

**O
Y
STERS**

— 3 each

Glass
of Champagne
GASTON
CHIQUET

14

COCKTAILS

«CULTURETINI» — 9.5
Choice of gin or vodka, dry wines,
Champagne Vinegar, Orange bitters

«POPPERWELL» — 9
Prosecco, peaches, rum

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

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

«VASKA» — 8
Aqvavit, lime, fresh dill

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

«SMOKEY HIGBALL» — 8
Elderflower, mezcal, apple, Champagne

«ADONIS» — 9
Oloroso, sweet vermouth, orange bitters

«(NOT SO) OLD FASHIONED» — 9
Rye whiskey, house walnut liqueur

«ESPRESSO MARTINI» — 9.5
Vodka, espresso, Kahlua

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

«DISCARDED GARNISHES» — 5
Grapefruit & ginger cordial, non-alcoholic
vermouth, ginger ale

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

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

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COCKTAILS**

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

OPENING TIMES

Bistrotheque is open for dinner Monday
to Saturday and brunch daily

PRIVATE DINING

Our events rooms are available for
private hire morning, noon and night.
Email events@cultureplex.co.uk
for more details

FOOD ALLERGIES AND INTOLERANCES

Before ordering please speak to our staff about your requirements

Espresso — 2
Double espresso — 2.5
Macchiato — 2.5
Cortado — 2.75
Flat white — 2.75
Cappuccino — 3
Latte — 3
(For almond, soya
or oat milk add 0.5)

AFTER WORK — 25 for any 3 courses*

For orders into kitchen by 18³⁰ Monday to Friday
Parties up to 6 (*+17 for fillet steak)

MAINS

Fried polenta,
wild mushrooms,
bean broth, truffle — 13
Chicken, confit garlic,
rocket — 17.5

Salmon, crayfish, bisque, crispy
sea purslane, breadcrumbs — 21

Potato & Comté pie,
green mustard sauce — 17.5

Steak tartare, chips, gem salad — 22

Confit celeriac, salsa verde,
porcini sauce, almond crumb — 15.5

Cod, chilli, garlic, sage — 17.5

Braised pressed pork, shallot,
pickled walnut — 22

Bistrotheque fish & chips — 17.5

Swaledale rump steak, Café de Paris butter — 24

Swaledale fillet steak, smoked bone
marrow butter, celery relish — 39

FROMAGE (40 g)
x1 — 4
x3 — 11

BRIE DE MEAUX
(unpasteurised)

COMTÉ
(unpasteurised)

ROQUEFORT
(unpasteurised)

TEA

English breakfast — 2.75
Earl grey — 2.75
Lemon & ginger — 2.75
Jasmine green — 2.75
Moroccan mint — 2.75
Fresh mint — 3

PUDDINGS

Frangipane tart, plum, crème fraîche — 8.5
Pannacotta, raisins, PX sherry, walnut biscotti — 8
Chocolate cake, mint Chantilly — 8
Candied quince, rice custard, brik pastry, hazelnut — 7
Seasonal sorbet coupe — 4.5
Sticky toffee pudding, smoked butterscotch sauce — 7

STARTERS

Leeks vinaigrette,
toasted hazelnuts — 7

Roast squash, squash seed,
pickled raddichio — 7

Duck rillettes,
dijon, cornichons — 9

Fried goats cheese,
truffle, honey — 9.5

Cured trout, beetroot,
horseradish — 9

Crab, celeriac remoulade,
salmon roe — 11

Steak tartare — 10

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SIDES

Gem salad,
mustard dressing — 4
Crispy smoked potatoes,
gremolata — 5

Chips — 4

Squash, sage &
comte gratin — 7

Hispi cabbage, butter,
parsley — 4