

Service:
Monday-Friday
18:00-23:00
Sunday
18:00-22:00

Pierre Victoire

BISTROT

DÎNER À LA CARTE

Entrées

Soupe £4.90
du jour
St Jacques £8.50
scallops sautéed in butter, served with a cauliflower purée and spinach velouté
☑ Soufflé au Fromage £7.50
twice-baked Roquefort soufflé with a rhubarb 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 boneless quail roasted with a prune farce and served on pommes dauphinois with a port sauce

Roulade £7.50
porc, chicken & apricot roasted in bacon, served with an apple & Calvados chutney
☑ Tarte au Céleri Rave £7.50
roasted celeriac steak with caramelised shallots, beetroot, pine nuts and a balsamic reduction
Parcelles de Saumon £7.90
salmon mousse wrapped in smoked salmon with a confi'd lemon dressing and caviar
Parfait de Foie de Volaille £7.50
chicken liver parfait with brioche & red onion marmalade
Escargots £9.20
six snails baked with a parsley, garlic & Pernod butter

Plats Principaux

Steak-Frites £21.90
locally-sourced rib-eye steak, with *either* a sauce au poivre *or* a sauce Béarnaise *or* a red wine jus
Onglet à l'Echalottes £19.90
traditional French-cut steak with sautéed shallots & pommes frites
Magret de Canard £16.90
breast of Gressingham duck roasted pink and sliced onto a potato & onion rösti with a mango, chilli & ginger sauce
Queue de Lotte au Risotto aux Crevettes £17.50
monkfish tail baked in jambon de Bayonne and served on a brown shrimp risotto with herb-roasted tomato
Poulet Farcis £15.90
chicken suprême baked in bacon with a goats cheese & sun-dried tomato farce served with gratin dauphinoise and a smoked paprika sauce
Croup d'Agneau £18.90
lamb rump roasted with a rosemary crust and served with swede purée, vichy carrots, toasted pistachio and a red wine jus
Bouillabaisse £17.90
monk fish, cod, prawns, mussels & squid cooked in a fish broth with saffron pommes tournées, rouille, Gruyère and crouton

Moules-Frites £14.90
fresh Fowey mussels served 'Marinières à la Crème' steamed in white wine with parsley, cream, garlic & shallots - avec pommes-frites -
Cassoulet £16.50
Toulouse sausage, confi'd duck & porc casseroled in white wine with cannellini beans, tomatoes and herbs-de-Provence
Filet de Bœuf £24.90
locally-sourced 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
Lapin à la Moutarde £16.90
braised rabbit leg served with thyme pommes purée and a wholegrain mustard cream sauce
☑ Betterave en Croûte £12.90
beetroot, spinach & goats cheese baked in puff pastry and served on a leek fondue with a rocket salad
☑ Gnocchi aux Champignons £12.90
with sautéed wild mushrooms, tarragon pecorino and toasted pine nuts, finished with truffle oil

Fondue Savoyarde

For Two To Share £15.50 per person

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

Desserts

Crème Brûlée £5.90
with homemade shortbread
Tarte Tatin £5.90
upside-down apple tart
served warm with salted vanilla ice cream
Îles Flottantes £5.90
fresh poached meringue with crème Anglaise caramel sauce and toasted almonds

Fondue au Chocolat
For Two To Share £5.90 per person
with fresh fruit & marshmallows

laced with Cointreau,
Amaretto or Baileys +£1.75

Glaces £5.75 Sorbets £5.75

Délice au Chocolat £5.90
on a biscuit crumb, laced with grand marnier and served with vanilla mascarpone & orange syrup
Assiette de Fromages £7.50
Comté, Fromage de Chèvre,
Fourme d'Ambert & Camembert 'Artisan'
served with bread, biscuits, celery, grapes & chutney

Accompagnements £2.95

Pommes-Frites • Gratin Dauphinoise • Thyme Pommes Purée • Vichy Carrots • Haricots Verts • Swede Purée
Wild Rocket, Watercress & Pecorino • Tomato & Red Onion • Bread Basket £1 • Black Olive Tapenade £1.50