

Sunday-Friday

Pierre Victoire

BISTROT

DÎNER PRIX FIXE

£27.⁵⁰

THREE COURSES

Entrées

**Soupe
du Jour**

St Jacques au Jambon

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

∨ Soufflé au Fromage de Chèvre

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

Moules Marinières à la Crème

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

Escargots

six snails baked with a parsley, garlic & Pernod butter

Sauté de Canard

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

∨ Salade de Pastèque et Feta

watermelon & feta with basil and a balsamic reduction

Saumon et Crabe

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

Calamars Frits

deep-fried squid with a confi'd lemon dressing and sauce tartare

Parfait de Foie de Volaille

chicken liver parfait with brioche & red onion marmalade

Plats Principaux

Magret de Canard

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

Bouillabaisse à la Provençale

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

Onglet à l'Échalotes

(£2.50 supplement)

traditional French-cut steak with sautéed shallots & pommes-frites

Loup de Mer Poêlé

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

Poulet

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

∨ Risotto

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

Moules-Frites

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

~ avec pommes-frites ~

Steak-Frites

(£2.50 supplement)

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

~ avec pommes-frites ~

Queue de Lotte au Risotto de Crabe

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

Lapin à la Moutarde

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

Dijon mustard cream sauce

∨ Roularde d'Épinard

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

Fondue Savoyarde

For Two To Share

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

Desserts

Crème Brûlée

with homemade shortbread

Tarte Tatin

upside-down apple tart served with vanilla ice cream

Torte au Chocolate

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

Fondue au Chocolat

For Two To Share

with fresh pineapple, strawberries, orange, banana & marshmallows

laced with Cointreau, Amaretto or Baileys

+£1.75

Île Flottante aux Framboise

fresh meringue with crème Anglaise and raspberries

Assiette de Fromages

£2.00 supplement

Comté, Fromage de Chèvre, Fourme d'Ambert and Camembert 'Artisan', served with bread, biscuits, celery, grapes & chutney

Glaces & Sorbets

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