



Bistro Jacques

Restaurant Français

2 COURSES WITH A BOTTLE OF HOUSE WINE
PER PERSON

WINE & DINE £17.95

(NO SUPPLEMENTS)

EVERY TUESDAY 4.30-10.30PM

(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)
- GAME TERRINE WITH ALE & SULTANA
COMPÔTE AND TOASTED CROÛTES
- WARM GOATS CHEESE & SPINACH TART
WITH BEETROOT PURÉE AND TOASTED
PINE NUTS (V)(N)
- CRISP FRIED CALAMARI WITH MIXED
LEAVES AND LEMON & DILL AÏOLI
- PEA & MINT ARANCINI WITH ROMESCO SAUCE AND
ASPARAGUS & WATERCRESS SALAD (V)
- CHARGRILLED CHICKEN WITH BABY GEM
LETTUCE, PICKLED CUCUMBER, THYME CROÛTONS,
ANCHOVIES AND PARMESAN DRESSING
- CAULIFLOWER & YELLOW PEPPER TEMPURA WITH
CHILLI & LIME JAM AND ROCKET (VE)
- SHREDDED CONFIT GRESSINGHAM DUCK SALAD
WITH CRUNCHY ROOT VEGETABLES,
POMEGRANATE AND ORANGE & GARLIC DRESSING
- HONEY & GREEN TEA POACHED SALMON WITH
LEMON & THYME POTATO SALAD AND HERB OIL
- CORNISH CRAB TIAN WITH MANGO SALSA,
TOASTED CROÛTES AND BABY MIXED LEAVES

PLATS DE RÉSISTANCE

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

- 'ENTRECÔTE'; CHARGRILLED SIRLOIN STEAK
WITH TRADITIONAL BORDELAISE SAUCE
AND WATERCRESS
- 'POULET SUPRÊME'; PAN-ROASTED SUPRÊME OF
CHICKEN WITH SPICED PORK & DATE STUFFING
AND GARLIC & ROSEMARY CREAM SAUCE
- ROASTED PUMPKIN RISOTTO, WITH CRUMBLed
BLEU D'AUVERGNE CHEESE, CHILLI, PUMPKIN
SEEDS AND SAGE OIL (V)
- 'BOEUF BOURGUIGNON'; BURGUNDY BRAISED
BEEF & SMOKED BACON STEW, CHANTENAY
CARROTS, BABY ONIONS & BUTTON MUSHROOMS,
BURGUNDY SAUCE, GRATIN DAUPHINOIS
- BAKED SUPRÊME OF HAKE WITH MARINATED
MEDITERRANEAN VEGETABLES, QUINOA AND
BASIL PESTO (N)
- SPICED AUBERGINE STUFFED WITH CHILLI,
GARLIC & TOMATO BRAISED FENNEL,
CORIANDER AND STEAMED WILD RICE (VE)
- BAKED PORK LOIN CHOP WITH CRUSHED
SWEET POTATO, SMOKED APPLE PURÉE
AND CHIMICHURRI
- LINGUINE PASTA, TOSSED WITH BUTTERFLIED
KING PRAWNS, CHERRY TOMATOES & ROCKET,
SEAFOOD BISQUE AND TOASTED GARLIC CROÛTE
AVAILABLE AS (V)
- GRILLED FILLET OF TROUT WITH RUBY CHARD,
RED PEPPER PURÉE AND DILL PESTO (N)
- ROASTED LAMB RUMP WITH PURPLE POTATOES,
CHANTENAY CARROTS, CRUMBLed FETA AND
MINTED RED WINE JUS
- PAN FRIED MACKEREL FILLETS WITH TENDERSTEM
BROCCOLI, POTATO GNOCCHI AND CHILLI &
BASIL BUTTER SAUCE
- SPICED TOMATOES WITH BLACK OLIVE TABOULEH,
AUBERGINE, GARLIC & LEMON PURÉE AND
SEASONAL SALAD (VE)
- SMOKED DUCK BREAST WITH SWEET POTATO
PURÉE, TENDERSTEM BROCCOLI AND CHERRY
& MADEIRA SAUCE

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

'FATHER'S DAY'
18TH JUNE

**WE ARE NOW
TAKING BOOKINGS**





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