



SUMMER EVENTS

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BISTRO THEQUE



Weddings & wakes, discos & dos, press launches
& party dinners. From something intimate in the
Loading Bay to a razzzy whole building exclusive
we are here for them all.

To find out more drop Jenny
a line via

events@bistrotheque.com



Starring
A Man To Pet
& Guests

Curtain



£15
cover
charge

SEP
17, 23, 24, 30
OCT
1, 7, 8, 14, 15,
21, 22, 29

Du

All is not what
was planned
in the A Man To Pet's
Cirque du Catastrophe.

catastrophe



19:30
till
00:00

THE COCKATOO serving dinner then
performance, downstairs at BISTROTUEQUE.

BISTRO

DINNER MENU

THEQUE

COCKTAILS

- «WATERMELON SMASH» — 12
Jameson, watermelon, 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
- «SHRIMPY’S SCROPPINO » — 15
Prosecco, tequila, Hackney Gelato
raspberry sorbet, lime, agave, habanero

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
- 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
- 2020 GRÜNER VELTLINER — 52
‘Felix’, Weingut Weszeli, AU
- 2020 PETIT CHABLIS — 58
Domaine Sébastien Damppt, FR
- 2021 SANCERRE — 62
Chene du Roy, Girault, 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 — 57
CHAMPAGNE, Gratiot-Pilliere, Brut Tradition — 16/90
- CHAMPAGNE, Gratiot-Pillière Rose — 105

- 2020 TEMPRANILLO ROSÉ — 30
Pasos de la Capula, SP
- 2020 COTES DE PROVENCE — 11.5 / 24 / 48
Tomares Ballus Rosé, Château Aspras, FR
- 2020 MIRAVAL ROSÉ — 65
Jolie-Pitt-Perrin,Côtes de Provence, FR

- Redchurch Lager — 6
- Bethnal Pale Ale — 6
- Paradise Session IPA — 6
- Cidre Breton — 6

- 2020 TEMPRANILLO SYRAH — 7.5 / 15 / 30
Amphorym Tinto, Mureda, SP
- 2020 NERO D’AVOLA — 33
Il Folle Sicily, IT
- 2020 PRIMITIVO — 34
Terre Di Montelusa, Puglia, IT
- 2018 BORDEAUX — 10/20/39
Château Haut-Grelot, FR
- 2018 SHIRAZ — 42
Pitchfork Margaret River, WA
- 2018 CAHORS — 43
Cèdre Heritage Malbec, Château du Cèdre, FR
- 2020 MONASTRELL — 44
Parajes del Valle, Jumilla, SP
- 2019 MERLOT TERRE NOBILL — 44
De Sefani, Veneto, IT
- 2020 FLEURIE — 52
Domaine de Gry Sablon, FR
- 2018 CABERNET SAUVIGNON — 55
Hartenberg Wine Estate Stellenbosch, SA
- 2020 PINOT NOIR — 65
BOB Short for Kate Glover Family
· Vineyards, Marlborough, NZ
- 2018 ST EMILION — 65
Piliers Maison Blanche, Montagne, Despagne Rapin, Bordeaux, FR

Glass of CHAMPAGNE — 16

1/2 DOZEN OYSTERS 24

STARTERS

- Twice baked souffle, goats cheese, peas — 15
(add black truffle — 7)
- Marinated tomatoes, shallot, caperberries, basil — 12
(add burrata — 9)
- Cured sea trout, sauce vierge — 13
- Steak tartare — 18

VEGETABLES

- Spiced roast cauliflower, crispy chickpeas, vegan aioli — 18
- Braised white beans, wild mushrooms, parsley breadcrumbs — 22
(add summer truffle — 10)
- Humita, crispy corn, basil — 10
- Celery, lovage, kohlrabi, chilli — 8
(add Tomme — 6)
- Potato dauphinoise — 9
- Chips — 7.5
- Gem salad, lemon dressing — 6

FROMAGE

1924, fruit cheese, crackers — 12.5

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

- «WATERMELONADE» — 7
Watermelon, lemon, soda
- «BONA BEETS» — 6
Beetroot, raspberries, tonic
- «DOLLY EEK» — 6
Fresh ginger water, lemon, apple juice, ginger ale

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 — 32
- Bouillabaisse, rouille — 36
- Pork chop, roscoff onions, herb dressing, pea shoots — 27
- Burger au jus — 18
- Steak tartare — 24

ESPRESSO MARTINI — 12

PUDDINGS

- Banoffee pie — 9
- Chocolate mousse, cream, brandy prunes — 9
- Baked mango, crispy coconut, vegan cream, rum — 11
- 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

PRIX
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£25 for any two courses*
For 18:00 reservations

Thu-Sat

Table is yours until 19:30
*£10 supplement for main
courses over £30