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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 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*

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 — 7.5

Roast squash, squash seed,
pickled raddichio — 8

Fried goats cheese, oregano honey — 9

Duck rillettes, Dijon,
cornichons — 11.5

Crab, celeriac remoulade,
salmon roe — 14

Cured trout, pickled cauliflower,
dill mayonnaise — 13

Steak tartare — 13

Purple sprouting broccoli,
hollandaise, breadcrumbs — 9

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MAINS

Confit celeriac, wild
mushroom, salsa verde,
almond crumb — 14

Pollack, chilli,
garlic, sage — 18.5

Potato & Comte pie, green
mustard sauce — 18.5

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

Chicken, confit garlic, rocket — 20

Salmon, crayfish, crispy sea purslane,
breadcrumbs — 25

Beetroot, smoked almonds, capers — 16.5

Bistrotheque fish & chips — 21

Pressed beef à la Bourguignonne,
crispy prosciutto — 25

Steak tartare, chips,
gem salad — 25

Swaledale fillet steak, garlic butter — 45

Swaledale sirloin,
garlic butter — 35

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

Chocolate semifreddo, raspberries,
black sesame — 8.5

Frangipane tart, plum, crème fraîche — 9.5

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

Sticky toffee pudding,
smoked butterscotch sauce — 7.5

Sorbet coupe — 6