

The Cockatoo



THE COCKATOOS

Here to ruffle some feathers through the mediums of song, dance and lols

Starring
Jonbenet
Blonde,
Margo
& Mahatma

Featuring Robyn on piano
19:30

Friday
22nd & Saturday
23rd October

00:00
£12 in advance*,
dinner & drinks billed
on the night

BISTR

OUTHER

BRUNCH MENU

AND

COCKTAILS

- «BLOODY MARY» — 9
White peach or raspberry purée, Prosecco
- «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
- «WINE TIME» — 12
Red wine reduction, gin, white vermouth, lemon, Prosecco

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)
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

1/2

DOZEN OYSTERS

21

Glass of
CHAMPAGNE
— 16

SHRIMPY'S
SPICY
MARGARITA
— 10

Tequila,
lime juice, agave,
habanero chilli

SIDES

- Crispy bacon — 4
Guacamole — 4
Potato & sage gratin — 8
Fennel slaw — 6
Crispy new potatoes, aioli — 6.5

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



BRUNCH

Bistrotheque Breakfast — 18

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

Creamed corn, baked eggs, green sauce — 16

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

Chicken chop schnitzel, garlic butter — 18

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

French toast with bacon, maple syrup — 16

Pancakes, crispy duck, sriracha,
candied chilli peanuts — 19
(add fried egg — 1.5)

Mushroom ragu on toast — 16
(add fried egg — 1.5)

Soft shell crab Benedict — 19

Steak tartare — 20

SWEET

French toast, peach melba,
cream, toasted almonds — 14

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

SOFT COCKTAILS

«SHISO MOJITO» — 6
Apple juice, shiso leaves,
cucumber, citrus, soda

«SPICY LIMEADE» — 6
Lime, habanero chilli,
agave, soda

Follow us on Instagram @bistrotheque

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