

## Amuse Bouche

Enjoy one of our delicious appetisers


### Olives marinées 2.95

Mixed marinated Provençal olives 

### Mini chorizos au miel 3.50

Mini chorizos roasted in honey

### Gousse d'ail rôti 3.75

Whole roasted garlic bulb with artisan bread, extra virgin olive oil and balsamic vinegar 

### Tapenade 3.00

Black olive and anchovy tapenade with artisan bread

## Entrées

Our starters are served with freshly baked French bread and Lescure butter


### Soupe du jour 4.50

Freshly made soup of the day

### Saucisse de Toulouse 5.95

Soft poached egg with pan-fried Toulouse sausage with a warm tomato dressing; a favourite with our staff!

### Salade de betterave et chèvre 4.95 / 9.75

Warm salad of honey-roasted beetroot with goat's cheese, garlic croutons and lamb's lettuce 

### Fritôts de calamars 5.95

Crispy fried squid with roasted garlic mayonnaise

### Parfait au foie de volaille 5.75

Chicken liver parfait with sourdough toast and red onion confiture


### Moules au Roquefort 6.95

Rope-grown mussels steamed in a mild Roquefort sauce served with crispy bacon lardons

### Brioche et champignons 5.95

Toasted brioche with fricassée of mushrooms with (or without) Alsace bacon


### Gratin de polenta 5.25

Pan-fried polenta with roasted aubergine, Provençal sauce, crispy basil and green herb crust 

### Rillettes de saumon 5.95

Rillettes of fresh and oak-smoked Scottish salmon with blini, lemon and baby capers

### Camembert 9.95

Whole baked Camembert with sourdough toast and plum chutney for two people to share 

### Assiette Méditerranéenne 10.50

Honey-glazed chorizos, olives, cornichons, chicken liver parfait, rilette of fresh and oak-smoked Scottish salmon, sun-blushed tomatoes in olive oil, houmous, French bread and Lescure butter for two people to share

## Plats

Our main courses are served with today's selection of potatoes and seasonal vegetables

### Poulet aux truffes 13.50

Pan-fried chicken breast with truffle oil and a fricassée of wild mushrooms

### Filet de loup de mer 14.95

Fillet of sea bass baked with plum tomatoes, shaved garlic, olive oil, flat leaf parsley with (or without) spicy chorizo

### Moules au Roquefort 13.50

Rope-grown mussels steamed in a mild Roquefort sauce with crispy bacon lardons and pommes frites only

### Agneau au cassoulet 15.25

Slow-cooked shoulder of lamb with lemon, green herb and garlic butter crust, served with a cassoulet of smoked bacon, flageolet beans and plum tomatoes

### Filet de morue aux écrevisses 14.95

Roasted fillet of cod with crayfish, sautéed mange tout and garden peas, tossed in a light mint and lemon butter

### Bœuf bourguignon maison 13.95

Our own take on the French classic. Braised beef with shallots, red wine, mushrooms and bacon for two to share 25.95

### Saucisse de Toulouse 11.50

Soft poached egg with pan-fried Toulouse sausage with a warm tomato dressing

# A la carte

Ask your waiter about our daily specials

www.pierre94.co.uk

We hope you enjoy our Autumn/Winter à la carte menu.


Please let a member of staff know of any of your dietary requirements to ensure we can meet them.

We have a separate children's menu or we are happy to charge 50% less for smaller portions of most dishes on our menus. There is a 10% discretionary charge for tables of eight or more. Please note that nuts and nut oils are used in our kitchens and some of our dishes may contain bones. All prices are inclusive of VAT.


## Plats Végétariens

These dishes are served with either a house salad, bowl of pommes frites or today's selection of potatoes and seasonal vegetables


### Ravioli 9.95

Handmade ravioli of roasted butternut squash and ricotta with chestnuts, rosemary and lemon 


### Tarte à l'oignon 10.25

Warm tartlet of caramelised onions, thyme, Gruyère, served with roasted garlic aioli 

### Tian de légumes 9.95

Tian of almond pearl couscous, fine French beans, grilled vegetables and a piquant pomegranate dressing 

### Gratin de polenta 9.95

Pan-fried polenta with roasted aubergine, Provençal sauce, crispy basil and green herb crust 

## Grillade et Steaks

Our steaks come from the highest quality pasture-fed Scottish beef cattle, and are matured for at least 21 days. They are served with dressed leaves, pommes frites and a choice of Roquefort butter or wild mushroom and shallot sauce

### Pavé de steak 16.50

8oz rump steak (best cooked slightly rare)

### Faux filet 18.50

9oz rib-eye steak

### Steak-Frites 9.95

7oz flattened pan-seared minute steak (served pink)

### Burger Maison

100% prime Scottish beef burger with dressed salad leaves and pommes frites, served with pickles, relish, Gruyère cheese and baby gem 11.95

OR Brie, red onion confiture, grain mustard and crispy Bayonne ham 12.95

### Poulet Fermier de Normandie 13.75

Half a slow-roasted chicken from the Normandy region of France. Served with dressed leaves, pommes frites and a choice of Roquefort butter or wild mushroom and shallot sauce. For serving we separate the leg and the breast to make the chicken easier to eat

## Accompagnements

Our additional side dishes

French beans with toasted almond flakes 3.25

Roasted field mushrooms with garlic 3.25

Black pepper roasted cauliflower 3.25

Dauphinoise potatoes 3.50

Braised red cabbage 3.25

Pommes frites 2.95

 Vegetarian dishes

