

O
Y
STERS

JERSEY ROCKS
— 3 each

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

NOTICES

PRIVATE DINING ROOM

The PDR is available for private hire morning, noon and night. Please email pd@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

Glass
of Champagne
GASTON
CHIQUET

15

COCKTAILS

«BLOODY MARY» — 8.5/30

«BELLINI» — 8/35

White peach or raspberry purée, Côté Mas

«BLUE VELVET» — 9.5

Gin, Velvet Falernum, rhubarb bitters,
citrus, fennel pollen

«POMEGRANATE COSMO» — 9.5

Citrus vodka, pomegranate, plum bitters

«PEACH WHISKEY SMASH» — 9.5

Bourbon, red peach, mint, peach bitters, citrus

«FIG FIZZ» — 14

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

«NO DILL NO DEAL» — 10

Gin, Benedictine, dill, honey,
citrus, soda

«APPLE GIMLET» — 9

Zubrowka, Manzanilla sherry, apple

«MEZQUITO» — 12

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

«SAVAGE» — 10.5

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

«ROOTS & BARKS» — 5.5

Calamus root, barberry,
bergamot, 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

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

- Spinach & ricotta benedict,
hazelnuts — 11.5
- Farinata, avocado, rocket, capers,
crispy chickpeas, chilli — 12.5
(add an egg — 1.25)
- Potato & pea hash, fried egg — 12
- Maple candied bacon benedict, bacon butter
hollandaise, smoked bacon salt — 13
- Bistrotheque Breakfast — 14.5
- Sausage, bacon, Boston
baked beans, layered potato,
eggs, toast
- Soft shell crab benedict,
spiced hollandaise — 17.5
- Eggs Florentine / Benedict / Royale
— 9/10/13.5
- Green eggs & ham — 13

- 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
- E Chorizo — 5
- X Toast, butter, jam — 1.5
- T Avocado — 3.5
- R Spinach — 3
- 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
- Frangipane tart, apricot, crème fraîche — 8.5
- Chocolate cake, mint chantilly — 10
- Black Forest sundae — 10
- Cold soy rice pudding, strawberry, pistachios — 8

STARTERS

- Leeks vinaigrette,
toasted hazelnuts — 7.5
- Courgette, olives, basil — 9
- Fried goats cheese, oregano honey,
broad beans — 9.75
- Crab, celeriac remoulade,
salmon roe — 14
- Cured trout, pickled peas, dill,
Jersey Royal crisps — 12
- Steak tartare — 13
- Smoked chicken terrine,
radish, tarragon — 9

MAINS

- Roast cauliflower,
romesco, rosemary, chilli,
almond — 15

- Cod, chilli, garlic, sage — 17.5

- Potato & Comte pie, green
mustard sauce — 18.5

- Chicken, confit
garlic, rocket — 20

- Bistrotheque fish & chips — 21

- Pork chop, peas, mint, proscuitto — 22

- Steak tartare, chips,
butter leaf salad — 24

- Swaledale fillet steak, horseradish
cream — 45

- Swaledale sirloin,
horseradish cream — 34

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- Chips
4.5

- Butter leaf, herbs,
buttermilk dressing
5.5

- Bitter leaf, orange,
breadcrumbs
6.5

- French beans, rocket
pistou, breadcrumbs
6

PANCAKES

FRENCH TOAST

- Pancakes, bacon,
maple syrup — 11

- French toast, marmalade,
marscapone — 12

- Pancakes, berries,
clotted cream — 12

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