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STERS**

JERSEY ROCKS
— 3 each

Glass
of Champagne
GASTON
CHIQUET

15

COCKTAILS

«SEABUCKTHORN SOUR» — 9.5
Gin, seabuckthorn, orange, egg white

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

«ROSEMARY & RYE» — 12
Bulleit Rye, Kummel, rosemary, lemon, egg white

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

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

«MISTER MUSCOVADO» — 9
Goslings dark rum, muscovado falernum, vanilla bitters, lime

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

«HOLY MOLY» — 9.5
Gin, Green Chartreuse, Cointreau, citrus, holy basil

«ESPRESSO MARTINI» — 9.5
Vodka, espresso, Kahlua

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COCKTAILS

«WINTER SPRITZ» — 5.5
Cinnamon root, calamus root, barberry, orange, 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

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Espresso/macchiato — 2.5
Any other coffee — 2.9

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

FRUITS DE MARE STREET

Fruits de Mare Street sees Executive Chef Blaine Duffy cooking up a one-night-only menu on Thursdays, using the best fish & seafood available to him that day. A weekly stream of creative consciousness on a plate.

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

PRIX FIXE — 25 for any 3 courses*

For orders into kitchen by 19⁰⁰ or reservations after 22⁰⁰ (every day except Saturday)
Parties up to 6 (*+12 for fillet steak)

STARTERS

Cured trout, remoulade, crispy capers — 12.5

Twice baked soufflé, hazelnuts, watercress — 10 (add truffle — 5)

Beetroot, smoked almonds, capers — 7

Cows curd, confit Jerusalem artichoke — 9

Ham hock terrine, mustard, pickles — 9

Scallops, garlic butter — 15

Steak tartare — 13

Bermondsey Frier, sesame, honeycomb, pickled plums, thyme honey — 11.5

Crab, parsnip, pear, chestnut — 13.5

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Chips — 4.5

Butter leaf, herbs, buttermilk dressing — 6.5

Hispi cabbage, butter, parsley — 6

Crispy new potatoes, rosemary, garlic — 5.5

Bitter leaf, elderflower & walnut — 6.5

Truffle mash — 7

MAINS

Roast cauliflower, romesco, rosemary, chilli, almond — 16.5

Roast cod, pickles & guindilla pepper emulsion — 19.5

Camembert pie, parsley, truffle sauce — 20

Chicken, confit garlic, rocket — 20

Crispy salmon, chervil, crème fraîche — 24.5

Salt baked celeriac, hazelnuts, watercress, white truffle oil — 19

Bistrotheque fish & chips — 21

Pressed beef, confit artichokes, pickled walnut, land cress — 22.5

Steak tartare, chips, butter leaf salad — 24

Swaledale steak, horseradish & mustard condiment

Bavette — 20
Fillet — 40

FROMAGE (40g)

×1 — 4
×3 — 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

Soy rice pudding, blackberries — 8.5

Dutch baby pancake, white chocolate cream, pomegranate, pistachio — 9

Pannacotta, poached plums, walnut biscotti — 8

Chocolate pot, miso salted caramel — 8

Dulce de leche, tres leches and mango sundae — 10

Ice cream or sorbet coupe — 6.5