

# BAR MENU

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Richard Bertinet's baked sourdough,  
salted butter (v) 3.95

Green Cerignola olives à la Provençale (v) 3.95

## MAINS

French onion soup with cider, croutons, Gruyère 7.95

Perinelli & Mr. White's charcuterie,  
celeriac remoulade, toasted sourdough 9.50

1970's prawn cocktail à la russe,  
sauce Marie Rose, brown bread, butter 9.50

Tarte fine of tomato & goat's cheese,  
wild rocket, extra virgin olive oil (v) 6.95

Croque monsieur, Wiltshire ham, Gruyère cheese 8.95

The MPW burger, sliced cheddar,  
Colonel Mustard's sauce, smoked bacon, lettuce,  
tomato, BBQ glaze, brioche bun 13.95

The PK burger, Gruyère cheese, smoked bacon,  
pickled cucumber, lettuce, tomato, brioche bun 13.95

Pierre's steak & chips, grilled rump steak,  
sauce Béarnaise, triple cooked chips,  
roasted vine tomatoes 24.50

Grilled aubergine à la niçoise, aubergine caviar,  
fresh tomatoes, mozzarella, extra virgin olive oil (v) 14.95

*A discretionary 10% service charge will be added to your bill. All weights are uncooked. All prices include VAT at the current rate. All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. (v) suitable for vegetarians.*

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## SALADS

Pierre's tuna niçoise salad, tomatoes, egg, black olives, anchovies, capers, fennel, gem lettuce	16.95
Waldorf salad, dandelion, Belgian endive, apple, grapes, pecans (v)	8.50
Marco's Caesar salad, avocado, croutons, Parmesan, anchovies	10.50
<i>Add tuna</i>	<i>17.95</i>
<i>Add chicken</i>	<i>16.95</i>

## SIDES

Triple cooked chips	3.95
Pomme frites (v)	3.95
Green salad with truffle dressing (v)	3.95
La Tante Claire cabbage	3.50
Buttered garden peas (v)	3.50

## DESSERTS

Oeufs à la neige (v) <i>Poached meringue, crème anglaise, pink praline, caramel</i>	6.95
The Boxtree mess (v) <i>Seasonal fruits, Chantilly cream, hard meringue, ice cream, fresh mint</i>	6.50
Gâteau Basque (v) <i>Toasted almond frangipane tart, crème anglaise, plum compote</i>	7.50
Vanilla panna cotta, seasonal fruits <i>Champagne poached seasonal fruits, vanilla cream, fresh mint</i>	7.95
Tarte au citron (v) <i>Fresh lemon</i>	5.95
70% dark chocolate mousse (v) <i>Chantilly cream, hazelnut caramel, fresh mint</i>	6.95