

**O
Y
STERS**

JERSEY ROCKS
— 3 each

Glass
of Champagne
**GASTON
CHIQUET**

15

APERITIFS

APEROL
or **CAMPARI**
or **CYNAR SPRITZ** — 8.5

AMERICANO — 8.5
Campari
Red vermouth
Soda

BICICLETTA — 8
Campari
White wine
Soda

NEGRONI — 9
Campari
Red vermouth
Gin

«**WINTER SPRITZ**» — 5.5
Cinnamon root, calamus root,
barberry, orange, soda

«**SHISO MOJITO**» — 6
Apple juice, shiso leaves,
cucumber, citrus, soda

«**BUTTERFLY EFFECT**» — 6.5
Seedlip Garden, elderflower, celery,
lemon, butterfly pea tea

«**SPICED BLACKBERRY**» — 6.5
Seedlip Spiced, blackberry,
basil, lemon, soda

NOTICES

FRUITS DE MARE STREET

Fruits de Mare Street sees Executive
Chef Blaine Duffy cooking up a one-
night-only menu on Thursdays, using
the best fish & seafood available to
him that day. A weekly stream of
creative consciousness on a plate.

PRIVATE DINING ROOM

The PDR is available for private hire
morning, noon and night. Please email
pdr@bistrotheque.com for more details

OPENING TIMES

Bistrotheque is open for dinner 7 days
a week and brunch on Saturday, Sunday
and Bank Holidays

FOOD ALLERGIES AND INTORLERANCES

Before ordering please speak to our staff about your requirements

COCKTAILS

«**BLOODY MARY**» — 8.5/30

«**BELLINI**» — 8/35

White peach or raspberry purée, Côté Mas

«**SEABUCKTHORN SOUR**» — 9.5
Gin, seabuckthorn, orange, egg white

«**POMEGRANATE COSMO**» — 9.5
Citrus vodka, pomegranate, plum bitters

«**ROSEMARY & RYE**» — 12

Bulleit Rye, Kummel, rosemary, lemon, egg white

«**FIG FIZZ**» — 14

Jules Clairon VSOP, tawny port, fig, citrus, Champagne

«**SAVAGE**» — 10.5

Havana 3yo, Amaretto,
Blue Curaçao, fino sherry, lime

«**MISTER MUSCOVADO**» — 9

Goslings dark rum, muscovado falernum,
vanilla bitters, lime

«**MEZQUITO**» — 12

Mezcal, tequila, red wine
reduction, raspberries, egg white

«**HOLY MOLY**» — 9.5

Gin, Green Chartreuse,
Cointreau, citrus,
holy basil

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Espresso/macchiato — 2.5
Any other coffee — 2.9

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

BRUNCH

Farinata, avocado, rocket, capers,
crispy chickpeas, chilli — 14
(add an egg — 1.25)

Mushroom rarebit, egg yolk,
wild mushrooms, rocket — 15

Maple candied bacon benedict, bacon butter
hollandaise, smoked bacon salt — 15

Spinach & ricotta benedict,
hazelnuts — 12.5

Eggs Florentine / Benedict / Royale
— 9/10/13.5

Bistrotheque Breakfast — 14.5
Sausage, bacon, Boston
baked beans, layered potato,
eggs, toast

Soft shell crab benedict,
spiced hollandaise — 17.5

B Bacon — 5
R Boston baked beans — 3.5
U Sausage — 3.5
N Layered potatoes — 3.5
C Salmon — 6
H Black pudding — 4
Chorizo — 5
E Toast, butter, jam — 1.5
X Avocado — 3.5
T Spinach — 3
R
A N.B all substitutions
S are charged as extras

FROMAGE (40 g)
×1 — 4
×3 — 11

BRIE DE MEAUX
(unpasteurised)
COMTÉ
(unpasteurised)
1924 BLEU

PUDDINGS

Crème brûlée — 6
Soy rice pudding, blackberries — 8.5
Pannacotta, poached plums, walnut biscotti — 8
Chocolate pot, miso salted caramel — 8
Dulce de leche, tres leches and mango sundae — 10
Ice cream or sorbet coupe — 6.5

STARTERS

Crab, parsnip, pear,
chestnut — 13.5

Cured trout, remoulade,
crispy capers — 12.5

Beetroot,
smoked almonds,
capers — 7

Steak tartare — 13

Cows curd,
confit jerusalem
artichoke — 9

Twice baked soufflé,
hazelnuts, watercress — 10
(add truffle — 5)

Ham hock terrine,
mustard,
pickles — 9

MAINS

Roast cauliflower,
romesco, rosemary, chilli,
almond — 16.5

Crispy salmon, chervil,
crème fraîche — 24.5

Camembert pie, parsley,
truffle sauce — 20

Chicken, confit garlic, rocket — 20

Bistrotheque fish & chips — 21

Steak tartare, chips,
butter leaf salad — 24

Swaledale steak, horseradish &
mustard condiment

Bavette — 20
Filet — 40

Chips
4.5

Butter leaf, herbs,
buttermilk dressing
6.5

Bitter leaf,
elderflower & walnut
6.5

Hispi cabbage,
butter, parsley
6

PANCAKES

**&
FRENCH TOAST**

French toast,
strawberry jam,
fromage frais — 12.5

Pancakes, bacon,
maple syrup — 10

Ricotta pancakes, white
chocolate, blackberries,
honeycomb — 11.5

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