

Glass of
Champagne Gaston
Chiquet — 15

OYSTERS

JERSEY ROCKS
— 3 each

SOFT COCKTAILS

- SHISO MOJITO — 6
Apple juice, shiso leaves, cucumber, citrus, soda
- SMOKY EYE — 5
Pineapple, coriander, oak smoke, chilli, citrus, soda
- ROOTS & BARKS — 5
Orris root, calamus root, frankincense, grapefruit, lemon, soda

STARTERS

- Cured trout, seaweed gribiche, pickled dulse — 10
Nettles, whipped ricotta, almonds, crispy garlic — 8.5
- Bermondsey Frier, sesame, honeycomb, pickled plums, thyme honey — 13.5
Tomatoes, basil, almonds — 12
- Ham hock terrine, pickles, mustard — 9
Pickled daikon, radishes, vegan parsley mayonnaise — 8
- Steak tartare — 13

SIDE

- Chips — 5
Butter leaf, herbs, radish, buttermilk dressing — 7.5
- Hispi cabbage, butter, parsley — 6
Bitter leaf, elderflower walnut & mint — 6.5
- Miso corn gratin — 9

PANCAKES
&
FRENCH TOAST

- Pancakes, bacon, maple syrup — 10
- French toast, strawberry jam, fromage frais — 13.5
- Ricotta pancakes, white chocolate, cherries — 13.5



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- Broad beans on toast, goats curd, pea shoots — 14
- Farinata, avocado, rocket, capers, crispy chickpeas, chilli — 14
add an egg — 1.25
- Maple candied bacon benedict, bacon butter hollandaise, poached eggs, bacon salt — 15
- Mushroom rarebit, egg yolk, wild mushrooms, rocket — 15
- Spinach & ricotta benedict, poached eggs, hazelnuts — 14
- Soft shell crab benedict, poached eggs, spiced hollandaise — 17.5
- Bistrotheque Breakfast — 14.5
(sausage, bacon, Boston baked beans, layered potato, eggs, toast)
- Eggs Florentine / Eggs Benedict / Eggs Royale — 10 / 10 / 13.5

MAINS

- Chicken, confit garlic, rocket — 20
- Bistrotheque fish & chips — 21
- Tomato tart, herb cream — 19
- Steak tartare, chips, butter leaf salad — 24
- Beef rump heart, watercress, garlic, smoked marrow — 40
- Roast cod, pickles & guindilla pepper emulsion — 19.5
- Smoked beef pie, pickled walnut, land cress — 19
- Salmon, confit tomatoes, miso broth, basil — 25.5
- Roast cauliflower, romesco, rosemary, almond — 17.5

BRUNCH DRINKS

- «BLOODY MARY» — 8.5 / 30
- «BELLINI» — 8 / 35
White peach or raspberry purée, Côté Mas
- «POMEGRANATE COSMO» — 9.5
Citrus vodka, pomegranate, plum bitters
- «ADAM'S APPLE» — 11.5
Our / Vodka, Calvados, cider reduction, absinthe, citrus, egg white
- «SEA BUCKTHORN FIZZ» — 13.5
Sea buckthorn, satsuma, gin, Champagne
- «SANTA CLARA» — 9.5
Rum, passion fruit, ginger, lemon
- «QUINCE JULEP» — 9
Bourbon, quince, mint, bitters
- «MEZQUITO» — 12
Mezcal, tequila, red wine reduction, raspberries, egg white
- «EARL GREY FLIP» — 9.5
Earl Grey gin, lemon, egg white
- «ESPRESSO MARTINI» — 9.5
Vodka, espresso, Kahlua

- B Bacon — 5
- R Sausage — 3.5
- U Salmon — 6
- N Black pudding — 4
- C Boston baked beans — 3.5
- H Layered potatoes — 3.5
Chorizo — 5
- E Avocado — 3.5
- X Toast, butter, jam — 1.5
- T Spinach — 3
- R
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- S

N.B all substitutions are charged as extras

PUDDINGS FROMAGE (40g)

- Crème brûlée — 6
- Chocolate cake, cherries, crème fraîche — 8.5
- Pannacotta, apricots, amaretti — 8
- Plum sorbet, sour grapes, almond & sorrel foam — 8
- Dutch baby pancake, white chocolate cream, peaches — 9
- Strawberries, rice custard, puffed rice, basil — 8.5
- Individually — 4
- Selection of 3 — 11
- Kirkham's Lancashire (unpasteurised)
- Stilton
- Rollright

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- C TEA
- O
- F English Breakfast — 3.5
- F Earl Grey — 3.5
- E Chamomile — 3.5
- E Peppermint — 3.5
- Green — 3.5
- Fresh mint — 2.25
- Lemon Verbena — 3.5
- Espresso / macchiato — 2.5
- Any other coffee — 2.9

NOTICES

PRIVATE DINING
The PDR is available for hire morning, noon and night for groups of 20 or more email pdr@bistrotheque.com for more details

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

FOOD ALLERGIES AND INTOLERANCES
Before ordering please speak to our staff about your requirements

A 12.5% optional service charge will be added to your bill

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SPIRITS

Absolut — 5 / Grey Goose — 7
Ketel One — 6 / Zubrowka — 5
Our / London Vodka — 6.5

2016 No Stone Unturned Semillon/Chardonnay, Murray Darling, AUS — 6.5 / 13.5 / 27
2017 Viognier, Domaine Coudoulet, Vin de Pays D'Oc, FR — 30
2016 Côtes du Lubéron, Famille Perrin Blanc Reserve, Rhône, FR — 31
2016 Picpoul de Pinet, Domaine Félines Jourdan, Languedoc, FR — 8 / 17 / 34
2016 Sauvignon de Touraine, Domaine de Bellevue, Loire, FR — 8 / 17.25 / 34.5
(* 2016 Muscadet Sèvre et Maine Domaine Haut Fevrie, Loire, FR — 8.5 / 17.5 / 35
2017 Gavi di Gavi, Bric Sassi, Roberto Sarotto, Piedmont, FR — 8.5 / 18.5 / 37
2016 El Camino Albariño, Rectoral do Umia, Rias Baixas, ES — 9 / 19.25 / 38.5
2016 Gonnheimer Riesling, Eymann, Pfalz, DE — 40
(* 2016 Grüner Veltliner, Von den Terrassen, Josef Ehmoser, Wagram, AT — 40
(* 2016 Dog Point, Sauvignon Blanc, Marlborough, NZ — 50
2015 Sancerre Blanc, Domaine Thierry Merlin-Cherrier, Loire, FR — 52
(* 2016 Craven Clairette Blanche, Stellenbosch, SA — 53.5
(* 2016 Pinot Blanc "Les Jardins", Domaine André Ostertag, Alsace, FR — 55
2015 Chablis, Dessus La Carriere, Didier et Pascal Picq, Burgundy, FR — 58.5
(* 2016 Riesling Vieilles Vignes, Domaine Lucas & André Rieffel, Alsace, FR — 60.5
2015 Au Bon Climat Chardonnay, Santa Barbara County, CA, USA — 75
(* 2015 Pouilly-Vinzelles, Domaine de la Soufrandière, Bret Bros, Burgundy, FR — 85
2013 Crittenden Cri de Cœur, Sous Voile Savagnin, Mornington Peninsula, A — 110

Beefeater — 5
East London Liquor Co. Gin — 6
Tanqueray — 5 / Tanqueray Ten — 7
Sipsmith Dry — 6 / Sipsmith Sloe — 6
Goslings Dark Rum — 5
Havana 3yo — 4.5 / Zacapa — 10
Santa Teresa 1796 Solera — 9
Tapatio — 6 / Casamigos Tequila — 10
Don Julio Blanco — 7.5
Quiquiriqui Mezcal — 8
Sonoma Rye — 10
Buffalo Trace — 5
Knob Creek — 6.5
Jameson — 4.5
Johnnie Walker Black Label — 6
Laphroaig 10yo — 7
Talisker 10yo — 7
The Balvenie 12yo — 7
Singleton 12yo — 7 / Oban 14yo — 8.5
Grappa Cividina Tosolini — 5.5

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2017 Côtes de Provence Rosé, Domaine du Grand Cros, FR — 7.5 / 16 / 32
2016 Sancerre Rosé, 'Les Epsailles', Domaine David Sautereau, FR — 53

Martel VS — 5 / Martel VSOP — 8
Poire Williams EDV — 6 / Calvados — 6
Campari — 4.5 / Cynar — 4
Martini Rosso — 4 / Pimms — 4
Lillet Blanc — 4 / Noilly Prat — 6
Drambuie — 5 / Baileys — 4.5
Kahlua — 4.5

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2016 Pietas Old Vine Carignan, Pays D'Hérault, FR — 6.5 / 13.5 / 27
2016 Kraal Bay, Syrah-Cinsault, Swartland, SA — 7 / 14.5 / 29
2016 Ventoux, Famille Perrin, Côtes du Ventoux, Rhône, FR — 31
2017 Bardolino, Monte del Frà, Veneto, IT — 34.5
2016 Cahors, Malbec, Clos La Coutale, FR — 35
2016 Beaujolais-Villages Lantignie, Alexandre Burgaud, FR — 8.5 / 18.25 / 36.5
2016 Barbera, Antonio Vallana e Figlio, Piedmont, IT — 38.5
2016 Leap in the Dark Pinot Noir, NZ — 10.5 / 22 / 44
2012 Chateau Lucas, Lussac St Émilion, Bordeaux, FR — 43
2015 Viña Amezola Crianza, Bodegas Amezola de la Mora, Rioja, ES — 11 / 22.75 / 45.5
(* 2015 Frankland Estate Shiraz, Frankland River, AUS — 51
(* 2015 Retromarcia Chianti Classico, Monte Bernardi, Panzano-in-Chianti, IT — 53
(* 2014 Montsecano Refugio Pinot Noir, Casablanca Valley, CL — 62
2010 Viña Koyle Royale Cabernet Sauvignon, Colchagua Valley, CL — 55
2015 Crozes-Hermitage, Les Trois Chenes, Domaine Emmanuel Darnaud, Rhône, FR — 70
2005 Vina Bosconia Tinto Reserva, Bodegas R. Lopez de Heredia, ES — 79
(* 2013 Marsannay "Es Chezots", Domaine Jean Fournier, Burgundy, FR — 88
(* 2012 Joseph Swan Vineyards Zinfandel Mancini Ranch, Russian River, USA — 100
2013 Barolo Brunate, Marcarini, Piedmont, IT — 110

Krupnik — 4.5
Pisco El Gobernador — 6
Maraschino — 4.5 / Cointreau — 4.5
Canton Ginger — 5
Bitter Truth Violet — 5
Napoleon Mandarine — 4.5
Cherry Heering — 4.5
Fernet Branca — 5
Amaretto — 4.5
Ricard Pastis — 4.5
Pernod Absinthe — 7

(* Environmentally friendly wines
and production methods

& C I D E R

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Budvar — 4.5
Shoreditch Blonde — 6
Brick Lane Lager — 6
Bethnal Pale Ale — 6
Kernel Pale Ale — 6.5
Cidre Breton — 4

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T & FORTIFIED WINE

Muscat de Beaumes-de-Venise, Vin Doux Naturel
Domaine de Durban, FR 2013 — 7/48 (75cl)
Puerto Fino Dry Sherry, Emilio Lustau — 7 / 28 (37.5cl)
Taylor's Fine Tawny Port — 6/45 (75cl)
Pedro Ximenez, San Emilio, Solera Reserva, Emilio
Lustau — 8 / 36 (37.5cl)

Côte Mas — 37
Prosecco, Treviso, Brut Spumante, Masottina — 9 / 43
Raventos i Blanc, De Nit Rose, Brut — 60
Champagne Gaston Chiquet, Brut Tradition, Dizy — 15 / 75
Champagne Gaston Chiquet Rosé 1er Cru, Dizy — 80



C H A M P A G N E & S P A R K L I N G