

Monday-Sunday

18⁰⁰ - 23⁰⁰

Available to groups
of eight or more,
by prior arrangement

Pierre Victoire

BISTROT

Party Menu

Three Courses

£25

Entrées

V Soupe du Jour

Gravadlax

fresh salmon home-cured in lemon & brown sugar
with red & golden beetroot and a horseradish cream

Suprême de Pigeon

seared pigeon breast served with sweet potato purée, parsnip crisps and a port sauce

V Soufflé au Fromage de Chèvre

twice-baked soufflé with caramelised apple and a walnut dressing

Escargots

six snails baked with a parsley, garlic & Pernod butter

Parfait de Foie de Volaille

chicken liver parfait with red onion marmalade

Plats Principaux

Magret de Canard à l'Orange

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

Moules-Frites

fresh Fowey mussels steamed in white wine, with parsley, cream, garlic & shallots
~ avec pommes-frites ~

Poulet Farci

chicken suprême roasted with a chestnut & cranberry farce
served with gratin dauphinois and red wine reduction

Steak-Frites

(£2 supplement)

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

Saumon en Papillote

fillet of salmon steamed in Muscadet with a julienne of carrot, leek, mouli, chilli & ginger,
served with new potatoes and a tomato salsa

V Risotto

lightly spiced roasted butternut squash with toasted almonds, 'parmesan' and rocket

V Galette

buckwheat crêpe with ricotta and wilted spinach glazed
with an emmenthal & nutmeg sauce mornay

Desserts

Crème Brûlée · Mousse au Citron · Tarte Tatin

Sticky Toffee Pudding

Assiette de Fromages

(£2 supplement)

Sorbets

lemon · mango · raspberry

Glaces

vanilla · chocolat · salted caramel

Accompagnements £2.95

Pommes-Frites · Sage Pommes-Purée · Gratin Dauphinois · Haricots Verts · Curly Kale

Wild Rocket, Watercress & Parmesan · Black Olive Tapenade £1.50 · Bread Basket £1