



GROUP MENUS
MAY 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
MAY 2018



GROUP MENU
£35 per person

Mon–Sun
Up to 12 guests on one table

STARTERS

Twice baked soufflé

Chargrilled kohlrabi, sesame
mayonnaise

Nettles, whipped ricotta, almonds,
crispy garlic

MAINS

Chicken, confit garlic, rocket

Roast cod, pickles & guindilla
pepper emulsion

Salt baked beetroot, almond
cream, smoked almonds, confit
garlic

PUDDINGS

Crème brûlée

Pear sorbet, East London Liquor
company vodka

Pannacotta, apricots, amaretti

LUXE MENU
£42 per person

Mon–Sun
Up to 12 guests on one table

STARTERS

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

Tempura calcot, romesco

Steak tartare

MAINS

Salmon, dill sauce, Onuga

Breaded lamb, aubergine, olives,
pine nuts

Leek pie, nettles, white truffle oil

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

Eggs Royale

Buttered corn, fried eggs, corn
crumb, crème fraîche, harissa

Bistrotheque Breakfast

Served with layered potatoes

SWEET

Pancakes, chocolate sauce, banana
butter, salted candied peanuts

Caramelised French toast, apple
jam, cream

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