

The Cockatoo



BISTRO

DINNER MENU

THE COCKATOOS

Here to ruffle some feathers through the mediums of song, dance and lols

Starring

**Jonbenet
Blonde,
Margo
& Mahatma**

Featuring Robyn on piano

19:30

00:00

**Friday
22nd & Saturday
23rd October**

**£12 in advance*,
dinner & drinks billed
on the night**

THE QUEUE

COCKTAILS

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

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

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

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

«WINE TIME» — 12
Red wine reduction, gin, white
vermouth, lemon, Prosecco

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

WHITE

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 — 39
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 CHÊNE 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

PRIX FIXE

21 for any 2 courses*

For 17:30 reservations (Sat only)
Tables rebooked at 19:00

F Crémant de Loire, La Maison Neuve,
I Guy Allion, Loire, FR — 55
Z Z Champagne Gratiot-Pilliere,
Brut Tradition — 16/90
Champagne Gratiot-Pillière
Rose — 105

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2019 TERRES CORTAL CINSAULT 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

B Redchurch Lager — 6
E Bethnal Pale Ale — 6
E Paradise Session IPA — 6
R Cidre Breton — 6

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2018 AMPHORVM TINTO TEMPRANILLO
SYRAH, MUREDA, SP — 7.5 / 15 / 30
2019 PRIMITIVO, TERRE
DI MONTEUSA, 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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Espresso/macchiato — 2.5
Any other coffee — 2.9

Glass of
CHAMPAGNE
— 16

SOFT COCKTAILS

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

«SPICY LIMEADE» — 6
Lime, habanero chilli,
agave, soda

1/2
DOZEN
OYSTERS
21

SIDES

Potato & sage gratin — 8
Gem salad, mustard dressing — 5
Crispy potatoes, aioli — 6.5
Fennel & herb slaw — 6

FROMAGE

Fromage, fruit cheese,
crackers — 10

TEA

English Breakfast — 3.5
Earl Grey — 3.5
Chamomile — 3.5
Peppermint — 3.5
Green — 3.5
Fresh mint — 2.25
Lemon Verbena — 3.5

STARTERS

Marinated beetroot,
walnut pistou — 12/16
(add goats cheese — 5)

Leeks vinaigrette,
toasted hazelnuts — 10

Smoked trout, tartar sauce,
watercress — 12

Steak tartare — 15/20



MAINS

Chicken chop schnitzel,
garlic butter — 18

Mushroom bourguignon pie — 26

Confit duck, lentils, salsa verde — 26

Grilled cauliflower, romesco sauce — 18

Lemon sole (on the bone),
brown shrimp,
saffron mayonnaise — 32

Burger au jus — 16

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

PUDDINGS

Walnut, orange, honey cake,
chantilly cream — 9

Chocolate mousse, cream,
brandy prunes — 8

Marinated pineapple
carpaccio, coconut sorbet,
crispy coconut — 9

FOOD ALLERGIES AND INTORLERANCES

Before ordering please speak to our
staff about your requirements

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