

COCKTAILS

«POPPERWELL» — 9.5

Prosecco, peaches, rum

«FLYING FIG» — 8

Black rum, white port, fig, cardamom, lime

«LIME MERINGUE PIE» — 7

Gin, lime 4 ways

«LUCY ON DUCIE» — 8

Rye whiskey, peach, lemon sherbet

«JOAN COLLINS» — 9.25

Gin, cherry liqueur, apple, lemon, soda

«SPRING SINNER» — 7

White port, bergamot, lemon

«CHAMPAGNE HIGHBALL» — 8.75

Elderflower, mezcal, apple, Champagne

«(NOT SO) OLD FASHIONED» — 9.75

Rye whiskey, house walnut liqueur

«ESPRESSO MARTINI» — 9.95

Vodka, espresso, Kahlua

APERITIFS

APEROL
or CAMPARI
or CYNAR SPRITZ — 8.5

AMERICANO — 7
Campari
Red vermouth
Soda

BICICLETTA — 8
Campari
White wine
Soda

NEGRONI — 9.75
Campari
Red vermouth
Gin

SOFT COCKTAILS

«COFFEE & TONIC» — 3.5
Recycled coffee, bay,
honey, tonic

«DISCARDED GARNISHES» — 5.5
Grapefruit, ginger,
0% vermouth, ginger ale

«SHISO SODA» — 6.5
Apple juice, shiso leaves,
cucumber, citrus, soda

«YAKOHAMA» — 6
Grapefruit, orgeat,
lime, tonic

JANUARY MENU — 20 for any 3 courses*

Available for parties up to 6 for the whole of
January (*+10 for sirloin steak)

GLASS OF CHAMPAGNE
Gaston Chiquet — 15

SNACKS

Warm cheese puffs — 4

Nuts / crisps /
olives — 2.5

Nuts, crisps & olives — 6

Panelle, chilli oil — 4.5

STARTERS

Beetroot, mint pistou,
pistachio, smoked rapeseed
oil — 7

Trout gravlax, celeriac
remoulade — 8.5

Twice baked soufflé,
truffled cream, candied
walnuts — 9

Crab mayonnaise, pickled
cucumber, rye croute — 11

Steak tartare — 11

Jerusalem artichokes, honey,
goat's curd, beer pickled
onions, parsley oil — 11

Duck rillettes, cornichons,
duck fat toast — 7

BURGERS

Burger, celery & gherkin relish,
burger sauce, chips — 10.75

Seitan burger,
guindilla peppers, tomato,
spicy vegan mayo, chips — 9

SALADS

Caesar salad — 8

Pearl barley, pickled grapes, celery,
parsley, tarragon, mustard dressing — 7.5

Black rice, tomato, feta,
olives, sumac, za'tar, coriander,
pickled red onion, parsley — 7

(Add cold pink roast beef or smoked chicken
to any salad — 4)

VEGETARIAN & VEGAN

Spinach, squash
& ricotta rotolo — 11

Crispy fried polenta,
wild mushrooms, bean broth,
white truffle oil — 16

Potato & Comté pie,
green mustard sauce — 17

Charred corn, coriander,
hash brown, pickled onion,
crème fraîche, chilli — 9.5

Confit celeriac, alsa verde,
porcini sauce, almond
crumb — 12.5

Farinata, avocado,
capers, crispy chickpeas,
chilli — 8.5

FISH

Salmon, crab bisque,
breadcrumbs — 17.75

Bistrotheque fish
& chips — 18

Cod, confit potatoes, salsa
— 17.75

MEAT & POULTRY

Swaledale sirloin steak,
Café de Paris butter,
chips — 28

Chicken Kiev,
celeriac remoulade — 13.75

Cider braised pork cheeks,
shallot, chicharrón — 16

Steak tartare, chips,
gem salad — 19.5

SIDES

Hispi cabbage, butter,
parsley — 5

Gem salad, mustard
cream dressing — 3

Chips — 3.5

Smoked mac & cheese — 5.5

Aligot — 5.5

DESSERTS

Almond & plum jam tart,
clotted cream — 6

Pannacotta, raisins, Pedro
Ximenez sherry, walnut
biscotti — 6

Chocolate cake, mint
Chantilly — 6

Sticky toffee pudding,
smoked butterscotch
sauce — 6

ICE CREAM

Ice cream cup — 4

Vegan banana split — 4

@CLTRPLX

@BISTROTHERQUE

COFFEE

Espresso — 2.5

Any other coffee — 3

(For almond, soya, coconut
or oat milk add 0.5)

TEA

English breakfast — 3

Earl grey — 3

Lemon & ginger — 3

Jasmine green — 3

Moroccan mint — 3

Fresh mint — 3

FROMAGE (40 g)

×1 — 4

×2 — 7.5

×3 — 11

COMTÉ

(unpasteurised)

ROQUEFORT

(unpasteurised)

BRIE DE MEAUX

(unpasteurised)

NOTICES

FRUITY BRUNCH SPOT

SUN 12TH JAN

Guest Host: Cheddar Gorgeous

DJ: Deeves

Film: The Virgin Suicides,
1999

SUN 19TH JAN

DJ: Soo Wilkinson

Film: Punch Drunk Love, 2002

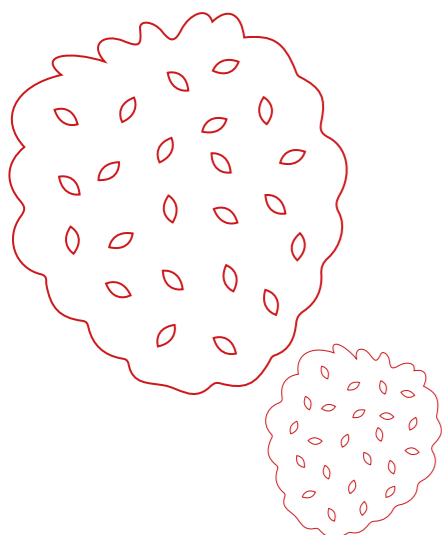
SUN 26TH JAN

DJ: Jonjo Jury & High Hoops

Film: La Dolce Vita, 1960

PRIVATE DINING

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available for private hire
morning, noon and night.
Perfect for all manner of
occasions, from lunches &
brunches to dinners & do's.
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