



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)
- CHICKEN LIVER AND GRAPE PARFAIT, SERVED WITH TOASTED CROÛTES AND A CARAMELISED RED ONION CHUTNEY
- MINTED ROASTED ROOT VEGETABLE, HUMMUS AND FETA SALAD (V)
- 'MOULES BASQUAISE'; FRESH STEAMED MENAI MUSSELS SERVED IN A RICH TOMATO, RED WINE, ROASTED PEPPER & OLIVE SAUCE
- ROQUEFORT CHEESE, WALNUT & CELERY SALAD WITH A CLASSIC FRENCH DRESSING (V)(N)
- 'CROQUETTE DE CANARD'; SHREDDED CONFIT DUCK LEG CROQUETTE WITH A SPICED CHERRY COMPOTE
- ROASTED PEACH, POMEGRANATE, WALNUT AND BROCCOLI SALAD, SUMAC VINAIGRETTE (VE)(N)
- CHICKEN, SMOKED BACON AND WHOLEGRAIN MUSTARD FRICASSEE TOPPED WITH A PUFF PASTRY LID
- SMOKED MACKEREL FILLET WITH WARM CHORIZO & NEW POTATO SALAD AND AGED BALSAMIC DRESSING
- SMOKED SALMON AND CREAM CHEESE RILLETTES, SERVED WITH A LOGAN BERRY COMPOTE

PLATS DE RÉSISTANCE

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

- 'ENTRECÔTE'; CHARGRILLED SIRLOIN STEAK SERVED WITH A TRADITIONAL SOUBISE SAUCE
- 'POULET SUPRÊME'; OVEN BAKED CHICKEN SUPREME SERVED WITH A RED WINE AND SHALLOT JUS
- SWEET POTATO, ROSEMARY AND GOATS CHEESE RISOTTO WITH FRESH PARMESAN AND BASIL OIL (V)
- 'BOEUF BOURGUIGNON'; BURGUNDY BRAISED BEEF & SMOKED BACON STEW, CHANTENAY CARROTS, BABY ONIONS & BUTTON MUSHROOMS, BURGUNDY SAUCE, GRATIN DAUPHINOIS
- PANFRIED WHOLE PLAICE WITH A CAPER, PARSLEY & CHERVIL BUTTER SAUCE
- CARAMELISED RED ONION, CHICK PEA AND AUBERGINE TAGINE SERVED WITH MINTED POMEGRANATE COUS COUS (VE)
- ROAST PORK BELLY WITH APRICOT, SAGE & HONEY STUFFING, CELERIAC & PEAR MASH, SAGE JUS
- PENNE PASTA WITH ROASTED CHICKEN, PORK SAUSAGE AND RED ONION, IN A RICH VEGETABLE RAGOÛT FINISHED WITH FRESH PARMESAN AND A TOASTED GARLIC CROÛTE AVAILABLE AS (V)
- PANFRIED FILLET OF TROUT SERVED WITH SAMPHIRE AND CLAMS AND A LEMON BEURRE BLANC SAUCE
- SLOW BRAISED LAMB SHANK, SERVED WITH ROOT VEGETABLE MASH AND RICH MINTED RED WINE JUS
- 'GRATIN DU MORUE'; FILLET OF COD BAKED WITH A CHEESE CRUMB AND SERVED WITH A CHORIZO AND BUTTERBEAN CASSOULET
- 'CRÊPE AU CHAMPIGNON SAUVAGE'; HOMEMADE CRÊPES STUFFED WITH WILD MUSHROOMS, LEEKS AND BABY ONIONS BAKED IN A CLASSIC MORNAY SAUCE (V)
- CONFIT DUCK LEG, STUFFED WITH A PRUNE AND PORK FARCE, SERVED WITH A RAINBOW VEGETABLE GATEAU, GRIDDLED SHALLOTS AND A PLUM & RED WINE REDUCTION

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!



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Bistro Jacques

