

2 courses and a carafe of St Jean wine for £20.95

Sunday and Monday evenings

Amuse gueule

Enjoy one of our delicious appetisers

- Olives marinées 2.95
Mixed marinated Provençal olives (V)
- 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 (V)

- 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 (V)
- 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 (V)
- 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

Long Weekend

Ask your waiter about our daily specials

www.pierre94.co.uk

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 (V)
- Tian de légumes
Tian of almond pearl couscous, fine French beans, grilled vegetables and a piquant pomegranate dressing (V)

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

(V) Vegetarian dishes

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.