

**O
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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

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«ROOTS & BARKS» — 5.5
Calamus root, barberry,
bergamot, soda

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

«YAKOHAMA» — 5.5
Grapefruit, orgeat,
lime, tonic

NOTICES

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 INTOLERANCES

Before ordering please speak to our staff about your requirements

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«BLOODY MARY» — 8.5/30

«BELLINI» — 8/35

White peach or raspberry purée, Côté Mas

«PEACH WHISKEY SMASH» — 9.5

Bourbon, red peach, mint, peach bitters, citrus

«POMEGRANATE COSMO (1934 REMIX)» — 9.5

Vodka, citrus, pomegranate & raspberry grenadine

«TWINKLE TOES» — 12.5

Vodka, verbena, elderflower,
Champagne, grapefruit oil

«MATADORA» — 10.5

Altos plata, pear, ginger ale, citrus

«THE MODERNIST» — 9.5

Havana3, Cointreau,
lillet blanc, citrus

«RED BIRD» — 9

Camomile prosecco liqueur,
strawberry vermouth, Campari, soda

«NEVER-NEVER» — 9

Gin, sloe gin, fig, mure, citrus, 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

Farinata, avocado, rocket, capers,
crispy chickpeas, chilli — 12.5
(add an egg — 1.25)

Hash brown, charred corn, crème fraîche,
chilli — 11
(add an egg — 1.25)

Bistrotheque Breakfast — 15

Sausage, bacon, Boston
baked beans, hash brown,
eggs, toast

Soft shell crab benedict,
spiced hollandaise — 17.5

Maple candied bacon benedict,
bacon butter hollandaise,
smoked bacon salt — 13.5

Spinach & ricotta benedict,
hazelnuts — 12.5

B Bacon — 5

R Boston baked beans — 3.5

U Sausage — 3.5

N Hash browns — 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 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

Chocolate mousse, creme fraiche, honeycomb — 9

Banana & coconut Sundae, peanut brittle — 8

Sticky toffee pudding, smoked butterscotch sauce — 7.5

STARTERS

Beetroot, pistachio,
mint pistou — 9

Twice baked soufflé, truffle
cream, candied walnuts — 10

Trout gravlax,
celeriac remoulade — 13

Steak tartare — 13

Ham hock & parsley terrine — 9

MAINS

Breaded celeriac, wild
mushrooms, salt baked red
onion, puy lentils — 16

Confit duck, cabbage,
mustard cream — 24

Chicken, confit garlic,
rocket — 20

Cod, confit potatoes,
salsa verde — 19.5

Bistrotheque fish & chips — 21

Steak tartare, chips, gem salad — 25

Swaledale fillet steak,
sauce au poivre — 45

Swaledale Sirloin,
sauce au poivre — 32

Chips
6

Gem salad,
mustard cream
dressing
5

Hispi cabbage,
butter, parsley
5

PANCAKES

FRENCH TOAST

Pancakes, bacon,
maple syrup — 13

French toast, smoked
butterscotch, clotted cream,
pecan brittle — 12

Pancakes, berries,
clotted cream — 12

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