

Service:
Monday-Sunday
from 17:00

Pierre Victoire

BISTROT

DÎNER PRIX FIXE

Entrées

Soupe

du Jour

Calamars Frits

deep-fried squid with a sauce tartare

V Soufflé au Fromage de Chèvre

twice-baked goats cheese soufflé with an apple & gooseberry compote

Moules

served 'Marinières à la Crème'

Salade Mesclun VG

summer herbs, orange, fennel and new potatoes

St Jacques

scallops sautéed in butter, served with a

pea purée and chorizo crisp

Salade Corsair V

buffalo mozzarella, heirloom tomatoes, toasted pine nuts,

basil dressing and black olive tapenade

Parfait de Foie de Volaille

chicken liver parfait with brioche & red onion marmalade

Escargots

snails baked with a parsley, garlic & Pernod butter

£25

TWO COURSES

£30

THREE COURSES

Plats Principaux

Les Biftecks

Steak-Frites

8oz ribeye served with pommes frites and either
a sauce au poivre or a sauce Béarnaise or a red wine jus

Onglet à l'Echalottes

traditional French-cut steak
with sautéed shallots & pommes frites

Filet de Bœuf £5 supplement

8oz 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

Confit de Canard

slow-braised duck leg served on a potato & onion rösti with
a cherry & kirsch sauce and haricots verts

Poulet Farcis à la Grecque

chicken suprême filled with feta cheese and sundried tomato,
wrapped in bacon, baked in the oven and served with
roasted aubergine & courgettes and a basil dressing

Bouillabaisse

sea bass, salmon, prawns, mussels & squid cooked in a fish broth
with saffron pommes tournées, rouille, Gruyère and crouton

Moules-Frites

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

Loup de Mer

whole oven-baked sea bass served with mesclun salade of
orange, fennel & new potato

Pithivier V

ratatouille baked en croûte and served with a Provençal
sauce, black olive tapenade and a rocket & watercress 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 warm with vanilla ice cream

Torte au Chocolat

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

Fondue au Chocolat

For Two To Share

with fresh fruit & marshmallows

laced with Cointreau,
Amaretto or Baileys +£1.75

Glaces

vanilla • chocolate • rum & raisin

Sorbets

lemon • mango • cassis

Assiette de Fromages

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

Accompagnements £2.95

Pommes-Frites • Gratin Dauphinoise • Ratatouille • Haricots Verts
Fennel & Orange Salad • Wild Rocket, Watercress & Pecorino • Tomato & Red Onion • Bread Basket £1 • Black Olive Tapenade £1.50

