



GROUP MENUS
JUNE 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
JUNE 2018



GROUP MENU
£35 per person

Mon–Sun
Up to 12 guests on one table

STARTERS

Cured trout, sweet mayonnaise,
pickles, seaweed, jersey
royal crisps

Pickled daikon, radishes,
vegan parsley mayonnaise

Nettles, whipped ricotta,
almonds, crispy garlic

MAINS

Chicken, confit garlic, rocket

Tomato tart, herbed cream

Roast aubergine, olives, pine
nuts, preserved lemon, spinach

PUDDINGS

Crème brûlée

Plum sorbet, sour grapes, almond
& sorrel foam

Pannacotta, apricots, amaretti

LUXE MENU
£42 per person

Mon–Sun
Up to 12 guests on one table

STARTERS

Charred asparagus,
ajo blanco, 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

Roast cod, pickles & guindilla
pepper emulsion

Beef rump heart, wild garlic,
smoked marrow, dripping crumb
(£13 · 5 supplement)

PUDDINGS

Pannacotta, apricots, amaretti

Chocolate cake, cherries,
crème fraîche

Strawberries, rice custard,
puffed rice, basil

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