

## OYSTERS

MORECAMBE BAY  
3 each

Glass of  
Champagne Gaston  
Chiquet — 15

Sparkling Red  
Lambrusco — 8.5



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£25 for any 3  
courses

For orders into  
kitchen by 19:00,  
or reservations  
after 22:00

Every day except  
Saturday

Parties up to 6

£7 supplement  
for beef

## STARTERS

Deep fried ricotta dumplings, sage, burnt butter — 8

Breaded squash, smoked hollandaise,  
pine nuts, radicchio — 9.5

Cured trout, remoulade, crispy capers — 10.5

Steak tartare — 13

Chargrilled kohlrabi, sesame mayonnaise — 8

Twice baked soufflé — 9.5

Tempura cabbage, parsley mayonnaise — 7.5

Beef burger, gorgonzola  
and green chilli  
rarebit, spinach — 12

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Leek pie, wild mushrooms, white truffle oil — 22

Roast cod, pickles & gundilia pepper emulsion — 19.5

Chicken, confit garlic, rocket — 20

Steak tartare, chips, gem salad — 24

Salmon, dill sauce, Onuga — 23

Beef rump heart, wild garlic, smoked marrow, dripping crumb — 39

Breaded lamb, anchovies, watercress — 25

Salt baked beetroot, almond cream,  
smoked almonds, confit garlic — 17

Bistrotheque  
fish & chips — 21

FROMAGE (40g)

×1 — 4

×3 — 11

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Chips — 5

Gem salad — 5

Bitter leaves, plum vinegar, pistachios,  
pomegranate, mint — 6

Hispi cabbage, butter, parsley — 6

Crispy new potatoes, rosemary, garlic — 5.5

## PUDDINGS

Crème brûlée — 6

Panacotta, poached rhubarb, shortbread — 8.5

Pear sorbet, East London Liquor Company vodka — 7

Chocolate fondant, salted peanut praline,  
Chantilly cream — 8.5

Orange, Cointreau, hazelnut and meringue trifle — 8.5

## NOTICES

### PRIVATE DINING ROOM

The PDR is available for private hire  
morning, noon and night. Please email  
pdr@bistrotheque.com for more details

### OPENING TIMES

Bistrotheque is open for dinner 7 days a week and brunch on  
Saturday, Sunday and Bank Holidays

### FOOD ALLERGIES AND INTOLERANCES

Before ordering please speak to our staff  
about your requirements

## APERITIVES

APEROL or CAMPARI or CYNAR SPRITZ — 8.5

AMERICANO — 8.5  
(Campari, red vermouth, soda)

BICICLETTA — 8  
(Campari, white wine, soda)

NEGRONI — 9  
(Campari, red vermouth, gin)

C TEA

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F English Breakfast — 3.5

F Earl Grey — 3.5

E Chamomile — 3.5

E Peppermint — 3.5

Green — 3.5

Fresh mint — 2.25

Lemon Verbena — 3.5

Espresso/macchiato — 2.5

Any other coffee — 2.9

Follow us on Instagram @bistrotheque

## COCKTAILS

«POMEGRANATE COSMO» — 9.5  
Citrus vodka, pomegranate, plum bitters

«ADAM'S APPLE» — 11.5  
Our / Vodka, Calvados,  
eider reduction, absinthe, citrus

«SEA BUCKTHORN FIZZ» — 13.5  
Sea buckthorn, satsuma, gin, Champagne

«SANTA CLARA» — 9.5  
Rum, passion fruit, ginger, lemon

«QUINCE JULEP» — 9  
Bourbon, quince, mint, bitters

«MEZQUITO» — 12  
Mezcal, tequila,  
red wine reduction, raspberries

«EARL GREY FLIP» — 9.5  
Earl Grey gin, lemon, egg white

«ESPRESSO MARTINI» — 9.5  
Vodka, espresso, Kahlua

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



## SPIRITS

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2016 No Stone Unturned, Semillon/Chardonnay, Murray Darling, Aus — 6.5 / 13.5 / 27  
 2016 Côtes du Lubéron, Famille Perrin Blanc, Fr — 31  
 2015 Sauvignon de Touraine, Raphael Midoir, Loire, Fr — 7.75 / 16.5 / 33  
 2016 Picpoul de Pinet, Domaine Félines Jourdan, Fr — 8 / 17 / 34  
 2016 Viognier, Domaine Coudoulet, Vin de Pays d'Oc, Fr — 34  
 2015 Muscadet Sèvre Et Maine, Domaine Haute Fèvre, Fr — 35  
 2016 Gavi di Gavi 'Bric Sassi', Roberto Sarotto, Piedmont, It — 37  
 2016 Verdejo, El Quintanal, Rueda, Sp — 38  
 2016 Grüner Veltliner, Von den Terrassen, Ehmoser, Wagram, Austria — 9.5 / 20 / 40  
 2016 Pulenta Estate Chardonnay, Mendoza, Ar — 9.5 / 20 / 40  
 2016 Gönzheimer Riesling, Eymann, Pfalz, Ge — 40  
 2016 Albariño 'Igrexario de Saiar', Benito Santos, Galicia, Sp — 10 / 21 / 42  
 2016 Dog Point Sauvignon Blanc, Marlborough, NZ — 50  
 2016 Sancerre 'Les Renaideries' Domaine La Rossingnole, Fr — 51  
 2015 Pouilly-Fumé 'Les Cocques', Domaine Patrick Coulbois — 53  
 2014 Riesling, Brandluft, Domaine Lucas & Andre Rieffel, Alsace, Fr — 57  
 2015 Chablis, Didier & Pascal Picq Fr — 59  
 2015 Au Bon Climat Chardonnay, Santa Barbara County, California — 72  
 2015 Puligny-Montrachet, 'Les Enseignerres', Domaine Henri Prudhon, Fr — 100

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2016 Cotes de Provence Rosé, Domaine du Grand Cros, Fr — 7.75 / 16.5 / 32  
 2016 Sancerre Rosé, 'Les Epsaille', Domaine David Sautereau Fr — 53

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2016 Pietas Old Vine Carignan, Pays D'Herault, Fr — 6.5 / 13.5 / 27  
 2014 Kraal Bay, Syrah-Cinsault, Swartland, SA — 7 / 14.5 / 29  
 2016 Ventoux, Famille Perrin, Côtes du Ventoux, Rhône — 7.5 / 16 / 32  
 2015 Cahors, Malbec, Clos La Coutale, Fr — 34  
 2015 Chinon Rouge, Domaine de la Semellerie, Loire, Fr — 36  
 2016 Bardolino, Monte del Frà, It — 37  
 2016 Beaujolais Vieilles Vignes, Domaine de la Rocaille, Fr — 8.5 / 17.5 / 35.5  
 2015 Sangiovese di Toscana, Scopetone, It — 42  
 2014 Vina Amezola Crianza, Bodegas Amezola de la Mora, Rioja, Sp — 10.50 / 22 / 44  
 2016 Leap in the Dark Pinot Noir, New Zealand — 44  
 2012 Château Lucas, Lussac Saint-Émilion, Bordeaux, Fr — 45  
 2016 Desierto 25 Pinot Noir, Patagonia, Ar — 48  
 2010 Viña Koyle Royale Cabernet Sauvignon, Alto Colchagua, Ch — 55  
 2015 Crozes-Hermitage, Domaine Les Chenets, Rhône Valley, Fr — 57  
 2013 Bourgogne Rouge, Domaine Dioga-Royer, Fr — 59  
 2004 Viña Bosconia Tinto, Reserva, Bodegas R López de Herendia, Spain — 65  
 2015 Frog's Leap Zinfandel, Napa Valley, CA, USA — 70  
 2012 Barolo, Serralunga d'Alba, Giovanni Rosso, It — 90  
 2013 Au Bon Climat Pinot Noir, Santa Barbara County, CA, USA — 100  
 2008 Château Bellegrave, Pomerol, Bordeaux, Fr — 115

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Coteaux du Layon St Aubin, Loire, Fr 2014 — 6/40 (75cl)  
 Muscat de Beaumes-de-Venise, Vin Doux Naturel  
 Domaine de Durban, Fr 2013 — 7/48 (75cl)  
 Puerto Fino Dry Sherry, Emilio Lustau — 7 / 28 (37.5cl)  
 Taylor's Fine Tawny Port — 6/45 (75cl)  
 Pedro Ximénez, San Emilio, Solera Reserva, Emilio  
 Lustau — 8 / 36 (37.5cl)

Absolut — 5 / Grey Goose — 7  
 Ketel One — 6 / Zubrowka — 5  
 Our/London Vodka — 6.5 / Beefeater — 5  
 East London Liquor Co. Gin — 6  
 Tanqueray — 5 / Tanqueray Ten — 7  
 Sipsmith Dry — 6 / Sipsmith Sloe — 6  
 Goslings Dark Rum — 5  
 Havana 3yo — 4.5 / Zacapa — 10  
 Santa Teresa 1796 Solera — 9  
 Tapatio — 6 / Casamigos Tequila — 10  
 Don Julio Blanco — 7.5 / Quikiri Mezc — 8  
 Sonoma Rye — 10 / Buffalo Trace — 5  
 Knob Creek — 6.5 / Jameson — 4.5  
 Johnnie Walker Black Label — 6  
 Laphroaig 10yo — 7 / Talisker 10yo — 7  
 The Balvenie 12yo — 7  
 Singleton 12yo — 7 / Oban 14yo — 8.5  
 Grappa Cividina Tosolini — 5.5  
 Martel VS — 5 / Martel VSOP — 8  
 Poire Williams EDV — 6 / Calvados — 6  
 Campari — 4.5 / Cynar — 4  
 Martini Rosso — 4 / Pimms — 4  
 Lillet Blanc — 4 / Noilly Prat — 6  
 Drambuie — 5 / Baileys — 4.5  
 Kahlua — 4.5 / Krupnik — 4.5 / Pisco Aba — 5  
 Maraschino — 4.5 / Cointreau — 4.5  
 Canton Ginger — 5 / Bitter Truth Violet — 5  
 Napoleon Mandarine — 4.5 / Cherry Heering — 4.5  
 Fernet Branca — 5 / Amaretto — 4.5  
 Ricard Pastis — 4.5 / Pernod Absinthe — 7

*Spirits are served in 35ml measures*

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Budvar — 4.5  
 Shoreditch Blonde — 6  
 Brick Lane Lager — 6  
 Bethnal Pale Ale — 6  
 Kernel Pale Ale — 6.5  
 Cidre Breton — 4



## C H A M P A G N E &amp; S P A R K L I N G

Côté Mas — 33  
 2012 Birra Del Borgo, L'equilibrista Lazio, It — 8.5 / 36  
 Prosecco, Treviso, Brut Spumante, Masottina — 9 / 42.5  
 Lambrusco Red, Grasparossa di Castelvetro, Roberto  
 Balugani, It — 8.5 / 51  
 Raventos I Blanc Cava de Nit Rose, Barcelona, Sp — 60  
 Champagne Gaston Chiquet 1er Cru NV — 15 / 75  
 Champagne Gaston Chiquet 1er Cru NV Rosé — 80