

### *Beers/Cider*

*Kronenbourg 275ml, £3.50*

*Moretti 330ml, £3.50*

*Cider, £3.50*

*Schiehallion (Craft Lager) 330ml, 4.8% £4.00*

*Bitter & Twisted (Golden Ale) 4.2% 330ml, £4.00*

*Old Engine Oil (Dark Ale) 330ml, 6.0% £4.00*

### *Soft Drinks*

*From £2.20*

*San Pellegrino Soft Drinks, Coke, Diet Coke,*

*Lemonade, Apple, Orange and Tomato Juice,*

*Soda Water, Tonic and Slim Tonic, Ginger Beer*

*and Mineral Water*

### *Coffee / Tea*

*White / Black Coffee £2.00*

*Espresso Single £1.75 / Double £2.50*

*Cappuccino £2.50*

*Latte £2.50*

*Machiato £2.00*

*Americano £2.00*

*Flat White £2.50*

*Monbana Hot Chocolate £3.00*

*Our Tea's selection from £2.00*

### *Liqueur Coffee*

*From £6.50*



*Fraicheur, Qualites, Traditions*

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[www.pighalle.co.uk](http://www.pighalle.co.uk)

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*Menu*

## Entrées

### French Onion Soup £5.50

served with gruyère cheese croutons

### Fish and Shellfish Soup £6.50

served with garlic crostinis

### Moules Marinieres £7

steamed mussels with white wine,  
garlic and parsley

### Hand Dived West Coast King Scallops £8

French black pudding, apple compote,  
buttered spinach, calvados jus

### Gourmet Focaccia (V) (to share) from our wood burning oven £8.50

1/2 marinated cherry tomatoes, pesto,  
1/2 goat cheese and red onions compote  
topped with rocket

### Wood Pigeon Breast £7

served with haggis stovie, light whisky sauce

### Assiette de Charcuterie £9

pork rillettes, chef's terrine, pigs trotter bonbons,  
venison bresaola, venison salami, fruit chutney  
and a selection of our homemade bread

### Beetroot Carpaccio (Vegan) £6

caper and dill dressing served with  
our rye and wholemeal bread

## Les Plats Pig'halle

### Pied de Cochon Pig'Halle £15

confit of pig's trotters with spinach, hazelnut cooked in  
Feuille de Brique and served with apple compote,  
dijon mustard and hand cut chips

### Presa Steak of Acorn fed Iberico Pork £18

very tender shoulder steak from a  
corn fed pata negra pork from Spain  
with your choice of sauce and side

### L'Assiette Pig'halle £20

selection of iberico presa steak, pig's cheeks,  
pig's trotter in Feuille de Brique,  
baked apple and French black pudding  
with your choice of sauce and side

### Poached Halibut Steak £20

samphire, baby new potatoes,  
lemongrass beurre blanc, parmesan tuile

### La Bouillabaisse £19

traditional seafood dish from Marseille

### Moules Marinieres £14

steamed mussels with white wine, garlic and parsley.  
served with hand cut chips

### Boeuf Bourguignon Facon tradition £16

cooked in red burgundy wine, lardons, mushrooms,  
baby pearl onions

We select the very best British beef  
from Black Isle of Scotland and its a cross  
of Limousine and Aberdeen Angus.

### Ribeye Steak £20.50

8oz of grass fed prime beef, dry aged 28 to 35 days  
with your choice of sauce and side

### Flat Iron Steak £16.50

served with your choice of sauce and side

## Plats À Partager - To Share

### Le Chateaubriant £50

16oz of grass fed prime Scottish beef fillet,  
aged 28 to 35 days with your choice of sauce and side

### Cotes de Boeuf £42.50

1.2kg of grass fed prime Scottish beef, dry aged 28 to 35  
days with your choice of sauce and side

## Side Orders

### Hand Cut Chips £2.50

### Gratin Dauphinois £2.50

### Mix of Seasonal Vegetables £2.50

### Mixed Leaves £2.50

## Sauces

### Red Wine Jus

### Bearnaise Sauce

### 3 Poirres Sauce

## Desserts

### Tarte Tatin £6

cooked the traditional way served with  
cinnamon mascarpone cream

### Chocolate Moelleux £6

with melted toffee heart and  
salted caramel ice cream

### Madagascar Vanilla Crème Brulee £5

served with walnut croquant

### Café Gourmand £7

four little sweet bites with a tea or coffee  
of your choice

### Lemon Tartelette £6

topped with white chocolate chantilly  
and rasberry sorbet

### Assortiments de Macarons (GF) £1 Each

choose from our daily baked flavours selection

### Le Plateau de Fromages Francaise (GF)

3 Cheeses £7 | 5 Cheeses £9

served with homemade oat cakes and chutney

# Bon Appetit!

From Herve & Paula