

**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**

# BISTRO

DINNER MENU

# THE QUE

## COCKTAILS

- «CRACKBERRY SMASH» — 12  
Bourbon, crème de cassis, supasawa
- «DOLLY DISH» — 10  
Vodka, elderflower cordial, plum bitters
- «TOOTSIE TRADE» — 12  
Mezcal, apple juice, lemon juice, brown sugar
- «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
- «SHRIMPY'S CRYSTAL RITA» — 10  
Tequila, supasawa, agave, Habanero Dash, tajin rim
- «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

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

SIDE

- 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 rillettes, capers, watercress, rye crackers — 14
- Steak tartare — 15/20



## MAINS

- Chicken chop schnitzel, garlic butter — 18
- Mushroom bourguignon pie — 26
- Confit duck, lentils, salsa verde, aioli — 26
- Spiced roast cauliflower, vegan aioli, crispy chickpeas — 16
- Lemon sole (on the bone), brown shrimp, saffron mayonnaise — 32
- Burger au jus — 16

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

Follow us on Instagram  
@bistrotheque

## 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