



# 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 FRANCO**  
HANOVER STREET - SUNDAYS

**BISTRO JACQUES**  
SHREWSBURY - TUESDAYS

## ENTRÉES

- 'SOUPE DU JOUR'; HOMEMADE SOUP OF THE DAY (V)
- HOMEMADE HAM HOCK AND CHICKEN TERRINE WITH PICKLED BABY VEGETABLES AND TOASTED CROÛTES
- WHIPPED GOATS CHEESE WITH CANDY BEETROOT & APPLE SALAD AND A HERB VINAIGRETTE (V)
- 'MOULES MARINIÈRE'; FRESH STEAMED MUSSELS IN A LIGHT WHITE WINE, GARLIC AND PARSLEY CREAM
- 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 ROASTED CHICK PEA & KALE SALAD WITH BARBECUE RED ONIONS AND A GARLIC, SESAME & LEMON DRESSING (VE)
- 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 MUSHROOM VELOUTÉ AND WATERCRESS
- 'POULET SUPRÊME'; OVEN ROASTED CHICKEN SUPREME WITH A SMOKED BACON & SWEET CORN CHOWDER
- ROASTED BUTTERNUT SQUASH AND GOATS CHEESE RISOTTO WITH TOASTED ALMONDS, CRISPY SAGE AND PARMESAN (V)(N)
- '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'
- CRISPY TEMPURA TOFU, WITH TERIYAKI GLAZE AND A WARM ROASTED ASIAN VEGETABLE SALAD (VE)
- BRAISED 10OZ PORK CHOP WITH CANNELLINI BEANS, CIDER & HONEY SAUCE AND FRESH HERBS
- PAPPARDELLE PASTA WITH SMOKED CHICKEN AND ROASTED RED ONIONS IN A CREAMY WHOLEGRAIN MUSTARD AND WHITE WINE SAUCE, FINISHED WITH FRESH PARMESAN AND A TOASTED GARLIC CROÛTE AVAILABLE AS (V)
- 'COD GRATIN'; COD FILLET BAKED WITH A HERB & CHEESE CRUMB, WITH A BUTTERBEAN AND CHORIZO CASSOULET
- 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 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

WE ARE  
NOW TAKING  
CHRISTMAS  
BOOKINGS!

Restaurant Français  
**Bistro Jacques**