



# Bistro Pierre

Restaurant Français

2 COURSES WITH A BOTTLE OF HOUSE WINE  
PER PERSON

**WINE & DINE £17.95**  
(NO SUPPLEMENTS)

EVERY WEDNESDAY 4.30-10PM

(SAME OFFER AVAILABLE ON MONDAYS FOR STUDENTS)

## "WINE & DINE" OFFER

ALSO AVAILABLE IN OUR  
OTHER VENUES...

**THE HUB ALEHOUSE & KITCHEN**  
HANOVER STREET - TUESDAYS

**THE REFINERY**  
HOPE STREET - SUNDAYS

**BISTRO FRANCO**  
HANOVER STREET - SUNDAYS

**BISTRO JACQUES**  
HARDMAN ST - TUESDAYS

**BISTRO JACQUES**  
SHREWSBURY - TUESDAYS

## ENTRÉES

- 'SOUPE DU JOUR';  
HOMEMADE SOUP OF THE DAY (V)
- 'PÂTÉ MAISON'; HOMEMADE CHICKEN LIVER  
& BRANDY PÂTÉ, CARAMELISED ONION  
MARMALADE AND SEASONED CROÛTES
- BAKED BRIE BRUSCHETTA WITH CANDIED  
WALNUTS, LEMON DRESSING AND  
CRISP ROCKET (V)(N)
- 'MOULES PROVENCALE'; FRESH STEAMED  
MUSSELS IN A RICH RED WINE, TOMATO  
& HERB SAUCE
- ROASTED SPICED SWEET POTATO WITH CREAMY  
GORGONZOLA, TOASTED ALMONDS AND FRESH  
HERBS (V)(N)
- 'SALADE DE POULET FUMÉE'; SMOKED CHICKEN  
SALAD WITH THYME & GARLIC CROÛTONS, FRISEE  
LETTUCE, SUNBLUSHED TOMATOES AND  
PARMESAN DRESSING
- BRAISED PORK CHEEK WITH CAULIFLOWER PURÉE  
AND CARAMELISED APPLES
- ROASTED BUTTERNUT SQUASH, TOASTED  
PUMPKIN SEEDS, SWEET POTATO & COUS COUS  
SALAD WITH RED WINE VINAIGRETTE (VE)
- CRAB ROULADE WITH AVOCADO MOUSSE,  
CUCUMBER SAUCE, TOMATO CONCASSE
- GIN CURED SALMON WITH POACHED RHUBARB,  
BABY WATERCRESS AND HORSERADISH CREAM

## PLATS DE RÉSISTANCE

ALL MAIN COURSES SERVED WITH A SKILLET OF FRESH VEGETABLES & GRATIN DAUPHINOIS (PASTA EXCLUDED)

- 'ENTRECÔTE'; CHARGRILLED SIRLOIN STEAK  
WITH A CLASSIC HORSERADISH SAUCE AND  
CONFIT TOMATOES
- 'POULET SUPRÊME'; PAN ROASTED CHICKEN  
SUPREME WITH A GARLIC, THYME AND WHITE  
WINE SAUCE AND FRESH WATERCRESS
- BLEU D'Auvergne CHEESE, SWEET POTATO & LEEK  
RISOTTO WITH CRISPY SAGE AND FRESH CHILLI (V)
- 'BOEUF BOURGUIGNON'; BURGUNDY BRAISED  
BEEF & SMOKED BACON STEW, CHANTENAY  
CARROTS, BABY ONIONS & BUTTON MUSHROOMS,  
BURGUNDY SAUCE, GRATIN DAUPHINOIS
- PAN FRIED WHOLE PLAICE WITH A WARM RADISH &  
GARDEN PEA SALAD AND 'SAUCE VIERGE'
- GARLIC ROASTED BEEF TOMATO, STUFFED WITH  
QUINOA, ROASTED VEGETABLES AND CASHEW NUTS.  
CRISP SALAD, LIME AND CHILLI DRESSING (VE)(N)
- BRAISED 10OZ PORK CHOP WITH CANNELLINI  
BEANS, CIDER & HONEY SAUCE AND FRESH HERBS
- FUSILLI PASTA WITH SMOKED SALMON, ROASTED  
RED PEPPERS AND ROCKET IN A CREAMY WHITE  
WINE SAUCE, FINISHED WITH A TOASTED  
GARLIC CROÛTE AVAILABLE AS (V)
- PANFRIED COD FILLET WITH PROVENÇAL  
VEGETABLES AND A LEMON AND MINT  
YOGHURT DRESSING
- ROASTED LAMB RUMP WITH PARMENTIER  
POTATOES, CHARGRILLED SPRING ONIONS,  
CONFIT BABY TURNIPS AND A LIGHT MINT JUS
- PANFRIED SEABASS FILLETS WITH POTATO  
GNOCCHI, GRIDDLED ASPARAGUS, TOMATO  
CONCASSE AND A SAFFRON VELOUTÉ
- SWEET POTATO, SPINACH & PINENUT GALETTE  
WITH A POACHED EGG AND 'SAUCE MOUSSELINE'  
(V)(N)
- PAN ROASTED DUCK BREAST WITH SWEET POTATO  
PURÉE, TENDERSTEM BROCCOLI AND A CHILLI &  
LIME BUTTER

## ACCOMPAGNEMENTS

MARINATED OLIVES	£2.25	GARLIC BREAD	£2.50
DRESSED MIXED SALAD	£2.50	GARLIC BREAD WITH MOZZARELLA	£2.75
GRATIN DAUPHINOIS	£2.95	EXTRA SKILLET OF FRESH VEGETABLES	£3.00
FRITES	£2.75	EXTRA BREAD & BUTTER	£1.50

Bistro Qui? Ltd

WE ARE  
NOW TAKING  
CHRISTMAS  
BOOKINGS!



*Restaurant Français*  
**Bistro Pierre**

