

OYSTERS

MORECAMBE BAY
3 each

GLASS OF

Champagne Gaston
Chiquet — 15

Sparkling Red
Lambrusco — 8.5



BISTROT HEQUE

APERITIFS

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

STARTERS

Cured salmon, marinated summer vegetables,
parsley mayonnaise — 10.5
Steak tartare — 12
Labneh, smashed cucumbers, za'tar — 8
Foie gras & chicken liver parfait — 10
Twice baked soufflé, broad beans — 9.5

SIDE

Gem salad — 5
Bitter leaves, hazelnuts — 7.5
Dauphinoise gratin, caramelised shallots — 9
Crispy new potatoes, rosemary, garlic — 5
Green beans, rocket pistou, bread crumbs — 8
Chips — 4.5

MAINS

Pink Swaledale beef, Café de Paris butter — 32
Cauliflower, mojo verde, smoked almonds — 17
Chicken, confit garlic, rocket — 20
Steak tartare, chips, gem salad — 24
Cod, romesco sauce — 19
Tomato tarte Tatin, goats curd, crispy shallots — 17
Bistrotheque fish & chips — 21

PANCAKES
& FRENCH
TOAST

Pancakes, bacon, maple syrup — 10
Pancakes, strawberries, cream, mint — 10
French toast, berries, almonds, Chantilly cream — 9

BRUNCH DRINKS

«BLOODY MARY» — 8.5 / 30
«BELLINI» — 8 / 35
White peach or raspberry puree, Cote Mas
«POMEGRANATE COSMO» — 9.5
Citrus vodka, pomegranate, plum bitters
«CUCUMBER & STRAWBERRY FIZZ» — 11
Strawberry, cucumber, vodka,
campari, rose wine, Prosecco
«SEA BUCKTHORN FIZZ» — 13.5
Sea buckthorn, satsuma, gin, Champagne
«SANTA CLARA» — 9.5
Rum, passion fruit, ginger, lemon
«SUMMER JULEP» — 9.5
Bourbon, Bénédictine, vermouth,
apricot brandy, fresh mint
«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

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Avocado, poached eggs, cornbread,
coriander, onion, hot sauce — 12
Croque madame, dijon, cornichons — 12
Focaccia, mushrooms, fried egg, rocket — 11
Eggs Florentine / Eggs Benedict /
Eggs Royale — 9 / 10 / 12
BISTROT HEQUE BREAKFAST — 13.5
(Sausage, bacon, Boston baked beans,
layered potato, eggs, toast)

B Bacon — 4
R Sausage — 3.5
U Salmon — 4.5
N Black pudding — 4
C Layered potatoes — 3.5
H Chorizo — 4.5
Avocado — 3.5
E Toast, butter, jam — 1.5
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A N.B all substitutions are
S charged as extras

PUDDINGS FROMAGE (40g)

Creme brulee — 6
Chocolate fondant, salted caramel cream,
chocolate crumb — 8
Pannacotta, strawberries, pistachios — 8.5
Apple sorbet, East London
Liquor Company vodka — 7
Choux à la crème, pistachios, raspberries — 9
Individually — 4
Selection of 3 — 11

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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

NOTICES

PRIVATE DINING
The PDR is available for hire
morning, noon & night for groups of 20 or more
email pdr@bistrotheque.com for more details

OPENING TIMES

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

FOOD ALLERGIES AND INTOLERANCES

Before ordering please speak to our staff
about your requirements

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

SPIRITS

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2015 No Stone Unturned, Semillon/Chardonnay, Murray Darling, Aus — 6.5 / 13 / 25
 2016 Côtes du Luberon, Famille Perrin Blanc, Fr — 29
 2015 Sauvignon de Touraine, Raphael Midoir, Loire, Fr — 7.50 / 16 / 32
 2015 Picpoul de Pinet, Domaine Félines Jourdan, Fr — 7.75 / 16.5 / 33
 2016 Viognier, Domaine Fontareche, Vin de Pays d'Oc, Fr — 33.5
 2015 Gavi di Gavi 'Bric Sassi', Roberto Sarotto, Piedmont, It — 36.75
 2015 Verdejo, El Quintanal, Rueda, Sp — 37
 2015 Grüner Veltliner, Von den Terrassen, Ehmoser, Wagram, Austria — 9 / 19 / 38
 2016 Pulenta Estate Chardonnay, Mendoza, Ar — 9.5 / 20 / 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-Fume 'Les Cocques', Domaine Patrick Coulbois — 52.5
 2014 Riesling, Brandluft, Domaine Lucas & Andre Rieffel, Alsace — 53
 2015 Chablis, Didier & Pascal Picq Fr — 54
 2015 Au Bon Climat Chardonnay, Santa Barbara County, California — 72
 2013 Puligny-Montrachet, 'Les Enseignerés', Domaine Henri Prudhon, Fr — 100

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2016 Cotes de Provence Rosé, Domaine du Grand Cros, Fr — 7.75 / 16.5 / 32
 2015 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 / 25
 2015 Pinotage, Porter Mill Station, Tulbagh Winery, SA — 29
 2015 Monastrell, Bodegas Los Frailes, Valencia, Sp — 31.5
 2015 L'Oustalet, Famille Perrin, Rhone Valley, Fr — 7.5 / 16 / 32
 2015 Cahors, Malbec, Clos La Coutale, Fr — 34
 2015 Chinon Rouge, Domaine de la Semellerie, Loire, Fr — 35
 2015 Bardolino, Monte del Frà, It — 35.5
 2015 Beaujolais Vieilles Vignes, Domaine de la Rocaille, Fr — 8.5 / 17.5 / 35.5
 2015 Sangiovese di Toscana, Scopetone, Tuscany, It — 9.5 / 19.5 / 39.5
 2012 Vina Amezola Crianza, Bodegas Amezola de la Mora, Rioja, Sp — 10 / 21.5 / 42.5
 2015 Desierto 25 Pinot Noir, Patagonia, Ar — 47
 2014 Chianti Classico, Monte Bernardi, Panzano-in-Chianti — 50
 2014 Bourgogne Rouge, Domaine Dioga-Royer, Fr — 52
 2010 Viña Koyle Royale Cabernet Sauvignon, Alto Colchagua, Ch — 55
 2015 Crozes-Hermitage, Domaine Les Chenets, Rhône Valley, Fr — 57
 2014 Frog's Leap Zinfandel, Napa Valley, CA, USA — 70
 2012 Au Bon Climat Pinot Noir, Santa Barbara County, CA, USA — 88
 2012 Barolo, Serralunga d'Alba, Giovanni Rosso, It — 100
 2008 Chateau Bellegrave, Pomerol, Bordeaux, Fr — 115

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T & FORTIFIED WINE

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
 Beefeater — 5 / East London Liquor Co. Gin — 6
 Tanqueray — 5 / Tanqueray Ten — 7
 Sipsmith Dry — 6 / Sipsmith Sloe — 6
 Havana 3yo — 4.5 / Goslings Dark Rum — 5
 Pampero Aniversario — 7 / Zacapa — 10
 Santa Teresa 1796 Solera — 9
 Tapatio — 6 / Don Julio Blanco — 7.5
 Quiquiriqui Mezcal — 8
 Sonoma Rye — 10 / Buffalo Trace — 5
 Woodford Reserve — 8.5
 Jameson — 4.5
 Johnnie Walker Black Label — 6
 Laphroaig 10yo — 7 / Talisker 10yo — 7
 Singleton 12yo — 7 / The Balvenie 12yo — 7
 Pisco Aba — 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
 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 — 3.75
 Shoreditch Blonde — 6
 Brick Lane Lager — 6
 Bethnal Pale Ale — 6
 Kernel Pale Ale — 6.5
 Cidre Breton — 4

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CHAMPAGNE & SPARKLING

Cote Mas — 30
 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