



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 FRANC
HANOVER STREET - SUNDAYS

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
- SPICY BLACK OLIVE, QUINOA AND ALMOND CROQUETTES WITH A SUNBLUSHED TOMATO RELISH (VE)(N)
- BRAISED PORK CHEEK WITH CAULIFLOWER PURÉE AND CARAMELISED APPLES
- 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
- SWEET POTATO, SPINACH & PINENUT GALETTE WITH A POACHED EGG AND 'SAUCE MOUSSELLINE' (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

GRADUATION 2017

**3 COURSES & GLASS
OF PROSECCO**

£14.95



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