

19:30
- 00:00

JONNY, FI & RUDI AT THE COCKATOO

£15
cover
charge

18, 19,
25, 26 Feb
4, 5, 11,
12 Mar

Drag supremo Jonny Woo teams up
with pianist & singer Rudi Douglas
and vocalist Fi McCluskey to sing
an uplifting song book

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, 25 for any 3*
For 18:00 reservations only (Thu-Sat)
Tables rebooked at 19:30
*£5 supplement for any main over £25

- 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, FR — 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 — 3

Glass of
CHAMPAGNE
— 16

1/2
DOZEN
OYSTERS
24

SOFT COCKTAILS

- «SHISO MOJITO» — 6
Apple juice, shiso leaves, cucumber, citrus, soda
- «SPICY LIMEADE» — 6
Lime, habanero chilli, agave, soda

CHICKEN

- Crunchy chicken schnitzel, garlic butter — 19
- Half Peruvian spiced chicken, green sauce — 19 (30 mins)
- Half roast chicken, jus, aioli — 20 (30 mins)

SIDE

- Crispy new potatoes, aioli — 7
- Gem salad, mustard dressing — 6
- Spicy vinegar slaw — 4
- Humita (creamed corn) — 8

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

STARTERS

- Marinated beetroot, walnut pistou — 10
(add goats cheese — 6)
- Leeks vinaigrette, toasted hazelnuts — 10
- Smoked trout rillettes, capers, watercress, rye crackers — 14
- Steak tartare — 17/23



MAINS

- Mushroom bourguignon pie — 23
- Confit duck, fennel & cornichon remoulade — 29
- Spiced roast cauliflower, crispy chickpeas, vegan aioli — 17
- Skate wing, shrimp, burnt butter — 32
- Pork chop, rosemary onions, herb dressing, pea shoots — 27
- Butternut squash, black bean & green tomatillo enchilada — 16
- Burger au jus — 16

Follow us on Instagram @bistrotheque

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

PUDDINGS

- Banoffee pie — 8
- Chocolate mousse, cream, brandy prunes — 8
- Marinated pineapple carpaccio, coconut sorbet, crispy coconut — 9

FOOD ALLERGIES AND INTOLERANCES

Before ordering please ask your waiter about your requirements

A 15% discretionary service charge will be added to your bill