

C
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M A S
E V E

CHRISTMAS EVE
Brunch 11:00-16:00
Dinner in The Cockatoo:
Details TBC

C H R
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CHRISTMAS DAY
Lunch 13:00 (Fixed Menu)

*Online bookings open 4 weeks prior except
Christmas Day, which is available to book now

B O X
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D A Y

BOXING DAY, 27, 28 DEC
Closed

29, 30 DEC
Dinner 18:00-23:30

N Y E

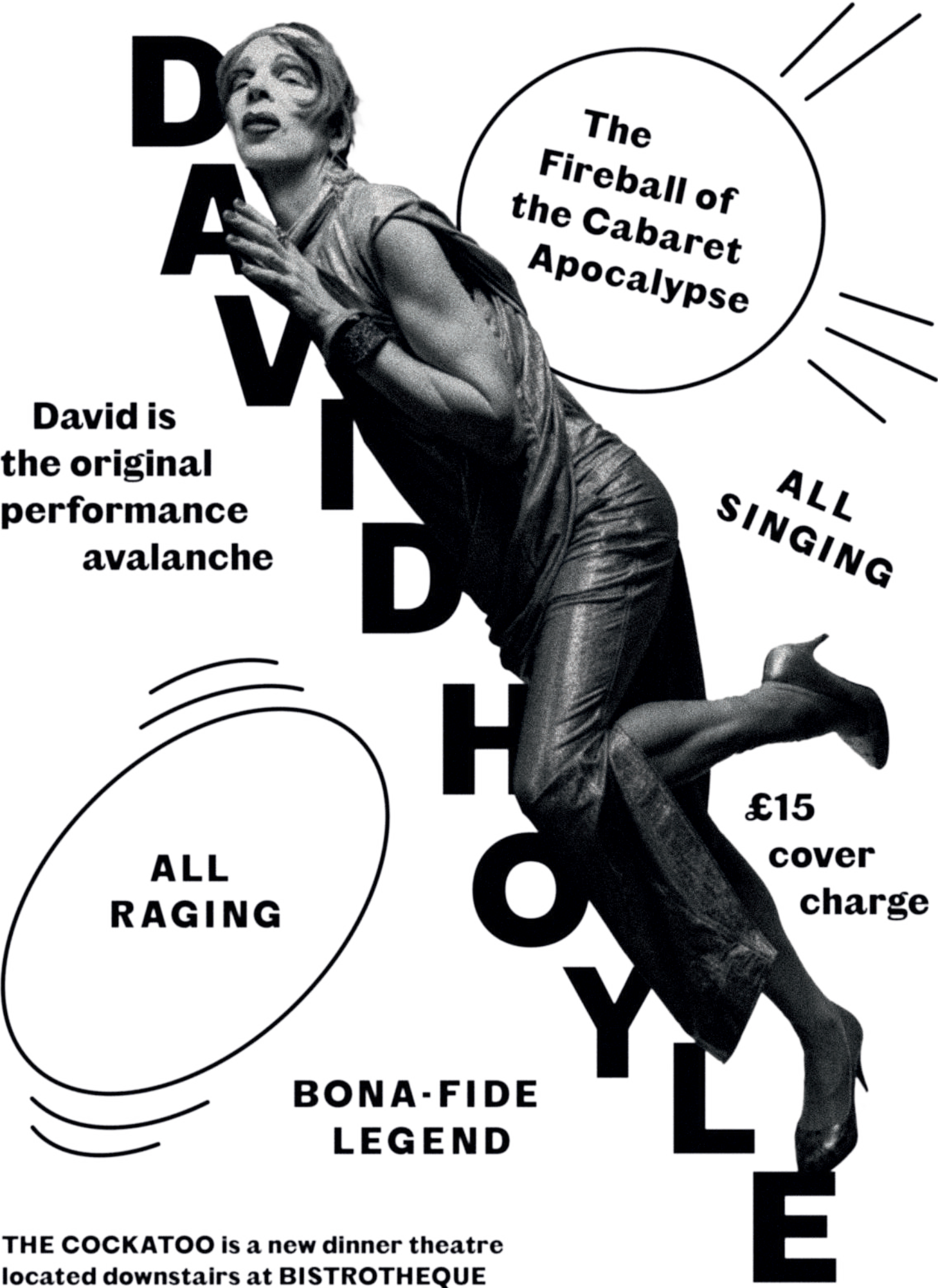
&
A F T
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31 NYE

Brunch 11:00-16:00
Early Dinner 18:00-19:30
(Fixed Menu)
NYE Dinner 21:00-01:00
(Fixed Menu)

1 JAN
Brunch 11:00-16:00

DEC 17th / 19:30 – 00:00 | 18th / 14:30 – 19:00



BISTRO

DINNER MENU

THEQUE

COCKTAILS

«PEAR WHISKEY SMASH» — 13
Jameson, pear, honey, cinnamon, lemon

«DOLLY DISH» — 12
Vodka, elderflower cordial, plum bitters

«TOOTSIE TRADE» — 12
Mezcal, apple juice, lemon juice, brown sugar

«ZHOOSHY MARGARITA » — 12
Tequila, lime, passion fruit, passoa, tajin rim

«POMEGRANATE COSMO» — 12
Vodka, citrus, pomegranate & raspberry grenadine

«PALONE-OMI» — 12
Mezcal, tequila, lime, mint

«RHUBARBIE» — 12
Campari, rhubarb syrup, Prosecco

«SHRIMPY’S CRYSTAL RITA» — 12
Tequila, Supasawa, agave, habanero dash, tajin rim

«BOLD HOOFER» — 12
Vodka, red wine reduction, grapefruit, lime, mint

WHITE

2020 VERDEJO — 7.5 / 15 / 30
Pasos de la capula, SP

2020 GRILLO — 33
Il Folle , Sicily, IT

2020 MUSCADET — 36
‘Chapeau Melon’ Jérémie Huchet, Loire, FR

2021 CHENIN BLANC — 37
‘Los Tros’ Marras, Piekenierskloof, SA

2021 SAUVIGNON BLANC — 38
Baleia Wines, W Cape, SA

2020 VIOGNIER — 38
French Ambush,Languedoc Roussillon, FR

2020 PICPOUL DE PINET — 39
Dom de Guillemarine, FR

2020 SEMILLON /
SAUVIGNON BLANC — 11 / 22 / 44
Pitchfork Margaret River, AU

2021 LES GARRIGUES BLANC — 45
Ch de Lascaux, Languedoc-Roussillon

2020 GRÜNER VELTLINER — 52
‘Felix’, Weingut Weszeli, AU

2020 PETIT CHABLIS — 58
Domaine Sébastien Damp, FR

2019 BOURGOGNE BLANC — 65
Aline Beauné, FR

Espresso/ macchiato — 2.5
Any other coffee — 3.5

2019 CRÉMANT DE LOIRE — 55
Domaine Vaublins, FR

2020 COL FONDO, Mongardo, Veneto, IT — 55

CHAMPAGNE, Gratiot-Pilliere, Brut Tradition — 16/90

CHAMPAGNE, Gratiot-Pillière Rose — 105

2021 COTES DE PROVENCE — 12 / 25 / 49
Tomares Ballus Rosé, Château Aspras, FR

2021 MIRAVAL ROSÉ — 69
Jolie-Pitt-Perrin,Côtes de Provence, FR

B Redchurch Lager — 6

E Bethnal Pale Ale — 6

E Paradise Session IPA — 6

R Cidre Breton — 6

2021 TEMPRANILLO SYRAH — 7.5 / 15 / 30
Amphorvm Tinto, Mureda, SP

2020 NERO D’AVOLA — 34
Il Folle Sicily, IT

2021 BORDEAUX — 10/20/40
Château Haut-Grelot, FR

2021 BARDOLINO — 42
Monte del Fra, IT

2021 SHIRAZ — 43
Pitchfork Margaret River, WA

2021 BEAUJOLIAS-VILLAGES — 44
Dom. Alexandre Burgaud, FR

2020 MONASTRELL — 45
Parajes del Valle, Jumilla, SP

2019 MERLOT TERRE NOBILL — 45
De Sefani, Veneto, IT

2018 CABERNET SAUVIGNON — 55
Hartenberg Wine Estate Stellenbosch, SA

2020 PINOT NOIR — 64
BOB Short for Kate Glover Family Vineyards, Marlborough, NZ

2018 ST EMILION — 68
Piliers Maison Blanche, Montagne, Despagne Rapin, Bordeaux, FR

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Glass of
CHAMPAGNE
— 16

1/2
DOZEN
OYSTERS
24

STARTERS

Twice baked souffle picada — 16

Grilled beetroot, kalamata olives, grapes, pistachio, parsley oil — 13
(add burrata — 10)

Cured sea trout, sauce vierge, radish — 16

Steak tartare — 19

VEGETABLES

Spiced roast cauliflower, crispy chickpeas, vegan aioli — 18

Mushroom bourguignon pie — 25

Humita, crispy corn, basil — 11

Celery, lovage, kohlrabi, chilli — 9
(add Tomme — 6)

Potato dauphinoise — 9

Chips — 7.5

Gem salad, lemon dressing — 6.5

FROMAGE

1924, fruit cheese, crackers — 13

TEA

English Breakfast — 3.5

Earl Grey — 3.5

Moroccan mint — 3.5

Green — 3.5

Fresh mint — 2.25

Lemon Verbena — 3.5

Lemon and ginger 3.5



SOFT
COCKTAILS

«BONA BEETS» — 6
Beetroot, raspberries, tonic

«DOLLY EEK» — 6
Fresh ginger water, lemon, apple juice, ginger ale

«PEARADE» — 6
Pear, lemon, soda

MEAT,
FISH & FOWL

Half Peruvian spiced chicken, green sauce — 22 (30 mins)

Half roast chicken, jus, aioli — 22 (30 mins)

Confit duck, fennel & cornichon remoulade — 34

Fillet steak, sage crumb, horseradish — 58

Bouillabaisse, rouille — 39

Burger au jus — 19

Steak tartare — 24

FORTUNI
JUBES — 12
Brandy, cherry, lemon,brown sugar, egg white

PUDDINGS

Walnut & orange cake, apricot cream, candied walnuts, honey — 10

Chocolate mousse, cream, brandy prunes — 10

Pear almond & walnut crumble, warmed spiced vegan cream — 12

SHRIMPY’S AFFOGATO — 15
Tequila, espresso, walnut bitters, hazelnut &chocolate ice cream

FOOD ALLERGIES AND INTOLERANCES

Please inform your waiter of any allergies prior to ordering.
We are unable to guarantee against traces.

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

Follow us on Instagram @bistrotheque



THE COCKATOO is a new dinner theatre located downstairs at BISTROTHERQUE