

**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

«**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

**NOTICES**

**PRIVATE DINING ROOM**

The PDR is available for private hire morning, noon and night. Please email [hdr@bistrotheque.com](mailto:hdr@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

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)

Asparagus, mornay sauce,  
potato bread, egg yolk — 11.5

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  
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  
Frangipane tart, apricot, crème fraîche — 8.5  
Chocolate cake, mint chantilly — 10  
Black Forest sundae — 10  
Cold soy rice pudding, rhubarb, pistachios — 8

**STARTERS**

Leeks vinaigrette,  
toasted hazelnuts — 7.5

Smoked carrots, seeds,  
fromage blanc — 8

Cured trout, pickled peas, dill,  
Jersey Royal crisps — 12

Crab, celeriac remoulade,  
salmon roe — 14

Steak tartare — 13

Twice baked soufflé,  
hazelnuts, watercress — 9.5

Ham hock terrine,  
mustard, pickles — 9

**MAINS**

Roast cauliflower,  
romesco, rosemary, chilli,  
almond — 14.5

Cod, chilli, garlic, sage — 17.5

Potato & Comte pie, green  
mustard sauce — 18.5

Chicken, confit  
garlic, rocket — 20

Bistrotheque fish & chips — 21

Pressed beef à la Bourguignonne — 25

Steak tartare, chips,  
butter leaf salad — 24

Swaledale fillet, wild garlic butter — 45

Swaledale sirloin,  
horseradish cream — 32

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S  
Chips  
4.5

Butter leaf, herbs,  
buttermilk dressing  
5.5

Bitter leaf, orange,  
breadcrumbs  
6

Hispi cabbage,  
butter, parsley  
6

**PANCAKES**

**&  
FRENCH TOAST**

French toast,  
strawberry jam,  
fromage frais — 12

Pancakes, bacon,  
maple syrup — 11

Ricotta pancakes,  
poached rhubarb,  
white chocolate — 10

Follow us on Instagram @bistrotheque