17.50

whole sea bass flambéed in Pernod, roasted and served with crushed new potatoes, samphire and black olive butter

Foie de Veau £16.90

seared calves liver served on celeriac mash with caramelised shallots, jambon de Bayonne crisp and a port jus

∇ Galette £12.90

buckwheat crêpe with ricotta and wilted spinach glazed with an emmenthal & nutmeg sauce mornay

Fondue Savoyarde

For Two-To Share

£13.50 per person

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

Desserts

Crème Brûlée £5.90

with homemade shortbread

Tarte Tatin £5.90

upsidedown apple tart served with salted caramel ice cream

Torte au Chocolat £5.90

dark chocolate marquise with mascarpone and winterberry compote

Fondue au Chocolat

For Two-To Share £5.90 per person with fresh pineapple, strawberries, orange, banana & marshmallows laced with Cointreau, Amaretto or Baileys +£1.75

Sticky Toffee Pudding £5.90

with hot toffee sauce and vanilla ice 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 · Pommes-Purée à la Sauge · Gratin Dauphinois · Haricots Verts · Curly Kale

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