

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

DAVID HOYLE

The Fireball of the Cabaret Apocalypse

ALL SINGING

£15 cover charge

ALL RAGING

BONA-FIDE LEGEND

David is the original performance avalanche

THE COCKATOO is a new dinner theatre located downstairs at BISTROTHERQUE

CRAYFISH & LOBSTER POT PIE. YUM.



BISTRO

DINNER MENU

THEQUE

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

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

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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 — 15
(add burrata — 10)

Cured sea trout, sauce vierge, radish — 16

Steak tartare — 20

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, salsa verde — 37

Lobster & crayfish pot pie — 45

Burger au jus — 19

Steak tartare — 26

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

THICK & TIGHT
present TITS & TEETH

19:30 – 00:00

