

SÉAYONCÉ

JAN
13, 14,
20, 21,
27, 28

FEB
3, 4, 10, 11

**The legendary
ghost whisperer
Séayoncé is back**

**19:30
– 00:00**

**A night of
hilarity,
music,
mysticism,**

**&
crime
solving
debauchery**

**£15
cover
charge**

BISTRO

DINNER MENU

THEQUE

THE COCKATOO is a new dinner theatre located downstairs at BISTROTHERQUE

COCKTAILS

- «PEAR WHISKEY SMASH» — 13
Jameson, pear, honey, cinnamon, 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
- «BOLD HOOFER» — 12
Vodka, red wine reduction, grapefruit, lime, mint

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
- 2021 SAUVIGNON BLANC — 38
Baleia Wines, W Cape, 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
- 2021 LES GARRIGUES BLANC — 45
Ch de Lascaux, Languedoc-Roussillon
- 2020 GRÜNER VELTLINER — 52
‘Felix’, Weingut Weszeli, AU
- 2020 PETIT CHABLIS — 58
Domaine Sébastien Damp, FR
- 2019 BOURGOGNE BLANC — 65
Aline Beauné, FR

- Espresso / macchiato — 2.5
- Any other coffee — 3.5

- F 2019 CRÉMANT DE LOIRE — 55
I Domaine Vaublins, FR
- Z Z 2020 COL FONDO, Mongardo,
Veneto, IT — 55
- CHAMPAGNE, Gratiot-Pilliere,
Brut Tradition — 16/90
- CHAMPAGNE,
Gratiot-Pillière Rose — 105

- 2021 COTES DE PROVENCE — 12 / 25 / 49
Tomares Ballus Rosé, Château Aspras, FR
- 2021 MIRAVAL ROSÉ — 69
Jolie-Pitt-Perrin, Côtes de Provence, FR

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

- 2021 TEMPRANILLO SYRAH — 7.5 / 15 / 30
Amphorum Tinto, Mureda, SP
- 2020 NERO D’AVOLA — 34
Il Folle Sicily, IT
- 2021 BORDEAUX — 10/20/40
Château Haut-Grelot, FR
- 2021 BARDOLINO — 42
Monte del Fra, IT
- 2021 SHIRAZ — 43
Pitchfork Margaret River, WA
- 2021 BEAUJOLIAS-VILLAGES — 44
Dom. Alexandre Burgaud, FR
- 2020 MONASTRELL — 45
Parajes del Valle, Jumilla, SP
- 2019 MERLOT TERRE NOBILL — 45
De Sefani, Veneto, IT
- 2018 CABERNET SAUVIGNON — 55
Hartenberg Wine Estate Stellenbosch, SA
- 2020 PINOT NOIR — 64
BOB Short for Kate Glover Family
· Vineyards, Marlborough, NZ
- 2018 ST EMILION — 68
Piliers Maison Blanche, Montagne,
Despagne Rapin, Bordeaux, FR

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Glass of
CHAMPAGNE
— 16

1/2
DOZEN
OYSTERS
24

STARTERS

- Twice baked souffle picada — 16
- Grilled beetroot, kalamata olives,
grapes, pistachio, parsley oil — 13
(add burrata — 10)
- Cured sea trout,
sauce vierge, radish — 16
- Steak tartare — 19

VEGETABLES

- Spiced roast cauliflower,
crispy chickpeas, vegan aioli — 18
- Mushroom bourguignon pie — 25
- Humita, crispy corn, basil — 11
- Pumpkin, adobo, kohlrabi,
citrus dressing — 19
- Mustard mash — 6
- Chips — 7.5
- Gem salad, lemon dressing — 6.5

FROMAGE

- 1924, fruit cheese,
crackers — 13

TEA

- English Breakfast — 3.5
- Earl Grey — 3.5
- Moroccan mint — 3.5
- Green — 3.5
- Fresh mint — 2.25
- Lemon Verbena — 3.5
- Lemon and ginger 3.5

SOFT
COCKTAILS

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

MEAT,
FISH & FOWL

- Half Peruvian spiced chicken,
green sauce — 22 (30 mins)
- Half roast chicken,
jus, aioli — 22 (30 mins)
- Rabbit schnitzel, mustard sauce — 34
- Twelve hour, garlic braised short rib,
green sauce — 37
- Lobster & crayfish pot pie — 45
- Burger au jus — 19
- Steak tartare — 24

FORTUNI
JUBES — 12
Brandy, cherry,
lemon, brown sugar,
egg white

PUDDINGS

- Apple & hazelnut
galette, chocolate
sauce, Chantilly
cream — 14
- Chocolate mousse, cream,
brandy prunes — 10
- Peaches, raspberry sorbet,
halva, pistachio — 9
- 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

