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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

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

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,
cucumber, dijon — 13

Twice baked soufflé,
hazelnuts, watercress — 10

Celeriac, wild mushrooms,
rocket — 9.5

Roast squash, caramelized
shallot, sage, hazelnuts — 10.5

Ham hock terrine,
mustard, pickles — 9

Scallops, mornay sauce — 19

Steak tartare — 13

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

MAINS

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

Cod, lemon, capers,
breadcrumb — 22

Camembert pie, parsley,
truffle sauce — 20

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

Chicken, confit garlic, rocket — 20

Crispy salmon, chervil,
crème fraîche — 24.5

Beetroot, smoked almonds, capers — 16.5

Bistrotheque fish & chips — 21

Smoked pressed beef, salt
baked celeriac, pickled walnut — 22

Steak tartare, chips,
butter leaf salad — 24

Swaledale steak, horseradish &
mustard condiment
Bavette — 20
Fillet — 40

FROMAGE (40 g)
×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

Warm rice pudding, spiced
apple, almond & oat crumb — 8

Dutch baby pancake,
caramelized pear, walnut — 8.5

Pannacotta, rhubarb, pistachio — 8

Chocolate cake, mint chantilly — 10

Ice cream or sorbet coupe — 6.5

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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

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