PLAT DU JOUR 20.90

Bœuf Bourguignon with Dauphinoise potatoes, buttered petit poise, horseradish crème fraiche

Pierre Victoire
RESTAURANT

COCKTAILS

Aperol or Campari Spritz 10.50
Espresso Martini 12
Pornstar Martini 12
Mojito 12
Cosmopolitan 12
Negroni 12
Scotch Negroni 12
Moscow or Cuban Mule 12

MENU A LA CARTE

(11th April – 24th April 2024)

Soup of the Day **or** French Onion Soup 6.90
Grilled Mussels in garlic, Pernod and parsley butter 9.50
Treacle smoked Pig cheeks in its own gravy, parsnip puree and crisps9.90
Chicken Liver and Foie Gras mousse, toasted almonds, poached pear, toasted brioche 9.50
Tender fried crispy Calamari with Squid ink & garlic mayo, watercress and lemon 9.80
Torched Mackerel, pickled red onion, grilled sour dough, herbed yogurt sauce 9.60
Beetroot Tartare, pickled walnut puree, plant based dill cream and homemade seeded crackers **(vegan)** 8.90
Seared Scallops with Butternut squash puree, grilled pancetta, pickled Shimeji Mushrooms 14.90
Steak Tartare freshly chopped with crispy capers, watercress and sour dough toast 10.90 ***(add egg yolk £1.50)***
Maldon Rock Oysters on crushed ice with shallot vinaigrette and lemon 3.10 each

SALADES

Starter 9.50 / Main Course 19.50

Warm crispy Duck Salad with spring onion, carrots, Asian dressing, sesame seeds
Pan-fried Goat's Cheese with baked beetroot, roast peppers, olives, and walnut pesto **v**
Hot Smoked Salmon Caesar salad with anchovies, sweetcorn, croutons and parmesan

LES PLATS

Chargrilled Angus Ribeye Steak, creamy mash and green peppercorn sauce 28.90 ***(add Foie gras butter £2.50)***
Seared Seabass fillets, garlic sauteed prawns, roasted new potatoes, cherry tomatoes, lemon cream 26.50
"Pierre Lapin" Rabbit, Bacon and wild garlic Pie with mashed potatoes 23.90
Venison Fillet with pomme boulangère, marinated hispi cabbage, beet puree, jus corsé 24.50
Pea and shallot fresh Ravioli, sage butter and grated parmesan cheese 20.90
Panfried fillet of Cod, viennoise herbs, grilled baby gem, beurre blanc agrumes, mashed potato 25.90
Roast Rump of Lamb with dauphinoise potatoes, French beans, fresh mint and pistachio jus 24.80
Harissa glazed Aubergine, chickpea puree, smoked Babaganush, tahini dressing, crispy leaves (***vegan***) 20.90

STEAKS FRITES

Entrecote Steak with Homemade Frites, garlic & parsley maitre'd butter, green salad 28.90 ***(add Foie gras butter £2.50)***
Steak Tartare Freshly chopped with crispy capers & watercress and homemade French fries 23.90 ***(add egg yolk £1.50)***
Chargrilled Bavette Steak with classic shallots and mushroom Bordelaise sauce & French Fries 23.90
(We recommend that, this flavoursome and best-selling steak of France cooked no more than medium)

SIDE DISHES 5.90

Steamed Green Vegetables
Sauteed French Beans
Tomato and Red Onion Salad
Basket of Bread 2.50

Roasted New Potatoes
Mashed Potatoes
Side Salad with French Dressing

Dauphinoise Potatoes
Homemade French Fries
Marinated Olives

Please refer to your Server for Allergen information or any Dietary Requirements
There will be a 12.5 % Service Charge added to your bill which is shared amongst all the staff