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STERS**

JERSEY ROCKS  
— 3 each

Glass  
of Champagne  
GASTON  
CHIQUET

14

**COCKTAILS**

«BLOODY MARY» — 8.5

«SPARKLE CLEAN» — 12  
Calvados, lemon, sparkling wine

«CULTURESPRITZ» — 8  
Rosé vermouth, Oloroso sherry,  
sparkling wine

«DUCIE ST AMERICANO» — 9  
Campari, sweet wine blend, coffee, soda

«MULE DE JEREZ» — 8  
Vodka, dry sherry, ginger, lime, soda

«VASKA» — 8  
Aqvavit, lime, fresh dill

«MONSTERA DELICIOSA» — 9.5  
Cacacha, lemon, ginger, cardamom

**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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**COCKTAILS**

«COFFEE & TONIC» — 3  
Recycled coffee, bay,  
honey, tonic

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

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

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Espresso — 2  
Double espresso — 2.5  
Macchiato — 2.5  
Cortado — 2.75  
Flat white — 2.5  
Cappuccino — 3  
Latte — 2.5  
For almond, soya or  
oat milk add 0.5

**TEA**

English breakfast — 2.75  
Earl grey — 2.75  
Lemon & ginger — 2.75  
Jasmine green — 2.75  
Moroccan mint — 2.75  
Fresh mint — 3

**BRUNCH**

Farinata, roast tomatoes,  
basil, garlic — 7.5  
(add a fried egg — 1)

Smoked potato hash,  
spring onion, beetroot pickle — 8  
(add a fried duck egg — 1.5)  
(add chorizo — 3)

Avocado, black sesame, chilli oil,  
pickled red onion, sourdough toast — 5.75  
(add a poached egg — 1)

Home baked beans on toast — 6.25  
(add a poached egg — 1)  
(add bacon — 3)

CULTUREPLEX Breakfast — 12.5  
Eggs any style, hash brown, bacon  
chop, crispy bacon, black pudding,  
home-baked beans, toast

B Crispy bacon — 3.75  
R Bacon chop — 4  
U Sausage — 3.75  
N Chorizo — 3.75  
C Smoked salmon — 3.75  
H Hash brown — 3.75  
Home baked beans — 3.75  
E Avocado — 2.75  
X Egg — 1.5  
T  
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A N.B all substitutions  
S are charged as extras

FROMAGE (40g)  
×1 — 4  
×3 — 11

BRIE DE MEAUX  
(unpasteurised)  
COMTÉ  
(unpasteurised)  
1924 BLEU

**PUDDINGS**

Frangipane tart, plum, creme fraiche — 8.5  
Peach & apple pie, caramelised walnut — 8  
Pannacotta, blackberries, honeycomb — 7  
Seasonal sorbet coupe — 4.5  
Chocolate semifreddo, raspberries, black sesame — 7.5  
Sticky toffee pudding, smoked butterscotch sauce — 7

**STARTERS**

Leeks vinaigrette,  
toasted hazelnuts — 7

Fried goats cheese,  
truffle, honey — 9.5

Cured salmon, beetroot,  
horseradish — 9

Cured duck breast,  
bitter leaf, walnuts — 11

Crab, celeriac remoulade,  
salmon roe — 11

Steak tartare — 10

Tomato, sesame, shiso — 7.5

**MAINS**

Beetroot, smoked  
almonds, capers — 14

Chicken, confit garlic,  
rocket — 17.5

Potato & Comté pie,  
green mustard sauce — 17.5

Steak tartare, chips,  
gem salad — 22

Fried polenta, wild mushrooms,  
bean broth, truffle — 13

Cod, chilli, garlic, sage — 17.5

Bistrotheque fish & chips — 17.5

Swaledale rump steak, girolles,  
smoked beef fat — 22

Swaledale fillet steak, smoked bone  
marrow butter, celery relish — 39

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Chips — 4

Gem salad,  
buttermilk dressing — 4

Tomatoes, shallot  
dressing, chervil — 5

Hispi cabbage, butter,  
parsley — 4

**PANCAKES  
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**FRENCH TOAST**

Pancakes, candied bacon,  
maple syrup — 9.25

Pancakes, strawberries,  
pistachio cream — 10.75

Almond french toast, apricot,  
crème fraîche — 9.75

Follow us on Instagram @bistrotheque

**NOTICES**

**OPENING TIMES**

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

**PRIVATE DINING**

Our events rooms are available for  
private hire morning, noon and night.  
Email events@cultureplex.co.uk  
for more details

**FOOD ALLERGIES AND INTOLERANCES**

Before ordering please speak to our staff about your requirements