

£19⁵⁰

TWO COURSES
PER PERSON



£24⁵⁰

THREE COURSES
PER PERSON

DÉJEUNER PRIX FIXE

Entrées

Soupe

du jour served with garlic croutons

Gravadlax de Saumon

salmon marinated in beetroot, served with pickled cucumbers, horseradish

crème fraîche and garlic herb toast

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 £4 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, with shallot &

a red wine jus

Entrecôte £7 supplement

8oz ribeye served with pommes frites,

à la sauce au poivre or Béarnaise or

a red wine jus

Filet de Bœuf £10 supplement

6oz fillet served with gratin dauphinois,

herb-roasted tomato, haricots verts,

à la sauce au poivre or Béarnaise or

a red wine jus

Merlu

fillet of hake served on wilted spinach, lemon crushed potatoes

and lemon beurre blanc

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 Lyonnaise potatoes, shaved fennel, orange

and watercress

V/VG Risotto à la Courge avec Sauge

roasted butternut squash and sage risotto,

with pumpkin seeds and cavolo nero crisp

Poitrine de Porc

10-hour overnight cooked pork belly with wholegrain mustard pommes

purée, chorizo crisp, served with a port & red wine jus

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

baked pastry cream, with vanilla and bay leaf

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