

B I S T R O T H E Q U E

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MENUS
PRIVATE DINING ROOM





MENUS

OPTION 1

£39 per person

Pick 1 dish per course

OPTION 2

£39 per person

Pick 2 starters (to share),
1 main and 2 puddings
(to share)

OPTION 3

£45 per person

Pick 2 dishes per course, for your g
uests to order from at your event
(max 60 guests)

OPTION 4

£50 per person

Pick 3 dishes per course
(max 40 guests)

ADD ONS

ON ARRIVAL

+ CHAMPAGNE
£15 per person

+ GOUGÈRES
£3 per person

+ OYSTERS
£5 per person

+ CHEESE STRAWS
£2.50 per person

SIDES

£4 per person
Pick 2 dishes

Green beans, rocket
pesto, breadcrumbs

Gem salad

Winter leaves,
bonito

Buttered new
potatoes

AFTERS

+ COFFEE & TEA
£2 per person

+ ESPRESSO
MARTINIS
£9 · 5 per person

+ SMALL / LARGE
CAKE
£24 / £72

Please find dishes
on the following page

DISHES



STARTERS

Cured salmon, beetroot,
horseradish

Steak tartare

Foie gras & chicken
liver parfait

Smoked goats cheese,
Jerusalem artichoke

Charred asparagus, duck egg
yolk, smoked hollandaise

MAINS

Cauliflower, mojo verde,
almonds

Chicken, confit garlic, rocket

Cod, romesco sauce

Leek pie, nettles, camembert,
truffle oil

Salmon, charred broccoli,
almonds

Braised lamb, brik pastry, wild
leek, taggiasca olives

600g Rib-eye on the bone,
onions (£16 supplement, max
30 guests, pre-order only)

PUDDINGS

Pannacotta, rhubarb,
pistachios

Creme brulee

Warm chocolate fondant,
Chantilly cream, brandy prunes

Orange & Cointreau
meringue trifle

Apple sorbet, East London
Liquor Company vodka

Cheese plate

(£4 supplement)