

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

Pierre Victoire

BISTROT

DÎNER À LA CARTE

Entrées

Soupe du Jour

Moules Marinières à la Crème

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

Caille Farcie

whole boneless quail roasted with a prune farce and served
on pommes dauphinois with a port sauce

VE Tarte au Céleri Rave

roasted celeriac steak with caramelised shallots, beetroot,
pine nuts and a balsamic reduction

√ Soufflé au Fromage

twice-baked Roquefort soufflé with a rhubarb compote

Roulade

porc, chicken & apricot roasted in bacon, served
with an apple & Calvados chutney

Parcelles de Saumon

salmon mousse wrapped in smoked salmon
with a confi'd lemon dressing and caviar

Parfait de Foie de Volaille

chicken liver parfait with brioche & red onion marmalade

Plats Principaux

Steak-Frites

(supplement £2⁵⁰)

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

Onglet à l'Echalotes

(supplement £2⁵⁰)

traditional French-cut steak with sautéed shallots & pommes frites

Magret de Canard

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

monkfish tail baked in jambon de Bayonne and
served on a brown shrimp risotto with herb-roasted tomato

Poulet Farcis

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

lamb rump roasted with a rosemary crust and served with swede purée,
vichy carrots, toasted pistachio and a red wine jus

Moules-Frites

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

Cassoulet

Toulouse sausage, confi'd duck & porc casseroled in white
wine with cannellini beans, tomatoes and herbs-de-Provence

Lapin à la Moutarde

braised rabbit leg served with thyme pommes purée
and a wholegrain mustard cream sauce

Bouillabaisse

monk fish, cod, prawns, mussels & squid cooked in a fish broth
with saffron pommes tournées, rouille, Gruyère and crouton

√ Betterave en Croûte

beetroot, spinach & goats cheese baked in puff pastry and
served on a leek fondue with a rocket salad

√ Gnocchi aux Champignons

with sautéed wild mushrooms, tarragon pecorino
and toasted pine nuts, finished with truffle oil

Fondue Savoyarde

For Two To Share

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

Desserts

Crème Brûlée

with homemade shortbread

Tarte Tatin

upside-down apple tart

served warm with salted vanilla ice cream

Îles Flottantes

fresh poached meringue with crème Anglaise
caramel sauce and toasted almonds

Fondue au Chocolat

For Two To Share

with fresh fruit & marshmallows

laced with Cointreau,
Amaretto or Baileys +£1⁷⁵

Glaces et Sorbets

Délice au Chocolat

on a biscuit crumb, laced with grand marnier and
served with vanilla mascarpone & orange syrup

Assiette de Fromages

(supplement £2⁰⁰)

Comté, Fromage de Chèvre,

Fourme d'Ambert & Camembert 'Artisan'

served with bread, biscuits, celery, grapes & chutney

Accompagnements £2⁹⁵

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 £1⁵⁰

NO SERVICE CHARGE : GRATUITIES ARE SHARED AMONG THE STAFF

ALLERGENS : PLEASE ASK IF YOU WOULD LIKE TO SEE OUR ALLERGENS FACT SHEET