

COCKTAILS

«BLOODY MARY» — 9/30

«SHRIMPY'S SPICY MARGARITA» — 10/35
Tequila, lime juice, agave,
habanero chilli

«BELLINI» — 10/30

White peach or raspberry purée, Prosecco

«PEACH WHISKEY SMASH» — 10/35
Bourbon, red peach, mint,
peach bitters, fresh mint, citrus

«POMEGRANATE COSMO» — 10
Vodka, citrus,
pomegranate & raspberry grenadine

«TWINKLE TOES» — 14
Vodka, elderflower,
Prosecco, grapefruit oil

«CATALINA COLLINS» — 12
Mezcal, grapefruit, lemon, soda

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

STARTERS

Steak tartare — 15

Aubergine caponata, golden
raisins, crispy polenta — 12/16

Crispy, fried artichokes,
salsa verde — 12

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1/2 DOZEN
OYSTERS — 18

Confit duck, fennel
& cornichon remoulade — 25

Roast cod, romesco sauce,
angel hair chilli,
crispy garlic — 25

Marinated tomatoes,
olive tapenade,
crispy briki pastry — 15
(add burrata — 7.5)

Burger au jus — 15

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Potato & sage gratin — 7

Gem salad, mustard dressing — 5

Crispy new potatoes, aioli — 6

Buttered spinach — 5



B R U N C H
pto for Dinner

Soft shell crab Benedict — 17

Bistrotheque Breakfast — 17.5
Sausage, crispy bacon, eggs any style,
layered potatoes, sourdough toast,
Boston baked beans

French toast with raspberries, cream — 12

Farinata, avocado, chilli,
crispy chickpeas, vegan aioli — 14

Creamed corn, baked eggs,
green sauce — 14

Chilaquiles — 16

French toast with bacon,
maple syrup — 14

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

Champagne
Gratiot-Pilliere, Brut
Tradition — 16/90

Champagne
Gratiot-Pillière
Rose — 105

BRUNCH
EXTRAS
— 4

Crispy bacon,
Crushed avocado,
Boston baked beans,
Layer potatoes,
Sausage

DESSERTS

Hazelnut & raspberry cake,
Crème Chantilly — 9

Chocolate mousse, brandy
caramel, crème fraîche — 8

Marinated pineapple
carpaccio, coconut sorbet,
crispy coconut — 8

TEAS

Earl Grey
Chamomile
English Breakfast
Peppermint
Green
Fresh mint
Lemon & ginger
3.5

THE CHIC HEN

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

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 — 6

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2019 TERRES CORTAL CINSULT ROSE,
Languedoc, FR — 7.5 / 15 / 30

2020 BIRD IN HAND, PINOT NOIR ROSE,
Adelaide Hills, AUS — 45

2020 MIRAVAL ROSÉ, JOLIE-PITT-PERRIN,
Côtes de Provence, FR — 60

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

2019 PRIMITIVO, TERRE

DI MONTELUSA, Puglia, IT — 31

2019 NERO D'AVOLA, IL FOLLE,
Sicily, IT — 32

2019 H-HERO ROSSO,

LA CANTINA PIZZOLATO, Veneto, IT — 35

2018 CHÂTEAU HAUT-GRELOT,

Bordeaux, FR — 10/20/39

2018 PITCHFORK SHIRAZ,

Margaret River, Western Australia — 42

2018 CAHORS CÈDRE HERITAGE MALBEC,

CHÂTEAU DU CÈDRE, FR — 43

2019 FLEURIE, DOMAINE DE GRY SABLON — 50

2017 HARTENBERG WINE ESTATE

CABERNET SAUVIGNON, Stellenbosch, SA — 55

2020 BOB SHORT FOR KATE PINOT NOIR,

GLOVER FAMILY VINEYARDS,

Marlborough, NZ — 56

2016 PILIERS MAISON BLANCHE,

MONTAGNE ST EMILION,

DESPAGNE RAPIN, Bordeaux, FR — 65

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2020 VERDEJO, PASOS

DE LA CAPULA, SP — 7.5 / 15 / 30

2019 GRILLO, IL FOLLE, Sicily, IT — 33

2020 CHAPEAU MELON BLANC,

JÉRÉMIE HUCHET, Loire, FR — 35

2020 PICPOUL DE PINET, DOM DE

GUILLEMARINE, FR — 37

2019 VIOGNIER, FRENCH AMBUSH,

LANGUEDOC ROUSSILLON, FR — 37

2019 PITCHFORK SEMILLON

SAUVIGNON BLANC,

Margaret River, AU — 10 / 20 / 40

2019 GRÜNER VELTLINER FELIX,

WEINGUT WESZELI, AU — 52

2020 SANCERRE LE CHÈNE DU ROY,

DOMAINE PIERRE GIRAULT, FR — 57

2018 PETIT CHABLIS,

DOMAINE SEBASTIEN DAMPT, FR — 58

2016 PLA NERTHE BLANC

CÔTES-DU-RHÔNE VILLAGES,

CHÂTEAU LA NERTHE, FR — 65

FROMAGE

Brie, fruit cheese, baguette — 10

COFFEE

Black coffee — 2.5

with milk — 3

specialty milk — 3.5

ESPRESSO MARTINI — 10

Vodka, coffee, Kalhua

SHRIMPY'S
SGROPPINO — 13
Prosecco, tequila, Hackney
Gelato raspberry sorbet, lime,
agave, habanero

P R I X
F I X E

Any 2 courses for £21*

For 17:30 reservations
(Sat only)

*£10 supplement
for Rib Eye

Tables rebooked
at 19:00