

**SURPRISE BY
A MAN TO PET**

**JAN
FRI
21st
28th**

**19:30
—
00:00**



**The Greek sensation will be cooking
things up and trying things out,
all in preparation for a future run
at THE COCKATOO**

**FEB
FRI
4th
11th
SAT
12th**

**£12
cover
charge**

BISTR

OTHEE

BRUNCH MENU

ENO

COCKTAILS

- «BLOODY MARY» — 9
 «BELLINI» — 10
 White peach or raspberry purée, Prosecco
- «TOOTSIE TRADE» — 12
 Mezcal, apple juice, lemon juice, brown sugar
- «CRACKBERRY SMASH» — 12
 Bourbon, crème de cassis, supasawa
- «DOLLY DISH» — 10
 Vodka, elderflower cordial, plum bitters
- «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
- «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 MONTELUSA, 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 — 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

24

Glass of
CHAMPAGNE
— 16

- SHRIMPY'S
CRYSTAL RITA — 10
- Tequila, supasawa, agave, Habanero Dash

CHICKEN

- Crunchy chicken schnitzel, garlic butter — 18
- Half Peruvian spiced chicken, green sauce — 18 (30 mins)
- Half roast chicken, jus, aioli — 19 (30 mins)

EXTRAS

- Crispy bacon, Guacamole, Sausage, Layer potatoes, Boston beans — 4
- Sourdough toast, butter — 3

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

- Bistrotheque Breakfast — 19**
 Sausage, crispy bacon, eggs any style, layered potatoes, sourdough toast, Boston baked beans

- French toast, bacon, maple syrup — 16

- Butternut squash, black bean & green tomatillo enchilada — 16

- Farinata, avocado, chilli, crispy chickpeas, vegan aioli — 16
 (add a poached egg — 1.5)

- Mushroom ragu, fried bread — 16

- French toast, peach Melba, cream, toasted almonds — 14

- Soft shell crab Benedict — 19

- Chilaquiles — 16
 (add pulled chicken — 5)

- Steak tartare — 20

Follow us on Instagram @bistrotheque

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

FROMAGE

- 1924, fruit cheese, crackers — 10

SWEET

- Banoffee pie — 8
- French toast, peach Melba, cream, toasted almonds — 14
- Chocolate mousse, cream, brandy prunes — 8
- Marinated pineapple carpaccio, coconut sorbet, crispy coconut — 8

FOOD ALLERGIES AND INTORLERANCES

Before ordering please ask your waiter about your requirements

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