

DINNER

April, two thousand and twelve

NOTICES

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PRIX FIXE
21 FOR 3 COURSES

Sunday to Thursday dinner

Friday and Saturday
For reservations to 7pm

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LIKE US ON FACEBOOK
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PRIVATE DINING

The Oak Room is available for private dining
Monday - Sunday evening
info@bistrotheque.com for more details

OPENING TIMES

DINNER

SUNDAY TO THURSDAY 18:30 TO 22:30

FRIDAY TO SATURDAY 18:30 TO 23:00

BRUNCH

SATURDAY & SUNDAY 11:00 TO 16:00

WAITERS REQUIRED

Charming and charismatic waiters
wanted. See further details at
www.bistrotheque.com

STARTERS

Half dozen rock oysters 12.50

Soup of the day 5.50

Chicory, pork and pear slaw, crackling 6.50

Grilled radicchio, black, olives, parmesan 7.50

Crab cake, Jerusalem artichoke, apple, radish 9.50

Smoked mackerel, cucumber, dill 7.50

Steak tartare 8.00

Grilled spring onions, romesco, parmesan 6.50

Stichelton, beetroot, pinenuts, lentils 7.25

Ham hock terrine, beetroot, watercress 6.75

MAINS

Fish and chips, pea puree, tartare sauce 14.50

Steak tartare, chips, green salad 16.00

Veal chop, Jersey Royals, courgettes 18.75

Leek, celeriac and potato pie 12.75

Half roast chicken, garlic, wild rocket 14.75

Roast cod, fennel, white beans, wild garlic 17.00

Mussels, cider, bacon 13.25

Parmesan polenta, asparagus, broad beans, courgettes 16.00

Ray wing, brown butter, capers 14.50

Guinea fowl, potato and parsnip dauphinoise, beets 15.75

Sea trout, chorizo, peas, caper dressing 18.00

Longhorn rib of beef, bearnaise 27.50

SIDES

Seasonal potatoes 3.50

Braised chicory 4.00

Green salad, shallots, capers 4.00

Chips 4.00

Seasonal vegetables 4.00

Roast aubergine, chickpeas, tomatoes 4.50

PUDDINGS

Crème brûlée 5.50

Salted caramel tart, clotted cream 6.00

Meringue, chocolate ice cream, almonds, hot chocolate sauce 6.00

Vanilla cheesecake 6.50

Custard tart 6.00

Chocolate and raspberry cake, crème fraîche 6.50

Ragstone, Mrs Kirkham's Lancashire, oat cakes, pear and saffron chutney 8.50

APERITIFS

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BRAMBLE 7.00
Gin, crème de mûre

APEROL SPRITZ 7.00
Aperol, prosecco

NEGRONI 7.50
Gin, Campari, Martini Rosso

BOMBAY SAPPHIRE KEEPSAKE 7.50
Bombay sapphire gin, blue curacao, orgeat,
lime juice

FISH HOUSE PUNCH 7.50
Cognac, rum, peach, lemon juice

SOURS 7.50 / 8.00 / 9.00
Whiskey, Amaretto, Pisco

FRENCH 68 12.00
Apricot brandy, lemon juice,
Champagne

MARTINI 8.50
Gin or vodka
Made to your liking

SIDECAR 9.00
Cognac, cointreau, lemon juice


BISTROTHERQUE

A 12.5% optional service charge will be added to your bill

PLEASE TURN OVER
TO VIEW OUR BRUNCH MENU