

**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](mailto: 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

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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

Spinach & ricotta benedict,
hazelnuts — 11.5

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

Rosti, charred corn, crème fraîche,
chilli, fried egg — 12

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

Bistrotheque Breakfast — 15
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, plum, crème fraîche — 9.5
Chocolate semifreddo, raspberries, black sesame — 8.5
Candied quince, rice custard, brik pastry, hazelnut — 8.5
Sorbet coupe — 6

STARTERS

Leeks vinaigrette,
toasted hazelnuts — 7.5

Purple sprouting broccoli,
hollandaise, breadcrumbs — 9

Fried goats cheese, oregano honey — 9

Crab, celeriac remoulade,
salmon roe — 14

Cured trout, pickled cauliflower,
dill mayonnaise — 13

Steak tartare — 13

Duck rillettes, Dijon,
cornichons — 11.5

MAINS

Confit celeriac, wild
mushroom, salsa verde,
almond crumb — 14

Pollack, chilli,
garlic, sage — 18.5

Potato & Comte pie, green
mustard sauce — 18.5

Chicken, confit
garlic, rocket — 20

Bistrotheque fish & chips — 21

Pressed beef à la Bourguignonne,
crispy prosciutto — 25

Steak tartare, chips,
gem salad — 25

Swaledale fillet steak, garlic butter — 45

Swaledale sirloin,
garlic butter — 35

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Chips
5.5

Gem salad
buttermilk dressing
5.5

Bitter leaf, orange,
breadcrumbs
6.5

Hispi cabbage,
butter, parsley
5

PANCAKES

**&
FRENCH TOAST**

Pancakes, bacon,
maple syrup — 13

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

Pancakes, berries,
clotted cream — 12

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