

COCKTAILS

«BLOODY MARY» — 8.5/30

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

«BELLINI» — 8.5/30

White peach or raspberry purée, Prosecco

«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

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

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

STARTERS

Crispy baby artichokes,
romesco sauce — 8

Marinated beetroot, ricotta,
walnut pistou — 10/15

Steak tartare — 15/20

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Chicken chop schnitzel,
garlic butter, fennel & tarragon
remoulade — 18

Burger au jus, chips — 17.5

Leek, mustard and cream
vol au vent, truffled hazelnuts — 18

Skate, brown butter,
lemon, capers — 29

SIDES

Gem salad, mustard dressing — 5

Potato dauphinoise — 7

Chips — 5

SHRIMPY'S
SPICY MARGARITA
500ml — 35

FROMAGE

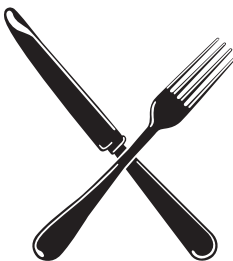
Brie, chutney, crackers — 10

COFFEES

Black coffees — 2.5

with milk — 3

specialty milk — 3.5



B R U N C H
pto for Dinner

French toast, bacon,
maple syrup — 14

Soft shell crab Benedict — 17
Shakshuka, red harissa, labneh — 14

Farinata, avocado,
rockets, capers, chilli oil — 14
(add poached egg — 1.5)

Crispy bacon Benedict — 14

Peach Melba
French toast — 12

DESSERTS

Chocolate mousse, cream — 8
Poached plums, pistachio, sesame,
raspberry sorbet — 8

Almond & marmalade cake,
clotted cream — 8

Peach Melba
French toast — 12

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Prosecco Frizzante,
La Jara, IT — 45

Crémant de Loire,
La Maison Neuve,
Guy Allion, Loire,
FR — 55

Champagne
Gratiot-Pilliere, Brut
Tradition — 15/75

Champagne Gaston
Chiquet Rosé 1er Cru,
Dizy — 80

BRUNCH
EXTRAS
— 4 each

Crispy bacon,
crushed avocado,
Boston baked beans,
spinach, sausage,
layered potatoes

TEAS

Earl Grey
Chamomile
English Breakfast
Peppermint
Green
Fresh mint
Lemon & ginger

3.5

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 TERRES CORTAL CINSULT ROSE,
Languedoc, FR — 7.5 / 15 / 30

2019 BIRD IN HAND, PINOT NOIR ROSE,
Adelaide Hills, AUS — 42.5

2019 MIRAVAL ROSÉ, JOLIE-PITT-PERRIN,
Côtes de Provence, FR — 59

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2018 AMPHORVM TINTO TEMPRANILLO
SYRAH, MUREDA, SP — 7.5 / 15 / 30

2019 NERO D'AVOLA, IL FOLLE,
Sicily, IT — 31

2019 PRIMITIVO, TERRE
DI MONTEUSA, Puglia, IT — 32.5

2019 MALBEC, CHATEAU
DU CEDRE, FR — 39

2018 CHÂTEAU HAUT-GRELOT,
Bordeaux, FR — 10/20/40

2018 PITCHFORK SHIRAZ,

Margaret River, Western Australia — 42

2018 FLEURIE, DOMAINE DE GRY SABLON — 50

2016 HARTENBERG WINE ESTATE

CABERNET SAUVIGNON, Stellenbosch, SA — 55

2019 BOB SHORT FOR KATE PINOT NOIR,

GLOVER FAMILY VINEYARDS,

Marlborough, NZ — 57.5

2015 PILIERS MAISON BLANCHE,

MONTAGNE ST EMILION, DESPAGNE RAPIN,

Bordeaux, FR — 60

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for food into action against hunger

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

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2019 VERDEJO, PASOS DE LA CAPULA,
SP — 7.5 / 15 / 30

2019 GRILLO, IL FOLLE, Sicily, IT — 33

2019 CHAPEAU MELON BLANC,
JÉRÉMIE HUCHET, Loire, FR — 35

2018 LOS TROS CHENIN BLANC, MARRAS,
Piekenierskloof, SA — 37.5

2019 VIOGNIER, FRENCH AMBUSH,
LANGUEDOC ROUSSILLON, FR — 37.5

2019 PITCHFORK SEMILLON
SAUVIGNON BLANC,

Margaret River, AU — 10 / 20 / 40

2019 GRÜNER VELTLINER FELIX,

WEINGUT WESZELI, AU — 52

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

2018 PETIT CHABLIS,

DOMAINE SEBASTIEN DAMPT, FR — 58