

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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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

STARTERS

Crispy baby artichokes,
romesco sauce — 8
Marinated beetroot, ricotta,
walnut pistou — 10/15
Pork rillettes,
cornichons, mustard — 9
Steak tartare — 15/20

SIDES

Potato dauphinoise — 7
Buttered spinach — 4
Gem salad, mustard dressing — 5
Chips — 5

DESSERTS

Almond & marmalade
cake, clotted cream — 8
Poached plums, pistachio,
sesame, raspberry sorbet — 8
Chocolate mousse,
cream — 8

FROMAGE

Brie, chutney,
crackers — 10

COFFEES

Black coffees — 2.5
with milk — 3
specialty milk — 3.5



D I N N E R
pto for Brunch

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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

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Half roast chicken, aioli,
jus, hispi cabbage — 19.5
Skate, brown butter, lemon, capers — 29
Leek, mustard and cream vol au vent,
truffled hazelnuts — 18
Roast celeriac, girolles, salsa verde,
garlic breadcrumbs — 17
Rib-eye, peppercorn sauce — 34
Burger au jus, chips — 17.5

TEAS

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

3.5

P R I X
F I X E
Any 2 courses for £21*,
any 3 courses for £25*
For 17:30 reservations

*£5 supplement
for Rib Eye

Tables rebooked
at 19:00

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

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 MONTELUSA, 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 GRAY 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