

## Enjoy any two courses for 14.50

Choose from either a starter and main or main and dessert  
Monday to Saturday from 5.30pm - 6.45pm  
Stratford-upon-Avon 5.00pm - 6.45pm All bistrots Sundays 6.00 - 7.00pm

### Amuse gueule

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

Freshly made soup of the day

Brioche et champignons

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

Salade de betterave et chèvre

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

Fritôts de calamars

Crispy fried squid with roasted garlic mayonnaise

Gratin de polenta

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

Parfait au foie de volaille

Chicken liver parfait with sourdough toast and red onion confiture

### Plats

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

Poulet aux truffes

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

Porc rôti

Pan-fried pork with sautéed savoy cabbage, smoked bacon lardons, thyme and a light grain mustard sauce

Haddock à la provençale

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

Bœuf bourguignon maison

Our own take on the French classic. Braised beef with shallots, red wine, mushrooms and bacon

### 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

Steak-Frites

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

Pavé de steak

Rump steak (best cooked slightly rare)

Burger Maison

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


### Prix Fixe

Ask your waiter about our daily specials


### Plats végétariens

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

Tarte à l'oignon

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

Tian de légumes

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

### Accompagnements

Our additional side dishes

Roasted field mushrooms with garlic 3.25

French beans with toasted almond flakes 3.25

Black pepper roasted cauliflower 3.25

Braised red cabbage 3.25

Dauphinoise potatoes 3.50

Pommes frites 2.95

### Desserts et fromages

Crème brûlée

Flavour of the day

Délice au chocolat

Warm chocolate torte served with blackcurrant ice cream and pouring chocolate

Tarte au citron

Caramelised lemon tart with raspberry sorbet

Gateau au miel

Warm Burgundian sticky honey pudding with double ginger ice cream; French regional classic

Glaces et sorbets

Choice of ice creams and sorbets

Plateau de fromages

Our typical rustic French cheese board

 Vegetarian dishes

[www.pierre94.co.uk](http://www.pierre94.co.uk)

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.