


Bistro Pierre

Gluten free



GLUTEN FREE

bistropierre 

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STARTERS

Hummus (VE) 7.9 Gf bread, olive oil, paprika	Soup of the Day <i>Please ask your server</i> 6.5
Wild Mushrooms Sautéed in Garlic (V) 7.9 Shallots, parsley butter and gf bread	Olives Marinated in Garlic (VE) 6 Sun-dried tomatoes, herbs
Avocado Prawn Cocktail 9 Marie Rose sauce, lettuce, lemon, paprika	Goat's Cheese Salad (V) 9.5 Plum, red chicory, pickled onion, tomato, cucumber and rocket in a honey balsamic glaze

MAINS

Pan-fried Sea Bass 19.5 Garlic and parsley butter, mash, seasonal vegetables	Wild Mushroom and Truffle Risotto (V) 17.5 Wine, cream, garlic, shallots and parmesan
Chicken Supreme 17.5 Mash, broccoli with a creamy mushroom sauce	Pesto Penne (V) 17.5 With in-house made pesto <i>Add chicken 3 / prawns 4 / sea bass 5</i>
Slow-cooked Lamb Shank 21.5 With mash, roasted carrots, broccoli and served with a red wine jus	Pierre Burger (21-day Aged Beef) 17.5 Cheese, mayonnaise, gherkin, lettuce, tomato and onion on a brioche bun with fries

Steaks (28-day Aged) <i>Sirloin 8oz / Rib-eye 8oz</i> 21 23 Served with portobello mushroom, cherry tomato and pierre leaf garnish	
Add - potato dauphinoise 4 / broccoli 3 / mash 3 / seasonal veg 4	Add Sauce - peppercorn / Diane Café de Paris / red wine jus / gravy 1.5

DESSERT

Ice Cream (V) 7 Vanilla / Strawberry / Chocolate Mango Sorbet (VE)	Crème Brûlée (V) 7.5
	Cinder Toffee Brownie (V) 7.5 With vanilla ice cream

(GF) - Gluten free (VE) - Vegan (V) - Vegetarian. Please, inform us of any food allergies or special dietary requirements as not all the ingredients can be listed. Detailed allergen information is available on request. T&Cs - offers and deals may not be available on bank holidays and notable dates.