

Pierre

KITCHEN & BAR

Main Menu available 12 until close

STARTERS

TO START

French Onion Soup	£8.50
<i>Gruyère cheese and sourdough</i>	
Soup of the Day	£6.50
<i>Please ask your server</i>	
Garlic Bread Ciabatta	£5.00
<i>Add cheese +1.5</i>	

COLD STARTER

Olive Miste	£6.00
<i>Olives, balsamic, vinegar, olive oil, sourdough bread</i>	
Tzatziki	£6.50
<i>Greek yoghurt, cucumber, garlic, flour, tortilla chips</i>	
Hummus	£7.90
<i>With charred ciabatta, olive oil, paprika</i>	
Avocado Prawn Cocktail	£9.00
<i>Marie Rose sauce, lettuce, lemon, paprika</i>	
Baked Camembert	£9.50
<i>With onion chutney and toasted ciabatta</i>	

HOT STARTER

Wild Mushrooms Sautéed in Garlic	£7.90	Chicken Chorizo Skewers	£8.50
<i>Shallots, parsley butter and sourdough</i>		<i>Grilled skewered with peri peri sauce</i>	
Halloumi Chips	£8.50	Breaded Calamari	£8.90
<i>Panko coated halloumi, mango chutney</i>		<i>Rocket and garlic aioli dip</i>	
BOREK Feta & Spinach	£8.50	Gambas al Ajello	£9.00
<i>Feta & spinach wrapped in crispy pastry, honey and sweet chilli</i>		<i>Prawns, butter, garlic, fresh lemon juice</i>	
Mac & Cheese Croquettes	£7.00	Prawn Saganski	£9.45
Meatballs in Marinara Sauce	£8.90	<i>Prawns, spinach, feta, polpette sauce</i>	
<i>Herbs and sourdough</i>			
Spicy Sausage	£9.00		
<i>Turkish dry & spicy beef sausage, sweet chilli & honey</i>			
Chicken Skewers	£8.50		
<i>Deep fried chicken skewers, Anatolian marinade, coriander</i>			
Chicken Livers	£8.50		
<i>Sautéed chicken livers, onion, garlic</i>			

BIG PLATES (MAINS)

BIG PLATES (28-DAY AGED STEAKS)

Served with portobello mushroom, cherry tomato, and Pierre leaf garnish.

Rib-eye 8oz	£23.00
Sirloin 8oz	£21.00

Add	Sauce
Fries +3	Peppercorn
Potato dauphinoise +4	Diane +1.5
Broccoli +3	Café de Paris
Mash +3	Red Wine Jus
Seasonal vegetables +4	Gravy

PASTAS

Choose linguine or penne. Gluten-free penne available.

Spicy Chicken Linguine	£16.99
<i>Fresh chilli, linguine, chicken</i>	
Creamy Chorizo Pasta	£15.99
<i>Penne, chorizo, herbs, cream, polpette sauce</i>	
Carbonara Pancetta	£15.99
<i>Parmesan cheese, cubed pancetta, olive oil, touch of cream</i>	
Wild Mushroom and Truffle Risotto	£17.50
<i>Wine, cream, garlic, shallots and parmesan. Add chicken +3</i>	
Pesto Linguini with Pesto made in-house	£16.50
<i>Add chicken +3, prawns +4, sea bass +5</i>	

HOUSE SPECIALS

Fajita Sizzler	£17.90
<i>Fajita seasoning, mix peppers, garlic, onion, served with rice. Add chicken +2, prawn +3</i>	
Beef Bourguignon Stew	£21.50
<i>Carrots, mushrooms, pearl onions in a rich red wine burgundy gravy, served with mashed potato and broccoli</i>	
Pan-fried Sea Bass	£19.50
<i>With potato pavé, garlic parsley butter sauce, seasonal roasted vegetables, carrot and parsnip purée</i>	
Pierre Burger	£17.50
<i>21-day aged beef, cheese, mayonnaise, gherkin, lettuce, tomato and onion on a brioche bun with fries</i>	
Chicken Supreme	£17.50
<i>Potato dauphinoise, carrot purée and broccoli with a creamy mushroom sauce</i>	
Lasagne Made with 21-day Aged Beef	£17.50
<i>Béchamel, salad garnish and garlic bread</i>	
Slow-Cooked Lamb Shank	£21.50
<i>With mash, roasted carrots, broccoli and served with a red wine jus</i>	

 pierreukitchenbar

 bistropierre

FROM THE GRILL

All available Gluten-free !

Chicken Shish	£17.50
<i>Cubes of chicken breast marinated with Mediterranean style served with rice and salad</i>	
Grilled Meatballs	£21.00
<i>Signature minced lamb and beef kofte blended with our secret spice mix served with rice and salad</i>	
Lamb Chops	£24.99
<i>Lean and tender cubes of lamb skewered and grilled over charcoal served with rice and salad</i>	
Mixed Grill	£28.90
<i>Chicken shish, grilled meatballs, lamb chops, served with rice and salad</i>	

LIGHT MEALS

Chicken Caesar Salad	£16.50
<i>Grilled chicken breast, toasted garlic croutons, Caesar dressing and parmesan</i>	
Greek Salad	£16.90
<i>Feta, tomatoes, cucumber, red onion, peppers, olives and parsley dressed with olive oil, lemon and thyme dressing</i>	

WINE AND DINE £34.90

2 course meal from the main menu and a bottle of house wine.
Monday to Thursday only. T&Cs apply.

SUPPLEMENTS APPLY
Beef Bourguignon +£3
Lamb Shank +£3
Lamb Chops +£3
Mixed Grill +£5
Steaks +£5

SIDES

Sweet Potato Fries	£5.00
Fries	£4.50
Hand Cut Chips	£4.40
House Salad	£4.00
Seasonal Small Veg	£5.50

(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.

Bistro Pierre

Gluten
free



GLUTEN FREE

bistropierre 

bistropierreliverpool 

bistropierreliverpool.co.uk

0151 227 2577

STARTERS

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

MAINS

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

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

DESSERT

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

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Bistro Pierre

Desserts



DESSERTS

Crème Brûlée (V, GF)

With a caramelised sugar crust

7.5

Sticky Toffee Pudding (V)

Served with vanilla ice cream

7.5

Cinder Toffee Chocolate Brownie (V, GF*)

Served warm with ice cream

8

Selection of Ice cream or Sorbet (V)

6.5

Baked Cheesecake

Please ask your server

7.5

Cheeseboard (V)

Serves two

With onion chutney, grapes,
olives and crackers

18

(GF) - Gluten free (GF*) - Gluten free option available (VG) - Vegan (V) - Vegetarian

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DRINKS MENU

Bistro Pierre
CAVERN QUARTER

WINES - RED

	175ml	250ml	Bottle
Alma de Vid Tinto, Tempranillo, Spain Medium bodied fruit and easy drinking.	7.5	9.3	27.7
Project Malbec, Malbec, Argentina Cherries and spices. Notes of ripe red fruits and a subtle hint of oak.	8.9	11.9	34
Montepulciano d'Abruzzo, Montepulciano, Italy Wild cherry and red berries with enticing spicy notes. Smooth and moreish.	9.5	12.5	35.5
Saint Chinian Domaine du Barres, Syrah, France This blend seems to emit all the warmth of the Mediterranean sunshine, along with a generous portion of ripe mulberry and a flick of spice.			36.5
Les Mougeottes, Cabernet Sauvignon, France Warm, spicy Cabernet Sauvignon from southern France. Perfumed with coffee and a subtle whiff of vanilla from the new oak and filling the mouth with ripe blackcurrants.			38
Les Mougeottes, Pinot Noir, France Clean and precise bouquet with black cherries and raspberry aromas. The palate is medium-bodied with sappy red berry fruit and a silky long finish.			45
La Galinière, Merlot, France Bold, juicy Merlot from the south of France, bursting with blackberries and blackcurrants, with a trace of spice on the nose.			47
Châteauneuf-du-Pape, Grenache/Syrah, France Single hand-harvested wine with berry selection and blended with 40% reserve wines, which have been aged for more than five years.			55

WINES - WHITE

	175ml	250ml	Bottle
Alma de Vid Blanco, Airén, Spain White flowers, green apples and apricots. Light and dry.	7.5	9.3	27.7
Veritiere, Pinot Grigio, Italy Lime and flower petals: well-rounded, with a spritz of citrus.	8.9	11.9	34
La Place, Sauvignon Blanc Colombard, France Light, crisp, citrusy white with green apple notes. Easy-drinking.	9.5	12.5	35.5
Les Mougeottes IGP Pays d'Oc, Chardonnay, France Lemon and vanilla on the nose with a round, fruity body and a hint of vanilla oak character. Has more ripeness than a Macon and more savouriness than the New World, making it ideal by the glass.			40
Quinta da Lixa, Vinho Verde, Portugal Crisp, dry and slightly effervescent. Aromatic green apple, melon and white peach. Spring in a glass!			33
Frost Pocket, Sauvignon Blanc, New Zealand New Zealand Sauvignon Blanc, green and fresh with lime and gooseberry, gentled by flavours of tropical fruit.			43

WINES - ROSE

	175ml	250ml	Bottle
West Coast Swing, White Zinfandel, U.S.A. Full of ripe fruit aromas such as peaches, mango and melon. Juicy on the palate with strawberry and tropical fruit flavours with fresh acidity balancing the sweetness.	7.5	9.3	27.7
Il Sospiro Pinot Grigio Blush, Pinot Grigio, Italy The definition of easy-drinking, this Sicilian Pinot Grigio blush exhales cranberry, citrus and red berries... which may be why the name translates as "the sigh."	8.9	11.9	34

WINES - SPARKLING WINE & CHAMPAGNE

	175ml	Bottle
NV Prosecco DOC Lively Prosecco, fragrant with white flowers, with a delicate lemon and lime tang in the mouth.	8	32
Millesimato Prosecco Rosé DOC A beautiful fresh and light sparkling rosé with an intensely red berries character. The fragrant and inviting nose follows through the palate, which offers hints of strawberries alongside the creamy mousse and the crisp finish.	9	34
NV Brut Tradition, Gobillard A pure, limpid and soft champagne with stylish character. Its fruit is fresh and appealing, bursting with apples and lemons. An uplifting note of freshly baked brioche adds complexity and class to an elegantly balanced palate.		55
Moët & Chandon, NV Moët Impérial Moët Impérial is the iconic blend of Moët & Chandon, this wine embodies the House's style, remarkable for its bright fruitiness, seductive palate and elegant maturity.		85

BIERES & CIDRES

	Bottle		Half Pint	Pint
Heineken 0%	5.5	Brixton Pale Ale	3.7	6.8
Corona	6	Cruzcampo	3.7	6.7
Estrella Damm	6			
Bulmer's Original Cider	6.8			
Old Mout Cider	6.9			
Strawberry and Apple				

COCKTAILS

French Martini 11

Absolut vodka, Chambord, vanilla, lime, pineapple

Kir Royale 10

Crème de cassis and prosecco

Pornstar Martini 12.5

Absolut Vanilla, Passoa, passionfruit, lime, gomme, pineapple

Mai Tai 11

Plantation dark rum, triple sec, orgeat, lime, bitters

Espresso Martini 12.5

Absolut vanilla, Kahlua, demerara sugar, fresh espresso

Strawberry Daiquiri 11

Havana 3yr, lime, gomme, strawberry puree

Margarita 11

Olmeca tequila blanco, triple sec, lime, salt rim

Negroni 12

Tanqueray gin, campari, martini rosso

Old Fashioned 11

Woodford Reserve, gomme, bitters, orange zest

Last Word 12.5

Tanqueray gin, Green Chartreuse, maraschino, lime

Aperol Spritz 11

Aperol, prosecco and soda

SOFT DRINKS

Coca-Cola 3.5

Coke / Diet Coke / Coke Zero (330ml)

Franklin & Sons Tonic 3

Indian / Light / Elderflower and Cucumber / Ginger Ale

Draught soda 3.5 4.5

Pepsi / Pepsi Max / Tonic / Lemonade

Juice 3.5 4.5

Apple / Orange / Cranberry / Pineapple

Water 4.9 4.9

Still / Sparkling

VODKA, COGNAC & BRANDY

	25ml
Martell	6.5
Remy Martin VSOP	7
Courvoisier	6
Remy Martin 1738	9.5
Jules Clairom	5.5

	25ml
Absolut Vodka	5
Absolut Vodka Citron	5.3
Absolut Vodka Vanilia	5.3
Grey Goose Original	6.5

WHISKY & GIN

IRELAND	25ml
Jameson	5

AMERICA

Jack Daniel's	6
Bulleit Bourbon	6
Woodford Reserve	6.5

SCOTLAND

Johnnie Walker Black Label	6.5
Laphroaig 10 Years	6.5
Monkey shoulder	5.5
Glenmorangie 10 years	6
Balvenie 12 years	7.5

	25ml
Beefeater Dry	5
Beefeater Pink	5
Strawberry	
Whitley Neill	5.5
Rhubarb and Ginger	
Tanqueray	5
Hendrick's	6
Tanqueray Sevilla Orange	5.5

LIQUEUR APERITIF

	25ml
Disaronno Amaretto	5
Limoncello	4.5
Green Chartreuse	5.5
Kahlúa	4.5
Baileys (50ml)	6.5
Chambord	5
Cointreau	5
St-Germain Elderflower	5
Tia Maria	4.5
Drambuie	5
Grand Marnier	5
D.O.M. Bénédictine	4.5

	25ml
Avallen Calvados Apple	
Liqueur	4.5
Malibu	4.5
Olmeca Altos Tequila	
Reposado	5.5
Olmeca Altos Tequila	
Silver	5
Sambuca	4.5
Martini Dry	4.5
Lillet	5.5
A French delicacy - choose between Lillet Rosé, Lillet Blanc or Lillet Rouge	

LIQUEUR COFFEE

Irish Coffee	8.5
Baileys Coffee	8.5
Amaretto	8.5
Calypso	8.5

RUM

	25ml
Bacardi	5
Havana Club 7YO	5.3
Havana Club Spiced	5
Plantation	5
Plantation Pineapple	5.5
Diplomático Exclusiva Rum	6

COFFEE TEA

Espresso	3
Double Espresso	3.5
Macchiato	3
Americano	3.5
Cappuccino	3.7
Flat White	3.7
Latte	3.7
Hot Chocolate	3.9
Syrups Caramel or Vanilla	0.5

English Breakfast Tea	2.9
Or choose from Green / Pepper Mint / Lemon Ginger/ Camomile / Early grey / Raspberry Pomegranate	

Bistro Pierre

CAVERN QUARTER

14 Button St, Liverpool L2 6PS
0151 227 2577
info@bistropierreliverpool.co.uk
[@bistropierreliverpool](#)

We would love to hear your feedback!
Leave us a review on Tripadvisor



Bistro Pierre

Kids menu



KIDS MENU

£10

MAINS

Spaghetti Meatballs

Chicken Nuggets
and Chips

Cheeseburger and Chips

Cheese and

Tomato Ciabatta

Pizza and Chips (V)

Vegetarian Penne (V)

DESSERT

Pick your
ice cream

Vanilla

Chocolate

Strawberry

Mango Sorbet (VE)

DRINK

Juice

Orange / Cranberry

Apple / Pineapple

Or

Pepsi / Pepsi Max

Lemonade

Blackcurrant Cordial

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KITCHEN & BAR

Bottomless Brunch

→ MENU ←

£34.99 PER PERSON

2 SMALL PLATES + 1 SIDE + BOTTOMLESS DRINKS

90 minutes of bottomless drinks included



FRIDAY & SATURDAY

12:00 - 5:00pm

Last booking 4:00pm



BOTTOMLESS DRINKS

Prosecco | House Red | House White

Draught Beer | Aperol Spritz

Hugo Spritz | Pornstar Martini

Small Plates

Choose any 2

French Onion Soup

Gruyère cheese and sourdough

Soup of the Day

Please ask your server

Garlic Bread Ciabatta

Add cheese + £1.50

Olive Miste

Olives, balsamic vinegar, olive oil, sourdough bread

Tzatziki

Greek yoghurt, cucumber, garlic, flour tortilla chips

Hummus

With charred ciabatta, olive oil and paprika

Avocado Prawn Cocktail

Marie Rose sauce, lettuce, lemon and paprika

Wild Mushrooms Sautéed in Garlic

Shallots, parsley butter and sourdough

Halloumi Chips

Panko coated halloumi, mango chutney

Borek Feta & Spinach

Feta & spinach wrapped in crispy pastry, honey and sweet chilli

Mac & Cheese Croquettes

Herbs and sourdough

Meatballs in Marinara Sauce

Herbs and sourdough

Spicy Sausage

Turkish dry & spicy beef sausage, sweet chilli and honey

Baked Camembert

With onion chutney and toasted ciabatta

Chicken Livers

Sautéed chicken livers, onion and garlic

Chicken Chorizo Skewers

Grilled skewered with peri peri sauce

Breaded Calamari

Rocket and garlic aioli dip

Gambas al Ajillo

Prawns, butter, garlic and fresh lemon juice

Prawn Saganaki

Prawns, spinach, feta and poljeette sauce

Chicken Skewers

Deep fried chicken skewers, Anatolian marinade, coriander

Sides

Choose 1 side



Hand Cut Chips



French Fries



Small Veg



House Salad

Please drink responsibly. Management reserves the right to refuse service.
Please inform your server of any allergies or dietary requirements.

Pierre

KITCHEN & BAR



Two Courses

Lunch: Mon-Sat | 12pm-4pm £17.90

Pre-Theatre: Mon-Fri | 4pm-6pm £19.90

PRE-THEATRE & LUNCH MENU

Lunch served Mon to Sat 12pm – 4pm
Pre-theatre served Mon to Fri 4pm – 6pm

STARTERS

Soup of the Day

Please ask your server

Olive Miste

Olives, balsamic, vinegar, olive oil, sourdough bread

Tzatziki

Greek yoghurt, cucumber, garlic, flour, tortilla chips

Hummus

With charred ciabatta, olive oil, paprika

Avocado Prawn Cocktail

Marie Rose sauce, lettuce, lemon, paprika

Wild Mushrooms Sautéed in Garlic

Shallots, parsley butter and sourdough

Halloumi Chips

Panko coated halloumi, mango chutney

BOREK Feta & Spinach

Feta & spinach wrapped in crispy pastry, honey and chilli syrup

Mac & Cheese Croquettes

Meatballs in Marinara Sauce

Herbs and sourdough

Chicken Livers

Sautéed chicken livers, onion, garlic

MAINS

Chicken Supreme

Potato dauphinoise, carrot purée and broccoli with a creamy mushroom sauce

Wild Mushroom and Truffle Risotto

Wine, cream, garlic, shallots and parmesan. Add chicken +3

Beef Bourguignon (+£3)

With bacon, carrots, mushrooms, pearl onions in a rich red wine burgundy gravy, served with mashed potato and broccoli

Lasagne Made With 21-day Aged Beef

Béchamel, salad garnish and garlic bread

Pan-fried Sea Bass

With potato pavé, garlic parsley butter sauce, seasonal roasted vegetables, carrot and parsnip purée

Pesto Linguini

With pesto made in-house. Choose: chicken or prawn

Chicken Caesar Salad

Grilled chicken breast, toasted garlic croutons, Caesar dressing and parmesan

Pierre Burger

21-day aged beef, cheese, mayonnaise, gherkin, lettuce, tomato and onion on a brioche bun with fries

CHICKEN SHISH

Cubes of chicken breast marinated with Mediterranean style served with rice and salad

GRILLED MEATBALLS (+£3)

Signature minced lamb and beef kofte blended with our secret spice mix served rice and salad

GREEK SALAD

Feta, tomatoes, cucumber, red onion, peppers, olives and parsley dressed with olive oil, lemon and thyme dressing

DESSERTS

Crème Brûlée

Cinder Toffee Brownie

With ice cream

Sticky Toffee Pudding

With ice cream

Baked Cheesecake

Please ask your server

Ice Cream Selection

Enjoying your visit?

We'd truly appreciate your feedback on TripAdvisor.
The Pierre family thanks you!



VISIT OUR WEBSITE

Menu

ADDRESS: 14 Button St, Liverpool L2 6PS
E-MAIL: info@pierrekitchen.co.uk TEL: 0151 227 2577

pierrekitchen.co.uk

Sunday Roasts

TWO COURSES 23.9 | THREE COURSES 27.9

starters

Hummus (VE)	7.9	Olives Marinated in Garlic (VE)	6
With charred ciabatta, olive oil, paprika		Sun-dried tomatoes and herbs	
Breaded Calamari	8.9	Breaded Potato Croquettes (V)	8.5
Rocket and garlic aioli dip		Béchamel, gruyère, marinara dip	
French Onion Soup (V) OR Soup of the Day	8.5	Meatballs in Marinara Sauce	8.9
Gruyère cheese and sourdough		Herbs and sourdough	
Wild Mushrooms Sautéed in Garlic (V)	7.9	Goat's Cheese Salad (V)	9.5
Shallots, parsley butter and sourdough		Plum, red chicory, pickled onion, tomato, cucumber and rocket in a honey balsamic glaze	
Avocado Prawn Cocktail	9		
Marie Rose sauce, lettuce, lemon, paprika			

mains

Wild Mushroom and Truffle Risotto	17.5	Pesto Linguini (V) with pesto made in-house	16.5
Wine, cream, garlic, shallots and parmesan		Add chicken 3 / prawns 4 / sea bass 5	
Add chicken +3			
Pierre Burger	17.5	Lasagne Made With 21-day Aged Beef	17.5
21-day aged beef, cheese, mayonnaise, gherkin, lettuce, tomato and onion on a brioche bun with fries		Béchamel, salad garnish and garlic bread	
Pan-fried Sea Bass	19.5	Beef Bourguignon Stew	21.5
With potato pavé, garlic parsley butter sauce, seasonal roasted vegetables, carrot and parsnip purée		With bacon, carrots, mushrooms, pearl onions in a rich red wine burgundy gravy, served with mashed potato and broccoli	

ROAST DINNER

Served with roasties, parsnip, carrot and suede mash, savoy cabbage, purple carrot, stuffing, Yorkshire pudding, gravy

Choose from 28-day aged Striploin Beef | Half Chicken | Pork | Nut Roast (V, VE available)

Add Pigs in blankets 4.5 | Potato Dauphinoise (v) 5
Extra Roasties (VE) 4 | Cauliflower cheese (v) 4.5
Extra Meat 6

19.7

desserts

Crème Brûlée (V, GF)	7.5	Cinder Toffee	7.5	Cheeseboard (V)	18
With a caramelised sugar crust		Chocolate Brownie (V, GF)		Serves two. Excluded from 2 or 3 course deal.	
Sticky Toffee Pudding (V)	8	Served warm with ice cream		With onion chutney, grapes, olives and crackers	
Served with vanilla ice cream		Selection of Ice cream or Sorbet (V)	7		
Cheesecake (VE)	8	Choose from Vanilla, Strawberry, Chocolate or Mango Sorbet (VE)			

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