



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



GROUP MENUS  
JANUARY 2020

Whether you're celebrating, entertaining clients or just out with friends, we're here to help. We can seat up to 12 guests on one table for brunch or dinner and at non peak times we can accommodate up to 20 guests, across two tables.

## GROUP MENUS

### JANUARY 2020



#### GROUP MENU

£35 per person

Mon–Sun  
Up to 12 guests on one table

##### STARTERS

Leeks vinaigrette,  
toasted hazelnuts

Duck rillettes, duck fat toast,  
cornichons

Twice baked soufflé, truffle  
cream, candied walnuts

##### MAINS

Cod, confit potatoes, salsa verde

Confit celeriac, porcini sauce,  
salsa verde, celeriac crumb

Chicken, confit garlic, rocket

##### PUDDINGS

Crème brûlée

Sticky toffee pudding,  
smoked butterscotch sauce

Green apple sorbet, East London  
Liquor Company vodka

#### LUXE MENU

£42 per person

Mon–Sun  
Up to 12 guests on one table

##### STARTERS

Trout gravlax, celeriac remoulade

Steak tartare

Jerusalem artichoke, honey,  
goat's curd, beer pickled onions

##### MAINS

Salmon, crab bisque, bread crumbs

Cider braised pork cheeks,  
chicharrones

Potato & Comte pie, green  
mustard sauce

##### PUDDINGS

Blackberry, apple & almond vegan  
crumble, coconut sorbet

Chocolate tart, crème fraîche

Candied quince, rice custard,  
brik pastry, hazelnut

#### GROUP BRUNCH MENU

£35 per person

Sat & Sun Brunch  
1 × Bellini or Bloody Mary per person

##### SAVOURY

Farinata, avocado, rocket,  
capers, crispy chickpeas, chilli

Rosti, charred corn, crème  
fraîche, chilli, fried egg

Maple candied bacon benedict,  
bacon butter hollandaise, smoked  
bacon salt

Served with layered potatoes

##### SWEET

Pancakes, berries, clotted cream

French toast, smoked butterscotch,  
clotted cream, pecan brittle

Candied quince, rice custard,  
brik pastry, hazelnut

#### ADD ONS — Available to add to all group menus

CHAMPAGNE ARRIVAL  
£15 per person

OYSTERS  
£6 per person

COFFEE & TEA  
£2 per person

ESPRESSO MARTINI  
£9.50 per person

SIDES

Chips — 6

Gem salad, mustard cream  
dressing — 4

Hispi cabbage, butter,  
parsley — 4

Smoked crispy potatoes,  
aioli — 5

Bitter leaves,  
lemon, walnut — 6.5

Aligot — 8.5