

COCKTAILS

«PEACH WHISKEY SMASH» — 9.5/35
Bourbon, red peach, mint,
peach bitters, citrus

«POMEGRANATE COSMO» — 9.5
Vodka, citrus,
pomegranate & raspberry grenadine

«TWINKLE TOES» — 12.5
Vodka, elderflower,
Champagne, grapefruit oil

«SHRIMPY'S SPICY MARGARITA» — 9.5/35
Tequila, lime juice, agave syrup,
habanero chilli

«THE MODERNIST» — 9.5
Havana, Cointreau, lillet blanc, citrus

«NEVER-NEVER» — 9
Gin, sloe gin, fig, mure, citrus, soda

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2018 NO STONE UNTURNED SEMILLON/
CHARDONNAY, Murray Darling,
AUS — 7 / 14 / 28

2018 GRILLO, COLLINE DELLE ROSE,
COLOMBA BIANCA, Sicily, IT — 31.5

2019 DOMAINE DE BERTIER,
SAUVIGNON BLANC & VIOGNIER,
Côtes de Thongue, FR — 32

(*) 2018 MUSCADET SÈVRE ET MAINE
DOMAINE HAUT FEVRIE, Loire, FR — 37.5
2018 PICPOUL DE PINET DOMAINE FÉLINES
JOURDAN, Languedoc, FR — 37.5

2019 DOMAINE COUDOULET, VIOGNIER,
Vin de Pays d'Oc, FR — 37.5

2019 GAVI DI GAVI BRIC SASSI,
ROBERTO SAROTTO, Piedmont, IT — 10 / 20 / 40

2018 GRÜNER VELTLINER, WAGRAM TERRASSEN,
JOSEF EHMOSE, AU — 42

2018 ALBARIÑO, IGREXARIO DE SAIAR,
Bodega Sucesores de Benito Santos, ES — 45

2019 SANCERRE LE CHÊNE DU ROY,
DOMAINE PIERRE GIRAULT, FR — 55

2018 PETIT CHABLIS,
DOMAINE SEBASTIEN DAMPT, FR — 57

STARTERS

Crispy baby artichokes,
romesco sauce — 8

Marinated summer tomatoes,
shallot, caperberries, ricotta,
garlic breadcrumbs — 11/16

Pork rillettes,
cornichons, mustard — 9

Steak tartare — 15/20

SIDES

Potato dauphinoise — 7

Buttered spinach — 4

Gem salad, mustard dressing — 5

Chips — 5

DESSERTS

Poached peaches,
pistachio, sesame,
raspberry sorbet — 8

Chocolate mousse,
cream — 8

Hazelnut & raspberry
frangipane cake,
crème fraîche — 8

ESPRESSO
MARTINI AFFOGATO
Vodka, espresso, Kahlua,
vanilla ice cream
12

COFFEES

Black coffees — 2.5

with milk — 3

with specialty milk — 3.5



D I N N E R
pto for Brunch

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Chicken chop schnitzel,
garlic butter,

fennel & tarragon remoulade — 18

Skate, bouillabaisse sauce — 29

Roast tomato galette,
crème fraîche, broad beans — 15

Caponata, farinata — 16
(add burrata — 7.5)

Rib eye, summer mushrooms — 34

Burger au jus, chips — 17.5

P R I X
F I X E

Any 3 courses for £25*

For 17:30 reservations

*£5 supplement
for Rib Eye

ACTION AGAINST HUNGER

You'll find a voluntary £1 added to your bill. Turn your love
for food into action against hunger

A 12.5% discretionary service charge will be added to your bill

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Prosecco, Triso,
Brut Spumante,
Masottina — 43

Champagne
Gaston Chiquet,
Brut Tradition,
Dizy — 15/75

Champagne Gaston
Chiquet Rosé 1er Cru,
Dizy — 80

TEAS

Earl Grey
English Breakfast 3.5
Chamomile
Lemon Verbena
Peppermint
Green
Fresh mint

SOFT
COCKTAILS

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

«SPICY LIMEADE» 500ml — 9
Lime, habanero chilli, agave, soda

B Redchurch Lager — 6

E Bethnal Pale Ale — 6

E Paradise Session IPA — 6

R Cidre Breton — 4

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2019 CORBIÈRES ROSÉ,
CHÂTEAU FONTARÈCHE,
Languedoc-Roussillon, FR — 8.25 / 16.5 / 33
2019 BIRD IN HAND, PINOT NOIR ROSE,
Adelaide Hills, AUS — 42.5
2019 MIRAVAL ROSÉ, JOLIE-PITT-PERRIN,
Côtes de Provence, FR — 750ml / Magnum 59 / 118

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2018 PIETAS OLD VINE CARIGNAN
Pays D'Hérault, FR — 7 / 14 / 28

2018 KRAAL BAY SYRAH / CINSULT,
Swartland, ZA — 29

2018 L'OUSTALET ROUGE,
La Famille Perrin, Rhône, FR — 9 / 18 / 36

2018 CLOS LA COUTALE MALBEC,
Cahors, FR — 36

2018 DE MARTINO, GALLARDÍA,
CINSULT, Itata Valley, CL — 45

2017 LEAP IN THE DARK PINOT NOIR,
Hawkes Bay, NZ — 45

2018 CHÂTEAU HAUT-GRELOT, Bordeaux, FR — 45

2016 VIÑA AMEZOLA CRIANZA
Bodegas Amezola de la Mora, Rioja, ES — 45

2014 JOSEPH SWAN VINEYARDS ZINFANDEL
MANCINI RANCH, Russian River, USA — 85

(*) 2015 MARSANNAY "ES CHEZOTS", Domaine
Jean Fournier, Burgundy, FR — 90