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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

«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*

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

STARTERS

Twice baked soufflé,
hazelnuts, watercress — 9.5

Leeks vinaigrette,
toasted hazelnuts — 7.5

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

Crab, celeriac remoulade, salmon roe — 14

Asparagus, capers, sea purslane — 10

Steak tartare — 13

Ham hock terrine,
mustard, pickles — 9

Smoked carrots, seeds,
fromage blanc — 8

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Chips — 4.5

Butter leaf, herbs,
buttermilk dressing — 5.5

Hispi cabbage,
butter, parsley — 6

Chard gratin — 8

Bitter leaf,
orange, breadcrumbs — 6

Crushed new potatoes, garlic,
lemon, oregano — 6

MAINS

Roast cauliflower,
romesco, rosemary, chilli,
almond — 14.5

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 — 23

Beetroot, smoked almonds,
capers — 16.5

Bistrotheque fish & chips — 21

Pressed beef à la Bourguignonne — 25

Steak tartare, chips,
butter leaf salad — 24

Swaledale fillet, wild garlic butter — 45

Swaledale sirloin,
horseradish cream — 32

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

Steamed orange pudding, caramel, cream — 8.5

Frangipane tart, apricot, crème fraîche — 8.5

Chocolate cake, mint chantilly — 10

Black Forest sundae — 10

Cold soy rice pudding, rhubarb, pistachios — 8