



Glass of  
Champagne Gaston  
Chiquet — 15

**OYSTERS**

JERSEY ROCKS  
— 3 each

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

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- STARTERS**
- Cured trout, seaweed gribiche, pickled dulse — 10
  - Whipped ricotta, spinach, almonds, crispy garlic — 7.5
  - Bermondsey Frier, sesame, honeycomb,  
pickled plums, thyme honey — 11.5
  - Radish, pickled daikon, vegan parsley mayonnaise — 7
  - Ham hock terrine, pickles, mustard — 9
  - Tomatoes, basil, almonds — 12
  - Steak tartare — 13

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£25 for any 3  
courses

For orders into  
kitchen by 1900  
or reservations  
after 2200  
(every day  
except Saturday)

Parties up to 6  
—  
£12 supplement  
for beef

**COCKTAILS**

- Buttered leeks, goats curd, hazelnuts,  
caper breadcrumb — 19.5
- Roast cod, pickles & guindilla pepper emulsion — 19.5
- Chicken, confit garlic, rocket — 20
- Salmon, confit tomatoes, miso broth, basil — 25.5
- Steak tartare, chips, butter leaf salad — 24
- Smoked beef pie, pickled walnut, land cress — 19
- Roast cauliflower, romesco, rosemary, almond — 16.5
- Beef rump heart, watercress, garlic, smoked marrow — 40
- Tomato tart, herb cream — 19

Bistrotheque  
fish & chips — 21

**FROMAGE (40g)**

- ×1 — 4
- ×3 — 11

- Kirkham's Lancashire  
(unpasteurised)
- Stilton
- Rollright

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- Chips — 5
- Butter leaf, herbs, radish, buttermilk dressing — 6.5
- Hispi cabbage, butter, parsley — 6
- Bitter leaf, elderflower walnut & mint — 6.5
- Crispy new potatoes, rosemary, garlic — 5.5
- Miso corn gratin — 7

- «POMEGRANATE COSMO» — 9.5  
Citrus vodka, pomegranate, plum bitters
- «ADAM'S APPLE» — 11.5  
Our/Vodka, Calvados, cider reduction,  
absinthe, citrus, egg white
- «SEA BUCKTHORN FIZZ» — 13.5  
Sea buckthorn, satsuma, gin, Champagne
- «SANTA CLARA» — 9.5  
Rum, passion fruit, ginger, lemon
- «QUINCE JULEP» — 9  
Bourbon, quince, mint, bitters
- «MEZQUITO» — 12  
Mezcal, tequila, red wine reduction,  
raspberries, egg white
- «EARL GREY FLIP» — 9.5  
Earl Grey gin, lemon, egg white
- «ESPRESSO MARTINI» — 9.5  
Vodka, espresso, Kahlua

**PUDDINGS**

- Crème brûlée — 6
- Pannacotta, apricots, amaretti — 8
- Dutch baby pancake, white chocolate cream, peaches — 9
- Chocolate cake, cherries, crème fraîche — 8.5
- Strawberries, rice custard, puffed rice, basil — 8.5
- Ice cream or sorbet coupe — 6.5

**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 INTOLERANCES**

Before ordering please speak to our staff  
about your requirements

Follow us on Instagram @bistrotheque

**SOFT COCKTAILS**

- SHISO MOJITO — 6  
Apple juice, shiso leaves, cucumber, citrus, soda
- ROOTS & BARKS — 5  
Orris root, calamus root, frankincense,  
grapefruit, lemon, soda
- GARDEN 108 — 5.5  
Seedlip Garden, tonic, rosemary
- SPICE 94 — 5.5  
Seedlip Spice, tonic, grapefruit oils

- C TEA
- O
- F English Breakfast — 3.5
  - F Earl Grey — 3.5
  - E Chamomile — 3.5
  - E Peppermint — 3.5
  - Green — 3.5
  - Fresh mint — 2.25
  - Lemon Verbena — 3.5

- Espresso/macchiato — 2.5
- Any other coffee — 2.9

A 12.5% optional service charge will be added to your bill



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- 2016 No Stone Unturned Semillon/Chardonnay, Murray Darling, AUS — 6·5 / 13·5 / 27  
 2017 Viognier, Domaine Coudoulet, Vin de Pays D`Oc, FR — 30  
 2016 Côtes du Lubéron, Famille Perrin Blanc Reserve, Rhône, FR — 31  
 2016 Picpoul de Pinet, Domaine Félines Jourdan, Languedoc, FR — 8 / 17 / 34  
 2016 Sauvignon de Touraine, Domaine de Bellevue, Loire, FR — 8 / 17·25 / 34·5  
 (\*) 2016 Muscadet Sèvre et Maine Domaine Haut Fevrie, Loire, FR — 8·5 / 17·5 / 35  
 2017 Gavi di Gavi, Bric Sassi, Roberto Sarotto, Piedmont, FR — 8·5 / 18·5 / 37  
 2016 El Camino Albariño, Rectoral do Umia, Rias Baixas, ES — 9 / 19·25 / 38·5  
 2016 Gonnheimer Riesling, Eymann, Pfalz, DE — 40  
 (\*) 2016 Grüner Veltliner, Von den Terrassen, Josef Ehmoser, Wagram, AT — 40  
 (\*) 2016 Dog Point, Sauvignon Blanc, Marlborough, NZ — 50  
 2015 Sancerre Blanc, Domaine Thierry Merlin-Cherrier, Loire, FR — 52  
 (\*) 2016 Craven Clairette Blanche, Stellenbosch, SA — 53·5  
 (\*) 2016 Pinot Blanc “Les Jardins”, Domaine André Ostertag, Alsace, FR — 55  
 2015 Chablis, Dessus La Carriere, Didier et Pascal Picq, Burgundy, FR — 58·5  
 (\*) 2016 Riesling Vieilles Vignes, Domaine Lucas & André Rieffel, Alsace, FR — 60·5  
 2015 Au Bon Climat Chardonnay, Santa Barbara County, CA, USA — 75  
 (\*) 2015 Pouilly-Vinzelles, Domaine de la Soufrandière, Bret Bros, Burgundy, FR — 85  
 2013 Crittenden Cri de Cœur, Sous Voile Savagnin, Mornington Peninsula, A — 110

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- 2017 Côtes de Provence Rosé, Domaine du Grand Cros, FR — 7·5 / 16 / 32  
 2016 Sancerre Rosé, ‘Les Epsailles’, Domaine David Sautereau, FR — 53

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- 2016 Pietas Old Vine Carignan, Pays D’Hérault, FR — 6·5 / 13·5 / 27  
 2016 Kraal Bay, Syrah-Cinsault, Swartland, SA — 7 / 14·5 / 29  
 2016 Ventoux, Famille Perrin, Côtes du Ventoux, Rhône, FR — 31  
 2017 Bardolino, Monte del Frà, Veneto, IT — 34·5  
 2016 Cahors, Malbec, Clos La Coutale, FR — 35  
 2016 Beaujolais-Villages Lantignie, Alexandre Burgaud, FR — 8·5 / 18·25 / 36·5  
 2016 Barbera, Antonio Vallana e Figlio, Piedmont, IT — 38·5  
 2016 Leap in the Dark Pinot Noir, NZ — 10·5 / 22 / 44  
 2012 Chateau Lucas, Lussac St Émilion, Bordeaux, FR — 43  
 2015 Viña Amezola Crianza, Bodegas Amezola de la Mora, Rioja, ES — 11 / 22·75 / 45·5  
 (\*) 2015 Frankland Estate Shiraz, Frankland River, AUS — 51  
 (\*) 2015 Retromarcia Chianti Classico, Monte Bernardi, Panzano-in-Chianti, IT — 53  
 (\*) 2014 Montsecano Refugio Pinot Noir, Casablanca Valley, CL — 62  
 2010 Viña Koyle Royale Cabernet Sauvignon, Colchagua Valley, CL — 55  
 2015 Crozes-Hermitage, Les Trois Chenes, Domaine Emmanuel Darnaud, Rhône, FR — 70  
 2005 Vina Bosconia Tinto Reserva, Bodegas R. Lopez de Heredia, ES — 79  
 (\*) 2013 Marsannay “Es Chezots”, Domaine Jean Fournier, Burgundy, FR — 88  
 (\*) 2012 Joseph Swan Vineyards Zinfandel Mancini Ranch, Russian River, USA — 100  
 2013 Barolo Brunate, Marcarini, Piedmont, IT — 110

(\*) Environmentally friendly wines  
and production methods

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- Budvar — 4·5  
 Shoreditch Blonde — 6  
 Brick Lane Lager — 6  
 Bethnal Pale Ale — 6  
 Kernel Pale Ale — 6·5  
 Cidre Breton — 4

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T & FORTIFIED WINE

- Muscat de Beaumes-de-Venise, Vin Doux Naturel  
 Domaine de Durban, FR 2013 — 7/48 (75cl)  
 Puerto Fino Dry Sherry, Emilio Lustau — 7 / 28 (37·5cl)  
 Taylor’s Fine Tawny Port — 6/45 (75cl)  
 Pedro Ximenez, San Emilio, Solera Reserva, Emilio  
 Lustau — 8 / 36 (37·5cl)

- Côte Mas — 37  
 Prosecco, Treviso, Brut Spumante, Masottina — 9 / 43  
 Raventos i Blanc, De Nit Rose, Brut — 60  
 Champagne Gaston Chiquet, Brut Tradition, Dizy — 15 / 75  
 Champagne Gaston Chiquet Rosé 1er Cru, Dizy — 80

- Absolut — 5 / Grey Goose — 7  
 Ketel One — 6 / Our/London Vodka — 6·5

- Beefeater — 5  
 East London Liquor Co. Gin — 6  
 Tanqueray — 5 / Tanqueray Ten — 7  
 Sipsmith Dry — 6 / Sipsmith Sloe — 6  
 Goslings Dark Rum — 5 / Havana 3yo — 4·5  
 Santa Teresa 1796 Solera — 9

- Tapatio — 6 / Casamigos Tequila — 10  
 Don Julio Blanco — 7·5  
 Quikiri Mezc — 8

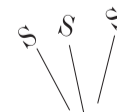
- Buffalo Trace — 5 / Knob Creek — 6·5  
 Jameson — 4·5  
 Johnnie Walker Black Label — 6  
 Laphroaig 10yo — 7 / Talisker 10yo — 7  
 The Balvenie 12yo — 7  
 Singleton 12yo — 7 / Oban 14yo — 8·5

- Grappa Cividina Tosolini — 5·5  
 Martel VS — 5 / Martel VSOP — 8  
 Poire Williams EDV — 6 / Calvados — 6

- Campari — 4·5 / Cynar — 4  
 Martini Rosso — 4 / Pimms — 4  
 Lillet Blanc — 4 / Noilly Prat — 6  
 Ricard Pastis — 4·5 / Pernod Absinthe — 7  
 Fernet Branca — 5

- Baileys — 4·5 / Kahlua — 4·5  
 Amaretto — 4·5 / Krupnik — 4·5  
 Pisco El Gobernador — 6  
 Maraschino — 4·5 / Cointreau — 4·5  
 Canton Ginger — 5  
 Bitter Truth Violet — 5  
 Napoleon Mandarine — 4·5  
 Cherry Heering — 4·5

(Spirits are served  
in 35ml measures)



C H A M P A G N E & S P A R K L I N G