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Y  
STERS**  
— 3 each

Glass  
of Champagne  
GASTON  
CHIQUET

14

**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

**NOTICES**  
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**OPENING TIMES**

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

**PRIVATE DINING**

Our events rooms are available for  
private hire morning, noon and night.  
Email [events@cultureplex.co.uk](mailto:events@cultureplex.co.uk)  
for more details

**FOOD ALLERGIES AND INTOLERANCES**

Before ordering please speak to our staff about your requirements

**COCKTAILS**

«BLOODY MARY» — 8.5

«POPPERWELL» — 9  
Prosecco, peaches, rum

«SPARKLE CLEAN» — 9  
Gin, elderflower, lemon, Prosecco

«CULTURESPRITZ» — 8  
Rosé vermouth, Oloroso, sparkling wine

«DUCIE ST AMERICANO» — 7  
Campari, coffee vermouth, PX sherry, soda

«JOAN COLLINS» — 8.5  
Gin, cherry liqueur, apple, lemon, soda

«MONSTERA DELICIOSA» — 9.5  
Spiced Cacacha, lemon, ginger

«VASKA» — 8  
Aqvavit, lime, fresh dill

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«COFFEE & TONIC» — 3  
Recycled coffee, bay,  
honey, tonic

«SHISO MOJITO» — 6  
Apple juice, shiso leaves,  
cucumber, citrus, soda

«YAKOHAMA» — 5.5  
Grapefruit, orgeat,  
lime, tonic

Espresso — 2  
Double espresso — 2.5  
Macchiato — 2.5  
Cortado — 2.75  
Flat white — 2.5  
Cappuccino — 3  
Latte — 2.5

For almond, soya or  
oat milk add 0.5

**TEA**

English breakfast — 2.75  
Earl grey — 2.75  
Lemon & ginger — 2.75  
Jasmine green — 2.75  
Moroccan mint — 2.75  
Fresh mint — 2.75

**WEEKEND LUNCH** — 25 for any 3 courses\*

For orders into kitchen by 11<sup>00</sup> & 16<sup>00</sup>  
Pick 1 starter, 1 main or brunch and 1 pudding

**BRUNCH**

Farinata, roast tomatoes,  
basil, garlic — 7.5  
(add a fried egg — 1)

Crispy smoked potatoes,  
spring onion, beetroot pickle — 8  
(add a fried duck egg — 1.5)  
(add chorizo — 3)

Avocado, black sesame, chilli oil,  
pickled red onion, sourdough toast — 5.75  
(add a poached egg — 1)

Hash brown, smoked salmon,  
crème fraîche — 11

Charred sweetcorn, soft egg,  
crispy corn, chilli, coriander — 9

Eggs Florentine / Benedict / Royale  
— 8.5 / 9.5 / 10.5

Soft shell crab benedict,  
spiced hollandaise — 14.5

CULTUREPLEX Breakfast — 12.5

Eggs any style, hash brown,  
sausage, crispy bacon, black pudding,  
home-baked beans, toast

B Crispy bacon — 2  
R Sausage — 2  
U Chorizo — 2.5  
N Smoked salmon — 3  
C Hash brown — 1  
H Home baked beans — 2  
Avocado — 2.5  
E Egg — 1  
X  
T  
R N.B all substitutions  
A are charged as extras  
S

**PANCAKES**

&  
**FRENCH TOAST**

Pancakes, candied bacon,  
maple syrup — 9.25

Ricotta hotcakes, whipped  
ricotta, berries, walnut — 10

Almond french toast, apricot,  
crème fraîche — 9.75

**STARTERS**

Leeks vinaigrette,  
toasted hazelnuts — 7

Fried goats cheese,  
truffle, honey — 9.5

Cured salmon, beetroot,  
horseradish — 9

Steak tartare — 10

**MAINS**

Chicken, confit  
garlic, rocket — 17.5

Potato & Comté pie,  
green mustard sauce — 17.5

Fried polenta, wild mushrooms,  
bean broth, truffle — 13

Bistrotheque fish & chips — 17.5

Burger, celery & gherkin relish,  
burger sauce, fries — 10

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Gem salad,  
mustard dressing — 4

Crispy smoked potatoes,  
gremolata — 5

Chips — 4

Hispi cabbage, butter,  
parsley — 4

**FROMAGE** (40 g)  
× 1 — 4  
× 3 — 11

**BRIE DE MEAUX**  
(unpasteurised)

**COMTÉ**  
(unpasteurised)  
1924 BLEU

**PUDDINGS**

Frangipane tart, plum, crème fraîche — 8.5

Coconut & passionfruit vegan pavlova — 6

Pannacotta, blackberries, honeycomb — 7

Sticky toffee pudding, smoked butterscotch sauce — 7

*Follow us on Instagram @bistrotheque*