

**Saturday  
11th December**

**£7 in  
advance\***



**19:30**

**00:00**

**Starring  
MARGO**

## **MARGO WITHOUT A 'T'**

**A full octanine live music  
cabaret with contemporary  
queer bite starring Margo**

**\*Dinner and drinks billed on the night**

# BISTR

# OTHEE

BRUNCH MENU

# AND

## COCKTAILS

- «BLOODY MARY» — 9  
 «BELLINI» — 10  
 White peach or raspberry purée, Prosecco
- «TOOTSIE TRADE» — 12  
 Mezcal, apple juice, lemon juice, brown sugar
- «CRACKBERRY SMASH» — 12  
 Bourbon, crème de cassis, supasawa
- «DOLLY DISH» — 10  
 Vodka, elderflower cordial, plum bitters
- «POMEGRANATE COSMO» — 10  
 Vodka, citrus, pomegranate & raspberry grenadine
- «WINE TIME» — 10  
 Red wine reduction, gin, white vermouth, lemon, soda
- «WINE TIME SBAGLIATO» — 12  
 Swap gin for Prosecco
- «RHUBARBIE» — 11  
 Campari, rhubarb syrup, Prosecco

## WHITE

- 2020 VERDEJO, PASOS DE LA CAPULA, SP — 7.5 / 15 / 30
- 2020 GRILLO, IL FOLLE, Sicily, IT — 33
- 2020 CHAPEAU MELON BLANC, JÉRÉMIE HUCHET, Loire, FR — 35
- 2021 LOS TROS CHENIN BLANC, MARRAS, PIEKENIERSKLOOF, SA — 37
- 2020 VIOGNIER, FRENCH AMBUSH, LANGUEDOC ROUSSILLON, FR — 37
- 2020 PICPOUL DE PINET, DOM DE GUILLEMARINE, FR — 39
- 2020 PITCHFORK SEMILLON SAUVIGNON BLANC, Margaret River, AU — 10 / 20 / 40
- 2020 GRÜNER VELTLINER FELIX, WEINGUT WESZELI, AU — 52
- 2018 MENETOU-SALON MOROGUES, DOMAINE PELLÉ, FR — 58
- 2019 CHABLIS, DOMAINE DU COLOMBIER, FR — 60
- 2020 LA 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 2019 Crémant de Loire, La Maison Neuve, Guy Allion, Loire, FR — 55
- Z Z Champagne Gratiot-Pilliere, Brut Tradition — 16/90
- Champagne Gratiot-Pillière Rose — 105

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- 2020 PASOS DE LA CAPULA, TEMPRANILLO ROSE, SP — 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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- 2020 AMPHORVM TINTO TEMPRANILLO SYRAH, MUREDA, SP — 7.5 / 15 / 30
- 2020 PRIMITIVO, TERRE DI MONTEUSA, Puglia, IT — 31
- 2020 NERO D'AVOLA, IL FOLLE, Sicily, IT — 32
- NV 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

1/2

## DOZEN OYSTERS

21

Glass of  
CHAMPAGNE  
— 16

SHRIMPY'S  
CRYSTAL  
MARGARITA  
— 10

Tequila, supasawa,  
agave, Habanero  
Dash

SIDEs

- Crispy bacon — 4  
 Guacamole — 4  
 Potato & sage gratin — 8  
 Fennel slaw — 6  
 Crispy new potatoes, aioli — 6.5

## FROMAGE

1924, 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



## BRUNCH

### Bistrotheque Breakfast — 18

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

Butternut squash, black bean & green  
tomatillo enchilada — 16

Totopos, red salsa, green salsa, sour cream,  
lime pickled red onions, coriander, fried eggs — 16  
(add Boston bacon beans — 4)

Chicken chop schnitzel, garlic butter — 18

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

French toast with bacon, maple syrup — 16

Pancakes, crispy duck, sriracha,  
candied chilli peanuts — 19  
(add fried egg — 1.5)

Mushroom ragu on fried bread — 16  
(add fried egg — 1.5)

Soft shell crab Benedict — 19

Steak tartare — 20

## SWEET

French toast, peach melba,  
cream, toasted almonds — 14

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

## SOFT COCKTAILS

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

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

Follow us on Instagram @bistrotheque

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