

PRIX FIXE £21.90

TWO COURSES

French Onion Soup
or
Crispy Calamari

Beef Stroganoff
Or
Chicken Taglietelle



A LA CARTE

(3rd – 17th July 2025)

Prosecco 6.95 Crémant 8.95 Kir 6.50
Champagne 10.50 Kir Royal 10.95
Aperol or Campari Spritz 10.50
Hugo St-Germain 10.50
Negroni or Whisky Negroni 12
Whisky Sour / Amaretto Sour 12
Espresso Martini 12
Lychee / Pornstar Martini 12
Moscow Mule / Cuban Mule 12
White or Black Russian 12
Old Fashioned 12 Daiquiri 12
Cosmopolitan 12

Starters

‘Escargots à la Bourguignonne’ Snails in garlic, parsley and Pernod butter 8.90
Classic Prawn Cocktail, chopped avocados, baby gem, smoked paprika and crostini 7.90
Puff Pastry tart, whipped feta, heritage tomatoes, pickled shallots, olives, capers, oregano v 8.40
Grilled Mussels in garlic, Pernod and parsley butter 8.70
French Onion Soup with Cheese Croutons v 6.90
Braised Octopus with fennel, Swiss chard, aioli and toasted sourdough 10.90
Scallops and Gazpacho, angel hair pastry, strawberry sauce and pistachios 13.90
King Oyster Mushroom skewer, sriracha glaze, five spice carrot mousseline, grated walnut (vegan) 9.20
Chicken Liver and Foie gras mousse on toasted brioche with citrus jam, fried parsley 8.80
‘Steak Tartare’ freshly chopped with crispy capers, egg yolk, watercress and sour dough toast 11.90
Maldon Rock Oysters on crushed ice with shallot vinaigrette and lemon 3.15 each

Chef's Salads As a Starter 8.90 / Main Course 18.90

Pan-fried Goat's Cheese with baked beetroot, roast peppers, olives, and walnut pesto v
Warm crispy Duck Salad with spring onion, carrots, Asian dressing, sesame seeds
House hot smoked Salmon Caesar Salad with soft boiled egg, parmesan, anchovies and croutons

Main Courses

Chargrilled Ribeye Steak, creamy mash, green peppercorn cream sauce, roasted pimento 26.90
Baked Halibut with leek cream, sundried tomatoes and peas, grilled Asparagus, chive oil 24.50
Roast rump of Lamb with potato rosti, roast red pepper relish, tender broccoli, mint gremolata 23.90
Pan-roasted Stone Bass fillet with crab bisque sauce, tender broccoli, clams. Celery and carrots 22.80
Smoked Pork Belly roll, plum stuffing, sausage roll, mashed potatoes, plum ketchup, apple gravy 22.50
Confit of Duck with persillade potatoes, French beans, apple and pear compote and red wine jus 21.90
Spinach and Mushroom Gruyere cheese open Pie with chive veloute, sauteed cabbage and mash 19.90 v
Cauliflower Schnitzel with cauliflower puree, crunchy kale, raisins and pine nuts salad with tahini (vegan) 19.90

‘Steaks & Frites’

Entrecote Steak with Homemade Frites, garlic and parsley maitre'd butter, green salad 26.90
Steak Tartare Freshly chopped with crispy capers, egg yolk, rocket leaves and homemade French fries 22.90
Chargrilled Bavette Steak with classic shallots and mushroom Bordelaise sauce & French Fries 22.90
(We recommend that, this flavoursome and best-selling steak of France cooked no more than medium)

Side Orders 5.50

Tender Stem Broccoli with almonds	Caesar Salad with croutons and Parmesan	Tomato and Red Onion Salad
Buttered Green Vegetables	Homemade French Fries	Mashed Potatoes
Sauteed French Beans	Green Salad with French Dressing	Marinated Olives
		Basket of Bread 2.50



Desserts de Maison £9.50

Raspberry Crème Brulée

Classic Banoffee Pie

Mousse au Chocolaté

Traditional Apple Tarte Tatin with vanilla ice cream

Elderflower & Pistachio Cheesecake

Individual Amaretto Tiramisu

Sticky Toffee pudding, vanilla ice cream

Apple & Blackberry Crumble with ice cream

Lime and Limoncello Panna Cotta with Framboise sorbet

'Fromage' - Selection of Cheese and crackers 10.90

Glaces et Sorbet

'Affogato' Espresso over a vanilla or chocolate ice cream £9.50

(For an extra indulgence; add shot of Amaretto, Kahlua or Bailey's + £5.50)

Vanilla, Chocolate, Salted Caramel or Raspberry Sorbet 3.90 a scoop

Vins de Dessert

- Torreon Sweet Raquel 125 ml glass **or** (375 ml) bottle
- Sauternes Reserve, Dulong (500 ml) bottle

Coffees, Brandies and Whiskeys are at the back page...

Boissons Chaudes

Espresso	2.20
Double Espresso	2.50
Café Macchiato	2.80
Latte	3.80
Cappuccino	3.80
Flat White	3.80
Mocha	4.00
Americano	3.80
Decaffeinated Coffee	4.00
Hot Chocolate	4.00
English or Earl grey Tea	3.50
Herbal Teas	3.50
Liqueur Coffees	7.90

From the Bar £5.50 - £6.50

- Brandy • Calvados • Cognac • Armagnac • Port
- Cointreau • Drambuie • Tia Maria • Amaretto • Bailey's
- Whisky • Gin • Vodka • Bacardi • Jack Daniel's • Pimms
- Sambuca • Grand Marnier • Pernod • Campari • Martini
- Archers Peach Schnapps • Southern Comfort

Single Malt Whisky Selection £7.00 – £9.00

- Glenmorangie • Macallan 10 year old • Isle of Jura
- The Glenlivet • Laphroaig 10 years old
- Glenfiddich 12 years old • Lagavulin 16 years old

APERITIFS

Prosecco 6.95 Crémant 8.95
Champagne 10.50 Kir 6
Champagne Kir Royal 10.95
Aperol or Campari Spritz 10.50
Hugo St-Germain 10.50
Negroni or Whisky Negroni 12



COCKTAILS

Whisky Sour / Amaretto Sour 12
Espresso Martini 12
Lychee / Pornstar Martini 12
Moscow Mule / Cuban Mule 12
White or Black Russian 12
Old Fashioned 12
Classic Daiquiri 12
Cosmopolitan 12

Set menu

Two Courses

Lunch 18.90 Dinner 21.90

(Set Lunch is until 4pm, Set Dinner is until 6:30pm Sunday to Thursday and until 6pm on Fridays and Saturdays)

Starters

Classic Prawn Cocktail, chopped avocados, baby gem, smoked paprika and crostini
Puff Pastry tart, whipped feta, heritage tomatoes, pickled shallots, olives, capers, oregano v
King Oyster Mushroom skewer, sriracha glaze, five spice carrot mousseline, grated walnut (vegan)
‘Escargots à la Bourguignonne’ Snails in garlic, parsley and Pernod butter
French Onion Soup with gruyere cheese Croutons
Chicken Liver and Foie gras mousse on toasted brioche with citrus jam, fried parsley
Tender fried Calamari with squid ink mayo, fresh Rocket and lemon
Grilled Mussels in garlic, Pernod and parsley butter

Chef's Salads (You can order these salads as a starter or a main course)

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

Main Courses

Beef Stroganoff with pickled gherkins, dauphinoise potatoes, crème fraîche
Chicken and Shitake mushroom cacio e pepe Tagliatelle, Parmesan cream and porcini mushroom dust
Pan-roasted Stone Bass fillet with crab bisque sauce, tender broccoli, clams. Celery and carrots
Smoked Pork Belly roll, plum stuffing, sausage roll, mashed potatoes, plum ketchup, apple gravy
Confit of Duck with persillade potatoes, French beans, apple and pear compote and red wine jus Spinach and
Mushroom Gruyere cheese open Pie with chive veloute, sauteed cabbage and mashed potatoes v
Cauliflower Schnitzel with cauliflower puree, crunchy kale, raisins and pine nuts salad with tahini (vegan)

Ala Carte Specials

(You can order these Specials with any starter from the set menu above with a supplement to the set menu price)

Aberdeen Angus Ribeye Steak, creamy mash, green peppercorn cream sauce, roasted pimento £8 supplement
Chargrilled Entrecote Steak with homemade Frites, garlic and parsley maitre'd butter, green salad £8 supplement
Baked Halibut with leek cream, sundried tomatoes and peas, grilled Asparagus, chive oil £5 supplement
Chargrilled Bavette Steak with classic shallots and mushroom bordelaise sauce & French Fries £5 supplement

(We recommend that, this flavoursome and best-selling steak of France cooked no more than medium)

Side Orders 5.50

Tender Stem Broccoli with almonds
Buttered Green Vegetables
Sauteed French Beans
Basket of Bread 2.50

Caesar Salad with croutons and Parmesan
Homemade French Fries
Green Salad with French Dressing
Roasted New Potatoes

Tomato and Red Onion Salad
Mashed Potatoes
Marinated Olives

SPARKLING & CHAMPAGNE

	125ml	Bottle
36 PROSECCO SPUMANTE, Botter (Italy)	£6,95	£34,50
A sprightly fizz of green apples and floral notes, with a clean, refreshing finish.		
37 CRÉMANT D’ALSACE ROSÉ, Gustave Lorentz (France)	£8,95	£46,50
The Sensational Alsatian’s blushing sister. Brilliant bubbles with a touch of pink.		
38 CHAMPAGNE BRUT, Chimère (France)	£10,50	£60,00
A vibrant orchestra of citrus and brioche, with fine bubbles and a crisp, elegant finish.		
39 CHAMPAGNE GRAND CRU BRUT, Maillart (France)		£71,50
A refined blend of pear, almond and toast, with a creamy texture and a luminous, complex finish.		

DESSERT WINE

	125ml	375ml
40 SAUTERNES, Sichel (France)		£30,50
A liquid gold waltz of candied citrus and tropical bliss, with a finale that echoes in the soul.		
41 SWEET RAQUEL, Torreón de Paredes (Chile)	£9,35	£26,00
A flirtatious fruit fiesta, with honeyed whispers and a peachy kiss that lingers.		

BEERS & CIDERS

St Mungo Lager (Scotland) 330ml

A new breed of Scottish Premium Lager. Full-bodied but easy-drinking, St. Mungo is a hybrid between a true Bavarian Helles and a Northern German Pils. Naturally carbonated, its malty sweetness is contrasted by a subtle hop bitterness. Brewed in Scotland in strict accordance with the German Purity Law of 1516, which we believe is simply the best way to make great beer.

Birra Moretti Draught (Italy)	Half Pint
Birra Moretti Bottles	330ml
Kronenbourg 1664 Blanc	330ml
Sassy Normandy Cider	330ml

APÉRITIFS

Hendrick’s Gin & Fever-Tree Tonic	Aperol Spritz
Kir	Campari Spritz
Champagne Kir Royale	Espresso Martini
Pernod	Negroni
Ricard	Hugo St-Germain

All spirit measures are 25ml

Premium Wine made more affordable at Pierre Victoire.

All our wines served by the glass are also available in a 125ml serving upon request

Each month we will be offering a selection of premium wines by the 50cl carafe. This offers a quality wine at a reasonable price, when a bottle is too much or when you want to enhance your food and wine matching experience with both red and white wines.



All prices are inclusive of VAT at the standard rate.
When one vintage ceases to be available, then the next suitable one will be offered.
All table and quality wines have an alcohol content of between 7 & 15%



WHITE WINE

		175ml	250ml	500ml Carafe	Bottle
1	UGNI BLANC DRY BLEND, Cuvée La Cloche (France) A soft and fruity, easy-drinking wine with aromas of lemon and citrus fruit.	£6,05	£8,65	£17,30	£25,00
2	SAUVIGNON BLANC, Valdemoro (Chile) Crisp and zesty Sauvignon Blanc, showing true varietal characteristics.	£6,75	£9,65	£19,30	£28,00
3	CHARDONNAY, Vignoble Du Sud (France) A smooth melody of ripe pear and creamy vanilla, with a hint of oak and a refreshing acidity.	£7,35	£10,50	£21,00	£28,50
4	PINOT GRIGIO, Ca’Lunghetta (Italy) A cheeky Pinot Grigio that twirls with crisp apples citrus, ending with a fresh, playful wink.	£7,10	£10,15	£20,30	£29,50
5	VIOGNIER, Les Grès (France) A flirt with apricots and blossoms, this Viognier winks with richness and whispers a silky ‘cheers!	£7,95	£11,35	£22,70	£33,00
6	PIQUEPOUL (France) A crisp and lively dance of lemon and saline, with a mouthwatering acidity that begs for another sip.	£8,35	£11,95	£23,90	£35,00
7	VINHO VERDE, The Fifth Quarter (Portugal) A lively burst of lime and green apple, with a light effervescence and a tangy, refreshing zing.				£34,50
8	SAUVIGNON BLANC, 1769 (New Zealand) A lively and citrus-driven flavour profile, with a refreshing and satisfying finish.				£36,00
9	ALBARIÑO, Sand Boy (Spain) A zesty splash of citrus and green apple, with a saline whisper and a crisp, invigorating finish.				£38,50
10	GAVI SALLUVII, Castellari Bergaglio (Italy) A crisp Gavi, zesty with lemon and apple, finishing with a mineral sparkle.				£40,00
11	RIESLING, Gustave Lorentz (Alsace, France) A zippy Riesling that dances with green apples and a hint of honey, finishing with a crisp, lively flourish.				£45,00
12	MÂCON-VILLAGES ‘LA CROCHETTE’, Jean Loron (France) An elegant aristocrat that defines how sincerely brilliant Chardonnay can taste when treated well.				£46,00
13	SANCERRE, Domaine Bonnard (France) A zesty, well-balanced Sancerre with vibrant fruit, crisp acidity and a long finish.				£52,00
14	CHABLIS 1 ^{ER} CRU (France) An elegant Chablis with ripe citrus, minerality and a refined, lingering finish.				£64,00
15	POUILLY-FUISSÉ, Jean Loron (Burgundy, France) Suave and swirling with ripe peaches and a touch of oak, finishing with an elegant, mineral grace.				£68,00

ROSÉ & ORANGE WINE

		175ml	250ml	500ml Carafe	Bottle
16	PINOT GRIGIO BLUSH, Ca’Lunghetta (Italy) A delicate flirtation of soft berries and a hint of peach, with a crisp, refreshing finish.	£7,10	£10,15	£20,30	£29,50
17	PROVENCE ROSÉ, Château Routas (France) Pink to make the boys wink - a dry Provence rosé that will appeal to everyone!	£8,35	£11,95	£23,90	£35,00
18	GROS MANSENG VIN ORANGE, Rigal (France) A bold embrace of apricot and citrus zest, with a touch of spice and a deep, intriguing complexity.				£32,00

RED WINE

		175ml	250ml	500ml Carafe	Bottle
19	CARIGNAN BLEND, Cuvée La Cloche (France) A spirited ensemble of dark fruits and spice, dancing in a velvety robe, with a cheeky wink of tannin.	£6,05	£8,65	£17,30	£25,00
20	CARMÉNÈRE, Valdemoro (Chile) A cozy embrace of plush berries and chocolate whispers, with a peppery nudge that says ‘savour me slowly’.	£6,75	£9,65	£19,30	£28,00
21	MERLOT, Ca’Lunghetta (Italy) A velvety whisper of ripe cherries and soft whispers, with an elegant bow of herbs and a smooth finish.	£7,10	£10,15	£20,30	£29,50
22	CÔTES DU RHÔNE, Mazet St Victor (France) A spicy rendezvous of ripe berries and garrigue, wrapped in a silky robe, with a whisper of mystery in the finish.	£7,95	£11,35	£22,70	£33,00
23	MALBEC, Goyenechea (Argentina) A bold dance of dark fruits and smooth tannins, with a smoky flourish and a hint of wild adventure.	£7,70	£11,00	£22,00	£32,00
24	PINOT NOIR, Le Versant (France) A strong and aromatic nose of red fruit mixed with liquorice notes. The palate is full-bodied with round tannins.	£8,35	£11,95	£23,90	£35,00
25	PASSO ANTICO SARDINIA (Italy) A sun-drenched journey of ripe berries and rustic herbs, with a touch of minerality and a robust finish.				£36,00
26	MALBEC, Chateau Lamartine (Cahors, France) A deep dive into dark plums and blackberries, with a solid backbone of oak and a dash of spice, ready to enchant.				£41,00
27	RIOJA RESERVA, Campillo (Spain) There should be no reservations in tucking into this beauty. Balanced and bright fruit.				£46,00
28	CHÂTEAU DU BREUIL, Haut Médoc (France) A stately parade of cassis and cedar, with elegant tannins and a touch of earthiness, commanding attention.				£46,50
29	CUBARDI PRIMITIVO, Schola Sarmenti (Italy) A huge depth of dark fruits followed by notes of chocolate and coffee on the finish.				£47,00
30	BEAUJOLAIS-VILLAGES, Château de la Pierre (France) A lively dance of red fruit and flowers, with playful acidity and a smooth finish.				£48,00
31	CROZES-HERMITAGE, Rouge Etienne Barret (Rhône, France) Call the fire brigade, this is smokin’ - a huge, energetic vino!				£50,00
32	MARGAUX, Sichel (Bordeaux, France) The tasty red grape trio from Bordeaux deliver a gripping glass of gorgeous.				£55,50
33	CHÂTEAU MUSAR (Lebanon) A complex melody of spice, earth, and ripe fruit, with a timeless elegance and a vibrant finish.				£74,00
34	CHÂTEAUNEUF-DU-PAPE, PARCELLES 38, Domaine Jérôme Quiot (Rhône, France) An intense, rich, concentrated red wine with a peppery edge complemented by an earthy nose.				£60,00
35	ALOXE CORTON 1 ^{ER} CRU CLOS, Albert Bichot (Burgundy, France) A rich tapestry of cherries and spices, with firm tannins and a noble, lasting elegance.				£89,00