

Service:  
Sunday  
from 12:00

# Pierre Victoire

## BISTROT

# MENU DÉJEUNER

£18<sup>50</sup>

THREE COURSES

## Entrées

**Soupe  
du Jour**

**Calamars Frits**

deep-fried squid with a sauce tartare

**Salade Mesclun** VG

summer herbs, orange, fennel & new potato

**Parfait de Foie de Volaille**

chicken liver parfait with brioche & red onion marmalade

**Rillettes de Saumon**

coarse poached & smoked saumon pâté, with a confit d lemon dressing and herb toasted baguette

**Salade Corsair** V

buffalo mozzarella, heirloom tomatoes, toasted pine nuts, basil dressing and black olive tapenade

**Brie Pané** V

deep-fried breaded Brie with a apple & gooseberry compote

## Plats Principaux

### Les Rôtis

£2 supplement

**Bœuf**

roast British beef served with a Yorkshire pudding, pommes rôties, légumes du jour and a red wine & thyme gravy

**Porc**

roasted loin of local pork served with a Yorkshire pudding, pommes rôties, légumes du jour and an apple & calvados sauce

**Confit de Canard**

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

**Moules-Frites**

fresh Fowey mussels served 'Marinières à la Crème'.

steamed in white wine with parsley, cream, garlic & shallots, and served with pommes-frites

**Saumon**

seared salmon served with ratatouille and saffron pommes tournées

**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

**Pithivier** VG

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 Toulouse sausage

## Desserts

**Dessert du Jour**

your waiter will tell you about today's special dessert

**Torte au Chocolat**

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

**Glaces**

vanilla · chocolate · rum & raisin

**Sorbets**

lemon · mango · cassis

**Îles Flottante**

soft poached meringue, crème Anglaise, caramel and toasted almonds

**Assiette de Fromages**

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

**Accompagnements** £2<sup>95</sup>

Pommes-Frites · Gratin Dauphinoise · Ratatouille · Haricots Verts

Fennel & Orange Salad · Wild Rocket, Watercress & Pecorino · Tomato & Red Onion · Bread Basket £1 · Black Olive Tapenade £1<sup>50</sup>