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STERS**

JERSEY ROCKS
— 3 each

Glass
of Champagne
GASTON
CHIQUET

15

COCKTAILS

«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

«NO DILL NO DEAL» — 10
Gin, Benedictine, dill, honey, 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 MARTINI» — 9.5
Vodka, espresso, Kahlua

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COCKTAILS

«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

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

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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Espresso/macchiato — 2.5
Any other coffee — 2.9

PRIX FIXE — 25 for any 3 courses*

STARTERS

For orders into kitchen by 19⁰⁰ or reservations after 22⁰⁰
(every day except Saturday)
Parties up to 6 (*+7 for sirloin or +20 for fillet steak)

Leeks vinaigrette,
toasted hazelnuts — 7.5

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

Crab, celeriac remoulade, salmon roe — 14

Tomato, sesame, shiso — 9

Fried goats cheese, oregano honey,
broad beans — 9.75

Steak tartare — 13

Smoked chicken terrine,
radish, tarragon — 9

Courgette, olives, basil — 9

MAINS

Roast cauliflower, salsa
verde, garlic, hazelnuts — 15

Cod, chilli, garlic, sage — 17.5

Potato & Comte pie, green
mustard sauce — 18.5

Beef burger, gorgonzola & green
chilli rarebit, spinach — 12

Chicken, confit garlic, rocket — 20

Salmon, miso broth,
sea vegetables — 24

Beetroot, smoked almonds,
capers — 16.5

Bistrotheque fish & chips — 21

Pork chop, peas, mint, prosciutto — 22

Steak tartare, chips,
butter leaf salad — 24

Swaledale fillet steak, horseradish cream — 45

Swaledale sirloin,
horseradish cream — 34

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Chips — 4.5

Gem salad, buttermilk
dressing — 5.5

French beans, rocket pistou,
breadcrumbs — 6

Spinach & Comte gratin — 8

Bitter leaf, orange,
breadcrumbs — 6.5

Crushed new potatoes, garlic,
lemon, oregano — 6

FROMAGE (40 g)
x1 — 4
x3 — 11

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

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

PUDDINGS

Crème brûlée — 6
Cold soy rice pudding, strawberry, pistachios — 8
Summer berry pudding, clotted cream — 8.5
Chocolate semifreddo, raspberries, black sesame — 9
Frangipane tart, apricot, crème fraîche — 8.5
Strawberries, brik pastry, lemon verbena — 7.5