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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

«**BUTTERFLY EFFECT**» — 6.5  
Seedlip Garden, elderflower, celery,  
lemon, butterfly pea tea

«**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 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

«**BLUE VELVET**» — 9.5  
Gin, Velvet Falernum,  
rhubarb bitters, egg white

«**POMEGRANATE COSMO**» — 9.5  
Citrus vodka, pomegranate, plum bitters

«**PEACH WHISKEY SMASH**» — 9.5  
Bourbon, red peach, mint, peach bitters, citrus

«**FIG FIZZ**» — 14  
Jules Clairon VSOP, tawny port, fig,  
citrus, Champagne

«**NEVERLAND**» — 9  
Gin, sloe gin, fig mure, citrus, soda

«**APPLE GIMLET**» — 9  
Zubrowka, Manzanilla sherry, apple

«**MEZQUITO**» — 12  
Mezcal, tequila, red wine  
reduction, raspberries, egg white

«**SAVAGE**» — 10.5  
Havana 3yo, Amaretto,  
Blue Curaçao,  
fino sherry, lime

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

Sorbet coupe — 6

Blackberry, pear, brik pastry, lemon thyme — 9

**STARTERS**

Leeks vinaigrette,  
toasted hazelnuts — 7.5

Courgette, olives, basil — 9

Fried goats cheese, oregano honey — 9

Crab, celeriac remoulade,  
salmon roe — 14

Cured trout, pickled cauliflower,  
dill mayonnaise — 12

Steak tartare — 13

Smoked chicken terrine,  
radish, tarragon — 9

**MAINS**

Roast cauliflower,  
salsa verde,  
garlic, hazelnuts — 15

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,  
gem salad — 25

Swaledale fillet steak, garlic butter — 45

Swaledale sirloin,  
garlic butter — 32

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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, marmalade,  
marscapone — 12

Pancakes, berries,  
clotted cream — 12

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