



Super TASTY
roast CHICKEN
delivered to
your door, every
THURSDAY to
SUNDAY evening.

THE CHIC HEN
by Bistrottheque

gimmechicken.com

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AND

COCKTAILS

- «BLOODY MARY» — 9
 «BELLINI» — 10
 White peach or raspberry purée, Prosecco
- «PEACH WHISKEY SMASH» — 10
 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
- «SHRIMPY'S SPICY
 MARGARITA» — 10
 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 CINSAULT 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 MONTEUSA, 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,
 Bordeaux, FR — 65

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- Espresso/macchiato — 2.5
 Any other coffee — 2.9

STARTERS

- Aubergine caponata,
 golden raisins,
 crispy polenta — 12/16
- Crispy, fried artichokes,
 romesco sauce — 12
- Steak tartare — 15

1/2

DOZEN OYSTERS

21

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

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- Confit duck, puy lentils,
 green sauce — 26
- Roast cod, romesco sauce,
 angel hair chilli,
 crispy garlic — 25
- Confit celeriac,
 almond, crispy garlic,
 watercress — 17.5
- Burger au jus — 15
- Steak tartare — 20

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



SOFT COCKTAILS

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

BRUNCH EXTRAS — 4

- Crispy bacon,
 Crushed avocado,
 Boston bacon beans,
 Layer potatoes,
 Sausage

BRUNCH

Bistrotheque Breakfast — 17.5

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

- French toast with raspberries, cream — 12
 Creamed corn, baked eggs, green sauce — 14

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

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

- Soft shell crab Benedict — 18

- French toast with bacon,
 maple syrup — 14

PUDDINGS

- Walnut, orange, honey cake,
 chantilly cream — 9

- Chocolate mousse, brandy
 caramel, crème fraîche — 8

- Marinated pineapple
 carpaccio, coconut sorbet,
 crispy coconut — 8

Follow us on Instagram @bistrotheque

SIDES

- Potato & sage gratin — 7
 Buttered hispi cabbage — 5
 Gem salad,
 mustard dressing — 5
 Crispy new potatoes,
 aioli — 6.5

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