



2 COURSES WITH A BOTTLE OF HOUSE WINE
PER PERSON

WINE & DINE £17.95

(NO SUPPLEMENTS)

EVERY SUNDAY 4.30-10PM

(SAME OFFER AVAILABLE ON MONDAYS FOR STUDENTS)

"WINE & DINE" OFFER

ALSO AVAILABLE IN OUR
OTHER VENUES...

THE HUB ALEHOUSE & KITCHEN
HANOVER STREET - TUESDAYS

THE REFINERY
HOPE STREET - SUNDAYS

BISTRO PIERRE
CAVERN QUARTER - WEDNESDAYS

BISTRO JACQUES
HARDMAN ST - TUESDAYS

BISTRO JACQUES
SHREWSBURY - TUESDAYS

ENTRÉES

- 'SOUPE DU JOUR';
HOMEMADE SOUP OF THE DAY (V)
- CHICKEN LIVER AND GRAPE TERRINE WITH
ORANGE & MADEIRA CHUTNEY AND
TOASTED CROÛTES
- SAUTÉED WILD MUSHROOM BRUSCHETTA WITH
THYME BUTTER AND FRESH PARMESAN (V)
- 'MOULES NORMANDIE'; FRESH STEAMED
MUSSELS IN A LIGHT CIDER, WHOLEGRAIN
MUSTARD & SMOKED BACON SAUCE
- ROASTED SPICED SWEET POTATO WITH CREAMY
GORGONZOLA, TOASTED ALMONDS AND
FRESH HERBS (V)(N)
- 'SALADE DE POULET FUMÉE'; SMOKED CHICKEN
SALAD WITH THYME & GARLIC CROÛTONS, FRISEE
LETTUCE, SUNBLUSHED TOMATOES AND
PARMESAN DRESSING
- BRAISED PORK CHEEK WITH CAULIFLOWER PURÉE
AND CARAMELISED APPLES
- SPICY BLACK OLIVE, QUINOA AND ALMOND
CROQUETTES WITH A SUNBLUSHED TOMATO
RELISH (VE)(N)
- CRAB ROULADE WITH AVOCADO MOUSSE,
CUCUMBER SAUCE, TOMATO CONCASSE
- GIN CURED SALMON WITH POACHED RHUBARB,
BABY WATERCRESS AND HORSERADISH CREAM

PLATS DE RÉSISTANCE

ALL MAIN COURSES SERVED WITH A SKILLET OF FRESH VEGETABLES & GRATIN DAUPHINOIS (PASTA EXCLUDED)

- 'ENTRECÔTE'; CHARGRILLED SIRLOIN STEAK WITH
A CLASSIC PEPPERCORN SAUCE AND ROASTED
FIELD MUSHROOM
- 'POULET SUPRÊME'; PAN ROASTED CHICKEN
SUPREME WITH A TOMATO, GARLIC, RED ONION
& CHORIZO SAUCE
- ROASTED COURGETTE, SUN-BLUSHED TOMATO &
CHIVE RISOTTO FINISHED WITH FRESH PARMESAN
AND LEMON OIL (V)
- 'BOEUF BOURGUIGNON'; BURGUNDY BRAISED
BEEF & SMOKED BACON STEW, CHANTENAY
CARROTS, BABY ONIONS & BUTTON MUSHROOMS,
BURGUNDY SAUCE, GRATIN DAUPHINOIS
- PAN FRIED WHOLE PLAICE WITH A WARM RADISH &
GARDEN PEA SALAD AND 'SAUCE VIERGE'
- CURRIED SWEET POTATO, CHICK PEAS AND LENTILS
WITH SAFFRON RICE AND FRESH CORIANDER (VE)
- BRAISED 10OZ PORK CHOP WITH CANNELLINI
BEANS, CIDER & HONEY SAUCE AND FRESH HERBS
- LINGUINE PASTA WITH KING PRAWNS, GARDEN
PEAS AND PEARL ONIONS IN A CREAMY LEMON
SAUCE, FINISHED WITH A TOASTED GARLIC
CROÛTE AVAILABLE AS (V)
- PAN FRIED POLLOCK FILLET WITH SAMPHIRE
AND CLAMS IN A LEMON BUTTER SAUCE
- ROASTED LAMB RUMP WITH PARMENTIER
POTATOES, CHARGRILLED SPRING ONIONS,
CONFIT BABY TURNIPS AND A LIGHT MINT JUS
- PANFRIED SEABASS FILLETS WITH POTATO
GNOCCHI, GRIDDLED ASPARAGUS, TOMATO
CONCASSE AND A SAFFRON VELOUTÉ
- SWEET POTATO, SPINACH & PINENUT GALETTE
WITH A POACHED EGG AND 'SAUCE MOUSSELINE'
(V)(N)
- PAN ROASTED DUCK BREAST WITH SWEET
POTATO PURÉE, TENDERSTEM BROCCOLI AND
A CHILLI & LIME BUTTER

ACCOMPAGNEMENTS

MARINATED OLIVES	£2.25	GARLIC BREAD	£2.50
DRESSED MIXED SALAD	£2.50	GARLIC BREAD WITH MOZZARELLA	£2.75
GRATIN DAUPHINOIS	£2.95	EXTRA SKILLET OF FRESH VEGETABLES	£3.00
FRITES	£2.75	EXTRA BREAD & BUTTER	£1.50

Bistro Qui? Ltd

**WE ARE
NOW TAKING
CHRISTMAS
BOOKINGS!**



Restaurant Français
Bistro Franc

