

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

«MEZQUITO» — 12.5

Tequila, Mezcal, red wine reduction,
orange juice, lemon, egg white

«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

Steak tartare — 15/20

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Roast cod, burnt butter,
lemon, capers — 25

Half roast, corn fed chicken,
mustard sauce,
oyster mushrooms — 20.5

Creamed leek,
whole grain mustard,
vol au vent — 18

Burger au jus, chips — 17.5

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Gem salad, mustard
dressing — 5

Squash gratin,
chestnut butter — 7.5

Chips — 5

SHRIMPY'S
SPICY MARGARITA
500ml — 35

SHRIMPY'S APRÈS-SKI
Tequila, coffee, cream,
habanero, nutmeg — 12

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

Soft shell crab Benedict — 17

French toast, pear, chocolate sauce — 12.5

Shakshuka, red harissa, labneh — 14

Bistrotheque Breakfast — 17

Sausage, crispy bacon, eggs any style,
layered potatoes, sourdough toast,
Boston baked beans

French toast, bacon, maple syrup — 14

Steak, fried eggs, chimichurri — 19.5

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

DESSERTS

Almond & marmalade cake,
clotted cream — 8

Poached plums, pistachio,
sesame, raspberry sorbet — 8

French toast, pear,
chocolate sauce — 12.5

Chocolate semifreddo,
brandy prunes — 8

TEAS

Earl Grey

Chamomile

English Breakfast

Peppermint

Green

Fresh mint

Lemon & ginger

3.5

P R I X
F I X E

Any 2 courses for £21*

For 17:30 reservations

*£5 supplement
for Rib Eye

Tables rebooked
at 19:00

THE CHIC HEN

Super TASTY, good quality roast CHICKEN delivered to your door,
every Thursday to Sunday, from 17:30 to 21:00.

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

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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

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

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