

FORMULE 2 Courses 21.90

French Onion Soup

or Calamari

+

Beef Bourguignon

or Cauliflower Schnitzel**Assiette de Charcuterie 14.50**

Saucisson, Jambon de
Bayonne, Terrine Maison,
pickled gherkins
& toasted sour dough

Prix fixe

BRASSERIE

A La Carte Menu**Aperitifs & Cocktails**

Prosecco 6.95 Crémant 7.95
Champagne 10.50 Kir 6 Kir Royal 10.95
Aperol or Campari Spritz 10.50
Hugo St-Germain 10.50
Negroni or Whisky Negroni 12
Vodka or Gin or Espresso Martini 12
Lychee or Pornstar Martini 12
Whisky or Amaretto Sour 12
Moscow or Cuban Mule 12
White or Black Russian 12
Old Fashioned 12
Classic Daiquiri 12
Whisky or Amaretto Sour 12

Starters

Classic French Onion Soup with Cheese Crouton 6.90 **v**
King Oyster Mushroom skewer, sriracha glaze, five spice carrot mousseline, grated walnut (**vegan**) 9.20
Confit Tuna mayonnaise on toast, sieved egg, crispy caper, anchovy mayo and dill 9.40
Tender fried Calamari with spicy mayo, watercress and lemon 8.60
'Steak Tartare' freshly chopped with crispy capers, egg yolk, watercress and sour dough toast 11.90
Braised Octopus with fennel, Swiss chard, aioli and toasted sourdough 10.90
'Escargots à la Bourguignon' - Traditional Snails in garlic, parsley and white wine 9.10
Puff Pastry tart, whipped feta, heritage tomatoes, pickled shallots, olives, capers, oregano (**v**) 8.60
Chicken Liver and foie gras mousse, toasted brioche, citrus jam, crispy parsley 8.90
Grilled Mussels in garlic, Pernod and parsley butter 8.80
Seared Scallops with Cauliflower puree, grilled pancetta, pickled Shimeji Mushrooms & red onion 14.90
Maldon Rock Oysters on crushed ice with shallot vinaigrette and lemon 3.15 each

Salads (Starter 8.90 / Main Course 18.90)

Warm crispy Duck Salad with spring onion, carrots, Asian dressing, sesame seeds
Goat's cheese and baked Beetroot Salad with roast peppers, French beans, olives, croutons, French dressing **v**
Chicken escalope and Avocado salad with sundried tomatoes, sweetcorn, parmesan, croutons & Caesar dressing

Main Courses

Chargrilled Angus Ribeye Steak on creamy mash with black pepper & light blue cheese sauce 26.90
Panfried Sea Trout, chickpea puree, brown butter, chargrilled kale, crispy chickpeas and tahini 22.90
Roast rump of Lamb with potato rosti, roast red pepper relish, tender broccoli, mint gremolata 23.90
Baked Halibut fillet with leek cream, grilled Asparagus, smoked bacon and peas and chive oil 24.90
Confit of Duck with persillade potatoes, French beans, apple and pear compote and red wine jus 22.50
Spinach, Mushroom & Gruyere cheese open Pie with chive veloute, sauteed cabbage and mashed potatoes (**v**) 20.90
Cauliflower Schnitzel with cauliflower puree, crunchy kale, raisins and pine nuts salad with tahini (**vegan**) 20.90

Steak & Frites

Entrecote Steak with Homemade Frites, garlic & parsley maitre'd butter, green salad 26.90
Steak Tartare Freshly chopped with crispy capers, egg yolk & watercress and homemade French fries 23.90
Chargrilled Bavette Steak with classic shallots and mushroom Bordelaise sauce & French Fries 23.90

Sides 5.50

Tender Stem Broccoli with almonds
Buttered Green Vegetables
Sauteed French Beans

Roasted New Potatoes
Homemade French Fries
Green Salad with French Dressing

Tomato and Red Onion Salad
Mashed Potatoes
Marinated Olives
Basket of Bread 2.50

Please refer to your Server for Allergen information or any Dietary Requirements.
We do use varieties of nuts in our kitchen. Discretionary 12.5% Charge will be added to your bill.

Prix fixe

BRASSERIE

Desserts Maison 9.90

Classic Banoffee Pie

Mousse au Chocolat

Traditional Apple Tarte Tatin with vanilla ice cream

Raspberry Crème Brulée

Baked Pistachio and Vanilla Cheesecake

Sticky Toffee pudding, vanilla ice cream

Individual Amaretto Tiramisu

Apple & Blackberry Crumble with ice cream

'Fromage' – Three piece selection of Cheese and crackers **11.90**

Six piece selection **19.90**

Glaces et sorbet

'Affogato' Espresso over a vanilla or chocolate ice cream **9.90**

(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...

Assiette de Charcuterie 14.50

Saucisson,
Jambon de Bayonne,
Terrine Maison,
pickled gherkins
& toasted sour dough

Prix fixe

BRASSERIE

Set Menu

Two Course

Lunch £18.90

Dinner £21.90

Set Lunch is until 4pm

Set Dinner is until 6.30pm Sunday to Thursday until 6pm Fridays and Saturdays

Prosecco 6.95 Crémant 7.95
Champagne 10.50 Kir 6 Kir Royal 10.95
Whisky or Amaretto Sour 12
Cosmopolitan 12
Hugo St-Germain 10.50
Negroni or Whisky Negroni 12
Vodka or Gin or Espresso Martini 12
Lychee or Pornstar Martini 12
Whisky or Amaretto Sour 12
Moscow or Cuban Mule 12
White or Black Russian 12
Old Fashioned 12
Classic Daiquiri 12
Aperol or Campari Spritz 10.50

Starters

Classic French Onion Soup with Cheese Croutons
King Oyster Mushroom skewer, sriracha glaze, five spice carrot mousseline, grated walnut (**vegan**)
Confit Tuna mayonnaise on toast, sieved egg, crispy caper, anchovy mayo and dill
Chicken Liver and Foie gras mousse on toasted brioche with citrus jam, fried parsley
Puff Pastry tart, whipped feta, heritage tomatoes, pickled shallots, olives, capers, oregano (**v**)
Escargots à la Bourguignonne, traditional Snails in garlic, parsley and white wine
Tender fried Calamari with spicy mayo, watercress and lemon
Grilled Mussels in garlic, Pernod and parsley butter

Salads (You can order these Salads as a Starter or Main Course)

Chicken escalope and Avocado salad with sundried tomatoes, sweetcorn, parmesan, croutons & Caesar dressing
Warm crispy Duck Salad with spring onion, carrots, Asian dressing, sesame seeds
Goat's cheese & Baked beetroot salad with roast peppers, French beans, olives, croutons, French dressing (**v**)

Main Courses

Chicken al crème, Panfried Chicken thigh, braised leek, sauteed mushrooms, new potato and crispy leeks
Classic Beef Bourguignon with creamy mashed potatoes and horseradish cream
Rabbit and Shitake mushroom cacio e pepe Tagliatelle, Parmesan cream and porcini mushroom dust
Panfried Sea Trout, chickpea puree, brown butter, chargrilled kale, crispy chickpeas and tahini
Confit of Duck with persillade potatoes, French beans, apple and pear compote and red wine jus
Baked Halibut fillet with leek cream, grilled Asparagus, smoked bacon and peas and chive oil **£5 Supplement**
Spinach and Mushroom Gruyere cheese open Pie with chive veloute, sauteed cabbage and mashed potatoes (**v**)
Cauliflower Schnitzel with cauliflower puree, crunchy kale, raisins, red onion, pine nuts salad with tahini (**vegan**)

Steak Specials

Aberdeen Angus Ribeye Steak, creamy mash, black pepper and light blue cheese sauce, watercress **£9 Supplement**
Chargrilled Entrecote Steak with homemade Frites, garlic maitre'd butter and petit salad **£9 Supplement**
Chargrilled Steak de Bavette 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)

Sides 5.50

Tender Stem Broccoli with almonds
Buttered Green Vegetables
Sauteed French Beans

Roasted New Potatoes
Homemade French Fries
Green Salad with French Dressing

Tomato and Red Onion Salad
Mashed Potatoes
Olives
Basket of Bread 2.50

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

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

BEERS & CIDERS		
	330ml	
St Mungo Lager (Scotland) 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.		
	330ml	
Birra Moretti		
	330ml	
Kronenbourg 1664 Blanc		
	330ml	
Sassy Normandy Cider		

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

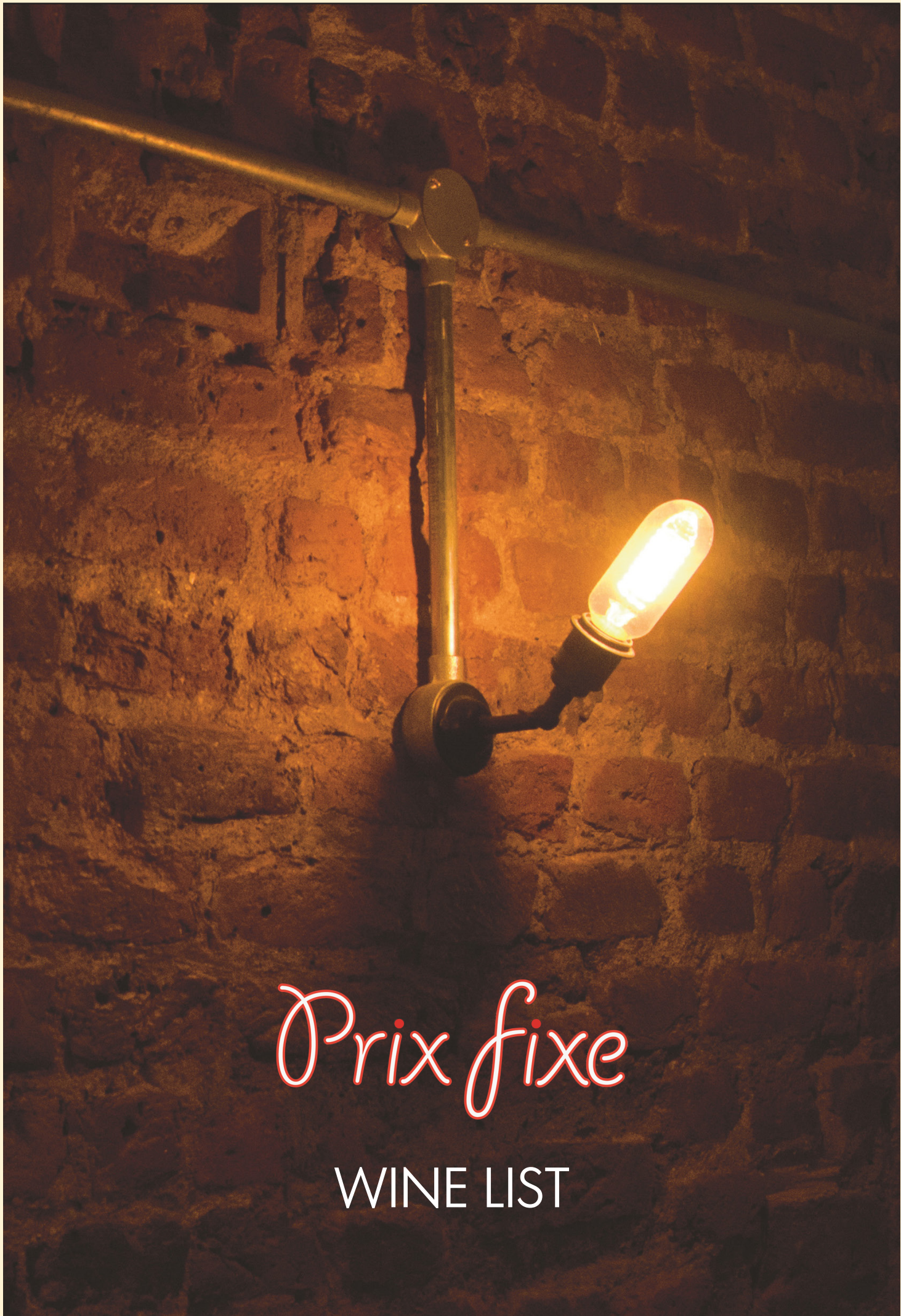
Premium Wine made more affordable at Pierre Victoire.

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