

£29⁵⁰

TWO COURSES
PER PERSON



£36⁵⁰

THREE COURSES
PER PERSON

DÎNER PRIX FIXE

Entrées

Soupe

French Onion with Comté croutons

Gravadlax de Saumon et Crabe

beetroot marinated salmon, hand-picked crab meat,
grapefruit and coriander

Moules Marinières à la Crème

St. Austell Bay mussels,
steamed in white wine with parsley, cream, garlic & shallots

Pâté de Foie de Volaille

chicken liver and bacon pâté with brioche
and caramelised red onion marmalade

V Camembert Pané

deep-fried breaded camembert
served with a cranberry spiced compote

V/VG Salade de Chicorée

salade of Fourme d'Ambert cheese,
chicory, poached pear, walnuts
served with a honey mustard dressing

VG Piperade with Tenderstem

Basque-inspired mix of sweet peppers, tomatoes, and onions,
served with tenderstem broccoli ~ tossed with sesame and chilli

Escargots £2 supplement

snails baked with a parsley, garlic & Pernod butter

Plats Principaux

Les Steaks

Steak-Frites *No supplement*

flat iron steak served medium rare
with pommes-frites, haricot verts, with
shallot & red wine jus

Entrecôte £5 supplement

8oz ribeye served with pommes frites
and haricot verts
à la sauce au poivre or Béarnaise or
a red wine jus

Filet de Bœuf £7 supplement

6oz fillet served with gratin dauphinois,
herb-roasted tomato, haricots verts,
à la sauce au poivre or Béarnaise or
a red wine jus

Loup de Mer aux Poireaux

pan-fried fillet of sea bass served with lemon caper beurre blanc,
crushed potatoes and leek fondue

Moules-Frites

St. Austell Bay mussels served Marinières à la Crème,
steamed in white wine with parsley, cream, garlic & shallots
~ avec pommes frites ~

Suprême de Poulet

Suprême of free-range chicken served with wild mushroom fricassée,
pommes purée and glazed carrots

Confit de Canard

confit duck leg served with pancetta & puy lentils ragoût,
cavolo nero and red wine jus

V/VG Risotto à la Courge avec Sauge

roasted butternut squash and sage risotto,
with pumpkin seeds and cavolo nero crisp

V Tartiflette aux Champignons

gratin of mushrooms, caramelised onions, and potatoes, baked with
Reblochon. Served with a fresh rocket and Parmesan salad

Poitrine de Porc

10-hour overnight cooked pork belly with wholegrain mustard pommes
purée, chorizo crisp, served with a port & red wine jus

Cerf à la Bourguignonne

venison casseroled in burgundy with mushrooms, bacon and shallots
served with gratin dauphinois, candied carrots and horseradish crème
fraîche

Fondue Savoyarde

For Two To Share

Alpine cheeses & Kirsch fondue with French baguette, baby new potatoes, Paris mushrooms,
garlic sausage, saucisson, cauliflower florets & cornichons

Accompagnements

£3⁵⁰

Petits Pois à la Française à la Crème • Pommes-Frites • New Potatoes • Gratin Dauphinois •
Pommes Purée • Haricots Verts • Sweet-Glazed Carrots • Rocket & Parmesan • Bread Basket £2⁵⁰

Desserts

Crème Brûlée

vanilla custard with a burnt sugar crust, served
with langue de chat biscuit

Gâteau au Fromage

Black Forest berry and vanilla cheesecake
served with cranberry and port compote

Chocolate Marquise

decadent mousse-like dessert, served with
chocolate soil, orange & coffee crème
Chantilly

Fondue au Chocolat

For Two to Share

with fresh fruit & marshmallows
(laced with Cointreau, Amaretto or Baileys
+£2⁷⁵)

Affogato

warm espresso coffee over vanilla ice
cream
(and with Kahlúa +£2⁷⁵)

VG Sorbets

a selection of sorbets du jour,
served with winter berries

Glaces

du jour

Assiette de Fromages

£3 supplement

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

DIGESTIFS & PORTS

Grand Marnier	35ml	£5.90
Baileys	35ml	£5.90
Drambuie	35ml	£5.90
Luxardo Sambuca	35ml	£5.90
Tia Maria	35ml	£5.90
Amaretto Disaronno	35ml	£5.90
Cointreau	35ml	£5.90
Offley Ruby Port	50ml	£5.90
Madeira <i>Duke of Clarence</i>	50ml	£7.90
Sandeman Vau 1999	50ml	£7.90

CAFÉ et THÉ

Espresso		£2.75
Double Espresso		£2.95
Americano		£2.75
Cappuccino		£2.95
Café Latte		£2.95
Café Filtre		£2.75
Café à la Liqueur	25ml	£6.90
Café Flotteur		£3.95
Thé <i>Earl Grey, English, Herbal or Fruit</i>		£2.50

DÉJEUNER PRIX FIXE

Saturday
12:00 – 14:30

two courses £19.50 three courses £24.50

Sunday Rôti
12:00 – 15:00
three courses £26.50

V Vegetarian VG Vegan

ALLERGENS

please ask if you wish to see our allergens fact sheet

NO SERVICE CHARGE

all gratuities are shared among the restaurant and kitchen staff

VAT

prices include VAT @ 20 %

Tripadvisor
Travelers'
Choice Awards



pierrevictoire.co.uk