

FEB 10th - 11th - 24th - 25th — 19:30 - 00:00

DAVID HOYLE

The Fireball of the Cabaret Apocalypse

David is the original performance avalanche

ALL SINGING

ALL RAGING

£15 cover charge

BONA-FIDE LEGEND

THE COCKATOO is a new dinner theatre located downstairs at BISTROTHERQUE



BISTR

OTHE

EN

BRUNCH MENU

COCKTAILS

«BLOODY MARY» — 12
«BELLINI» — 12
White peach or raspberry purée, Prosecco
«TOOTSIE TRADE» — 12
Mezcal, apple juice, lemon juice, brown sugar
«ZHOOSHY MARGARITA» — 12
Tequila, lime, passion fruit, passoa, tajin rim
«PEAR WHISKEY SMASH» — 13
Jameson, pear, honey, cinnamon, lemon
«DOLLY DISH» — 12
Vodka, elderflower cordial, plum bitters
«POMEGRANATE COSMO» — 12
Vodka, citrus, pomegranate
& raspberry grenadine
«PALONE-OMI» — 12
Mezcal, tequila, lime, mint
«RHUBARBIE» — 12
Campari, rhubarb syrup, Prosecco
«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 Dampt, 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 — 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

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

2021 TEMPRANILLO SYRAH — 7.5 / 15 / 30
Amphorvm 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

TEA

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

1/2
DOZEN
OYSTERS
24

Glass of
CHAMPAGNE
— 16

STARTERS

Twice baked
souffle picada — 16
Cured sea trout, sauce
vierge, radish — 16
Steak tartare — 20
Grilled beetroot,
kalamata olives, grapes,
pistachio, parsley oil — 15
(add burrata — 10)

MEAT, FISH & FOWL

Half Peruvian spiced chicken,
green sauce — 22 (30 mins)
Half roast chicken,
jus, aioli — 22 (30 mins)
Lobster & crayfish pot pie — 45
Rabbit schnitzel,
mustard sauce — 34
Steak tartare — 26

FROMAGE

1924, fruit cheese,
crackers — 13



BRUNCH

Bistrotheque Breakfast — 24
Sausage, crispy bacon,
eggs any style, layered potatoes,
sourdough toast,
Boston baked beans
Soft shell crab Benedict — 24
Farinata, winter tomatoes,
salsa macha, chipotle vegan mayo — 18
(add a poached egg — 1.5)
French toast, crispy bacon,
maple syrup — 18
Short rib Birria flautas, cheese
skirt, Birria consomé — 24
Banoffee French toast — 18
Chilaquiles — 16
(add pulled chicken — 8)

VEGETABLES

Chips — 7.5
Humita, crispy corn, basil — 11
Mushroom bourguignon pie — 25
Gem salad, lemon dressing — 6.5
Pumpkin, adobo, kohlrabi,
citrus dressing — 19

SHRIMPY’S AFFOGATO — 15
Tequila, espresso, walnut bitters,
hazelnut & chocolate ice cream

SOFT COCKTAILS

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

EXTRAS

Sausage — 3
Boston beans — 4
Sourdough toast,
butter — 4
Crispy bacon — 6
Layer potatoes — 7
Guacamole — 6

PUDDINGS

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

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

THICK & TIGHT
present TITS & TEETH

19:30 – 00:00

GRACE
JONES

MAR
LENE

DIET
RICH

FEB
17th
&
18th

ANDY
WA
R
HOL

DANCE,
MIME,
SATIRE, DRAG
& LIP
SYNCING

PERFORMED PORTRAITS
OF FAMOUS AND INFAMOUS CHARACTERS.

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