

COCKTAILS

«BLOODY MARY» — 9/30

«PEACH WHISKEY SMASH» — 10/35

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

«NEVER-NEVER» — 9

Gin, sloe gin, fig, mure, citrus, soda

«SHRIMPY'S SPICY

MARGARITA» — 10/35

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)

*£10 supplement for Rib Eye

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 CINSULT 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 MONTELUSA, 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,

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Espresso / macchiato — 2.5

Any other coffee — 2.9

SOFT COCKTAILS

«SHISO MOJITO» — 6

Apple juice, shiso leaves,
cucumber, citrus, soda

«SPICY LIMEADE» 500ml — 9

Lime, habanero chilli,
agave, soda

Glass of
CHAMPAGNE
— 16

MAINS

Confit duck, fennel &
cornichon remoulade — 25

Marinated tomatoes,
olive tapenade,
crispy brik pastry — 15
(add burrata — 7.5)

Braised white beans,
wild mushrooms,
summer truffles, parsley
breadcrumbs — 23

Roast cod, romesco sauce,
angel hair chilli, crispy garlic — 25

Burger au jus — 15

Rib-eye, garlic butter — 36

Steak tartare — 20

FROMAGE

Brie, fruit cheese,
baguette — 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

Crispy, fried artichokes,
salsa verde — 12

Baked goats cheese,
peas shoots,
honey dressing — 10

Aubergine caponata,
golden raisins,
crispy polenta — 12/16

Cured trout, horseradish cream,
parsley breadcrumbs — 12

Steak tartare — 15

1 / 2
DOZEN
OYSTERS
19

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

SIDEs

Potato & sage gratin — 7

Buttered spinach — 5

Gem salad, mustard dressing — 5

Crispy new potatoes, aioli — 6

PUDDINGS

Hazelnut & raspberry cake,
Crème Chantilly — 9

Chocolate mousse, brandy
caramel, crème fraîche — 8

Marinated pineapple
carpaccio, coconut sorbet,
crispy coconut — 8

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