

£26⁵⁰

THREE COURSES
PER PERS



RÔTI PRIX FIXE

Entrées

V Soupe

du jour served with garlic croutons

Moules Marinières à la Crème

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

Gravadlax de Saumon

salmon marinated in beetroot, served with pickled cucumbers,
horseradish crème fraîche and garlic herb toast

VG Piperade with Tenderstem

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

Pâté de Foie de Volaille

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

V/VG Salade de Chicorée

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

Escargots £2 supplement

snails baked with a parsley,
garlic & Pernod butter

Plats Principaux

Les Rôtis

~ served with a Yorkshire pudding, pommes rôties and légumes du jour ~

Boeuf

roast British beef
with horseradish crème fraîche

Poulet

chicken roasted on the bone
with a tarragon pan jus

Porc

roasted pork belly
with a Calvados sauce

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 ~

Cerf à la Bourguignonne

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

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

Fondue Savoyarde

For Two To Share

Alpine cheeses & Kirsch fondue with 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