

Monday-Saturday

18⁰⁰ - 23⁰⁰

Sunday

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Pierre Victoire

BISTROT

DÎNER À LA CARTE

Entrées

Soupe £4.90
du Jour

Brochette au Fruits de Mer £8.50
prawns & scallops sautéed on the skewer and served with marinated fennel & beetroot

∨ Soufflé au Fromage £7.90
twice-baked Roquefort soufflé with an apple & gooseberry compote

Moules Marinières à la Crème £7.90
fresh Fowey mussels steamed in white wine, with parsley, cream, garlic & shallots

Caille Farcie £7.90
whole quail roasted with a mushroom stuffing, served with a grape wine sauce and parsnip chips

Salade de Crabe £7.90
crab, avocado & tomato 'mille-feuille' with a grapefruit dressing

Escargots £8.90
six snails baked with a parsley, garlic & Pernod butter

Calamary Frits £7.50
deep-fried squid with a confit lemon dressing and sauce tartare

∨ Asperges £7.50
fresh griddled asparagus with a soft poached egg, pecorino & wholegrain mustard hollandaise

Parfait de Foie de Volaille £6.90
chicken liver parfait with brioche & red onion marmalade

Assiette des Viandes à Partager £7.50 per person

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

Plats Principaux

Steak-Frites £20.90
Oxfordshire rib-eye steak, with either a sauce au poivre or 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 £16.90
breast of Gressingham duck roasted pink and sliced onto a potato & onion rosti with a mango, chilli & ginger sauce

Saumon en Croûte £15.90
fillet of salmon & leeks baked in filo-pastry and served on wilted spinach with a chardonnay & chive beurre blanc

∨ Risotto £12.90
asparagus & wild garlic risotto with a pecorino biscuit and rocket salad

Poulet Farci £15.50
chicken suprême roasted with a goats cheese stuffing, served on fresh asparagus with a tomato & basil sauce

Cassoulet £16.50
pork, duck & Toulouse sausage casserole in a Provençale sauce with haricots blancs, celery & onions, baked with a herb crumb

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 or a sauce Béarnaise or a red wine jus

Bouillabaisse à la Provençale £17.50
cod, salmon, prawns, mussels & squid cooked in a tomato sauce with pommes tournées, fennel, rouille & garlic croûton

Selle d'Agneau £17.50
lamb-rump roasted with a rosemary crust and served with char-grilled Mediterranean vegetables, and red wine jus

Lapin aux Pruneaux £16.90
rabbit pot-roasted in red wine with prunes & celery served with gratin dauphinois

∨ Lasagne au Fromage de Chèvre et Epinard £12.90
spinach, leek, tomato & pasta glazed with goats cheese served with marinated fennel & beetroot

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
upside-down apple tart served with salted caramel ice cream
Profiteroles £5.90
choux buns filled with Chantilly served with dark chocolate sauce and vanilla ice cream

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

Cheesecake aux Fraises £5.90
strawberry & white chocolate cheesecake
Assiette de Fromages £7.50
Comté, Fromage de Chèvre, Fourme d'Ambert and Camembert 'Artisan', served with bread, biscuits, celery, grapes & chutney
Glaces £5.75
Sorbets £5.75

Accompagnements

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