



GROUP MENUS
JULY 2018

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
JULY 2018



GROUP MENU
£35 per person

Mon–Sun
Up to 12 guests on one table

STARTERS

Cured trout, seaweed gribiche,
pickled dulse
Pickled daikon, radishes,
vegan parsley mayonnaise
Ham hock terrine, pickle, mustard

MAINS

Roast cod, pickles & guindilla
pepper emulsion
Tomato tart, herbed cream
Smoked beef pie, pickled walnut,
landcress

PUDDINGS

Crème brûlée
Chocolate cake, cherries,
crème fraîche
Strawberries, rice custard,
puffed rice, basil

LUXE MENU
£42 per person

Mon–Sun
Up to 12 guests on one table

STARTERS

Tomatoes, basil, almonds
Bermondsey fryer, sesame,
honeycomb, pickled plums,
thyme honey
Steak tartare

MAINS

Salmon, confit tomatoes,
miso broth, basil
Buttered leek terrine, hazelnuts,
goats curd, caper breadcrumb
Chicken, confit garlic, rocket
Beef rump heart, watercress,
garlic, smoked marrow
(£14 · 5 supplement)

PUDDINGS

Pannacotta, apricots, amaretti
Plum sorbet, sour grapes, almond
& sorrel foam
Dutch baby pancake, white
chocolate cream, peaches

GROUP BRUNCH MENU
£35 per person

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

SAVOURY

Farinata, avocado, rocket, capers,
crispy chickpeas, chilli
Mushroom rarebit, egg yolk, wild
mushrooms, rocket
Bistrotheque Breakfast
Served with layered potatoes

SWEET

Ricotta pancakes, white
chocolate, cherries
French toast, strawberry jam,
fromage frais
Strawberries, rice custard,
puffed rice, basil

ADD ONS — Available to add to all group menus

CHAMPAGNE ARRIVAL
£15 per person

OYSTERS
£6 per person

COFFEE & TEA
£2 per person

ESPRESSO MARTINIS
£9.50 per person