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STERS

JERSEY ROCKS
— 3 each

Glass
of Champagne
GASTON
CHIQUET

15

COCKTAILS

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

«POMEGRANATE COSMO (1934 REMIX)» — 9.5
Vodka, citrus, pomegranate & raspberry grenadine

«MATADORA» — 10.5
Altos Plata, pear, ginger ale, citrus

«TWINKLE TOES» — 12.5
Vodka, verbena, elderflower,
Champagne, grapefruit oil

«THE MODERNIST» — 9.5
Havana3, Cointreau, lillet blanc, citrus

«ESPRESSO MARTINI» — 9.5
Vodka, espresso, Kahlua

«NEVER-NEVER» — 9
Gin, sloe gin, fig, mure, citrus, soda

«RED BIRD» — 9
Camomile prosecco liqueur,
strawberry vermouth, Campari, soda

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COCKTAILS

«ROOTS & BARKS» — 5.5
Calamus root, barberry,
bergamot, soda

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

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

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 INTOLERANCES

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 — 8.5

Jerusalem artichoke, honey,
goat's curd, beer pickled onions — 8

Twice baked soufflé, truffle cream,
candied walnuts — 10

Duck rillettes, duck fat toast,
cornichons — 11

Crab mayonnaise, pickled cucumber,
rye croute — 14

Trout gravlax,
celeriac remoulade — 13

Steak tartare — 13

Beetroot, pistachio,
mint pistou — 9

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MAINS

Confit celeriac,
porcini sauce, salsa verde,
celeriac crumb — 16

Potato & Comte pie, green
mustard sauce — 19.5

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

Cider braised pork cheeks,
chicharrones — 24

Cod, confit potatoes,
salsa verde — 19.5

Chicken, confit garlic, rocket — 20

Salmon, crab bisque, breadcrumbs — 25

Steak tartare, chips,
gem salad — 25

Fried polenta, wild mushroom,
bean broth, white truffle oil — 16.5

Bistrotheque fish & chips — 21

Swaledale fillet steak, sauce au poivre — 45

Swaledale Sirloin,
Café de Paris butter — 32

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Chips — 6

Aligot — 8.5

Gem salad,
mustard cream dressing — 5

Hispi cabbage, butter, parsley — 5

Bitter leaves, lemon, walnut — 6.5

FROMAGE (40 g)

×1 — 4

×3 — 11

BRIE DE MEAUX
(unpasteurised)

COMTÉ
(unpasteurised)

1924 BLEU

PUDDINGS

Crème brûlée — 6

Blackberry, apple & almond vegan crumble,
coconut sorbet — 8.5

Chocolate tart, crème fraîche — 9

Candied quince, rice custard,
brik pastry, hazelnut — 8.5

Sticky toffee pudding,
smoked butterscotch sauce — 7.5

Green apple sorbet,
East London Liquor Company vodka — 7.5

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