

Monday-Saturday

18:00 - 23:00

Sunday

18:00 - 22:00

Pierre Victoire

BISTROT

DÎNER À LA CARTE

Entrées

Soupe £4.90

du Jour

St Jacques au Jambon £8.50

sautéed scallops on a pea purée with watercress, a coral sauce and Parma ham crisp

∨ Soufflé au Fromage de Chèvre £7.90

twice-baked goats cheese & chive soufflé with a roasted apple chutney

Moules Marinières à la Crème £7.90

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

Escargots £9.20

six snails baked with a parsley, garlic & Pernod butter

Sauté de Canard £7.50

julienne of smoked duck, bacon lardons & beetroot, set on summer leaves with a vinaigrette & garlic croutons

∨ Salade de Pastèque et Feta £7.50

watermelon & feta with basil and a balsamic reduction

Saumon et Crabe £7.90

smoked & poached salmon rillettes layered with tomato & chilli-spiced crab, cucumber and a coriander dressing

Calamars Frits £7.50

deep-fried squid with a confit lemon dressing and sauce tartare

Parfait de Foie de Volaille £7.50

chicken liver parfait with brioche & red onion marmalade

Plats Principaux

Steak-Frites £21.90

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

Onolet 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 raspberry wine sauce

Loup de Mer Poêlé £17.50

whole sea bass pan-fried and served with crushed new potatoes, Romanesque & purple cauliflower and a lemon herb butter

∨ Risotto £12.90

Mediterranean pepper & tomato with a pecorino biscuit, rainbow chard and a basil dressing

Lapin à la Moutarde £16.90

rabbit leg braised with carrots, flageolet & haricots beans served on thyme pommes purée with a Dijon mustard cream sauce

Queue de Lotte au Risotto de Crabe £17.90

monkfish tail baked in jambon de Bayonne and served on a crab risotto with steamed mussels

Croupe d'Agneau à la Marocain £17.50

roasted lamb rump with minted couscous and a lightly spiced tomato, apricot & white wine sauce

Filet de Bœuf £24.50

Oxfordshire fillet steak served with gratin Dauphinoise, 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

monk fish, salmon, prawns, mussels & squid cooked in a tomato sauce with pommes tourneés, carrot, rouille & garlic croûton

Poulet £15.50

chicken suprême roasted in bacon and served with gratin Dauphinoise, a white wine, mushroom & tarragon sauce and truffle oil

∨ Roularde d'Épinard £12.90

spinach omelette rolled with roasted vegetables and cream cheese with a Provençale sauce and an heirloom tomato salad

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 vanilla ice cream

Torte au Chocolate £5.90

dark chocolate & ginger torte with a warm fresh cherry & kirsch 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

Île Flottante aux Framboise £5.90

fresh meringue with crème Anglaise and raspberries

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 £2.95

Pommes-Frites · Gratin Dauphinoise · Thyme Pommes Purée · Romanesque & Purple Cauliflower · Haricots Verts
Wild Rocket, & Swiss Chard · Heirloom Tomatoes & Black Olives · Bread Basket £1 · Black Olive Tapenade £1.50