

Pierre Victoire

BISTROT

La Saint Valentin

£39

Soupe

roasted beetroot with caramelised apple

Assiette d'Huitres

fresh oysters served chilled with shallot vinegar & rock salt butter

Raviolis V

filled with a wild mushroom & tarragon sauté with truffle oil and 'parmesan'

Terrine de Foie Gras

with toasted brioche & fig chutney

Brochette de St. Jacques et Gambas

sautéed scallops & prawns served on the skewer with a red pepper panna cotta and coriander dressing

Charcuterie à Partager

for-two-to-share

parfait de volaille, jambonne de bayonne, canard fumé, saucisson
with cornichons, red onion marmalade, black olive tapenade and pain rustique



Chateaubriand à Partager

for-two-to-share

16oz fillet of Oxfordshire beef

with pommes pont-neuf, portobello mushrooms and wilted spinach

sauce Béarnaise & sauce au poivre

Risotto de la Mer

monkfish, prawn, mussel & squid risotto with lemon grass, chilli, lime & ginger

served with a micro-herb and lambs lettuce salad

Pintade

confit leg and suprême of guinea fowl roasted with a mushroom farce
served with sweet potato mash, truffle pommes purée and a port wine reduction

Sole Farcie

whole lemon sole pan-fried with a crab farce and served with pommes tournées,

baby carrots, courgettes, vine tomatoes and a Champagne beurre blanc

Soufflés V

twice-baked Roquefort & goats cheese soufflés

with courgette & cauliflower fritters, caramelised fig and roasted walnuts

Carré d'Agneau

rack of lamb roasted pink with a Dijon mustard & honey crust

served with a rosemary & tomato polenta galette and garlic pan jus



Tarte au Citron

with cassise mascarpone

Les Crème Brûlées

vanilla ~ raspberry & white chocolate ~ passion fruit

Fondant au Chocolat

served warm with a white chocolate sauce, pistachio ice cream and a pistachio brittle

Profiteroles

filled with banana Chantilly and served with salted caramel sauce and caramelised bananas

Assiette de Fromages

Comté, Fromage de Chèvre, Fourme d'Ambert & Camembert 'Artisan',

served with bread, biscuits, celery, grapes & chutney

Fondue au Chocolat

for-two-to-share

with fresh fruit, marshmallows & churros

laced with either Cointreau, Amaretto or Baileys



Thé ou Café

Truffles au Chocolat