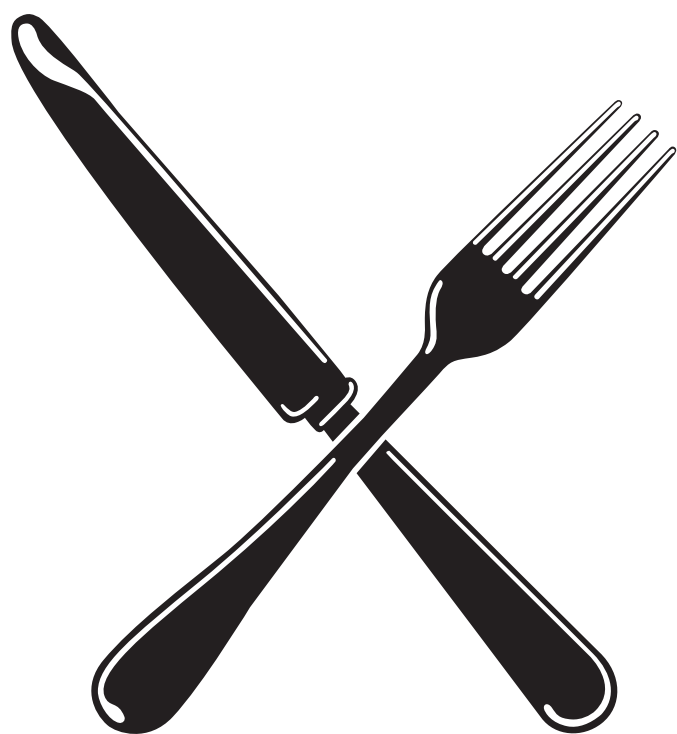




BISTROT & CAFÉ

OYSTERS

JERSEY ROCKS
— 3 each

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

Glass
of
Champagne
GASTON
CHIQUET

15

SOFT
COCKTAILS

«ROOTS & BARKS» — 5
Orris root, calamus root,
frankincense, grapefruit,
lemon, soda

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

«GARDEN 108» — 5.5
Seedlip Garden, tonic, rosemary

«SPICE 94» — 5.5
Seedlip Spice, tonic, grapefruit oils

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

«ADAM'S APPLE» — 11.5
Our / Vodka, Calvados, cider reduction,
absinthe, citrus, egg white

«SEA BUCKTHORN FIZZ» — 13.5
Sea buckthorn, satsuma, gin, Champagne

«SANTA CLARA» — 9.5
Rum, passion fruit, ginger, lemon

«QUINCE JULEP» — 9
Bourbon, quince, mint, bitters

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

«EARL GREY FLIP» — 9.5
Earl Grey gin, lemon, egg white

«ESPRESSO MARTINI» — 9.5
Vodka, espresso, Kahlua

COCKTAILS

C
O
F
F
E

Espresso / macchiato — 2.5
Any other coffee — 2.9

MAINS

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

Roast cod, pickles & guindilla
pepper emulsion — 19.5

Camembert pie, parsley,
truffle sauce — 16

Chicken, confit garlic, rocket — 20

Crispy salmon, chervil,
crème fraîche — 22

Buttered leeks, goats curd,
hazelnuts, caper breadcrumb — 19.5

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

Bistrotheque fish & chips — 21

Pressed beef, confit artichokes,
pickled walnut , land cress — 20

Steak tartare, chips,
butter leaf salad — 24

Swaledale steak, horseradish &
mustard condiment

Bavette — 20
Fillet — 40

Follow us on Instagram @bistrotheque

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

STARTERS

Cured trout,
seaweed gribiche,
pickled dulce — 10

Twice baked soufflé,
hazelnuts,
watercress — 10

Salt baked celeriac,
sesame vegan mayonnaise — 7

Cows curd, confit
Jerusalem artichoke — 7

Ham hock terrine,
mustard, pickles — 9

Scallops,
garlic butter — 15

Steak tartare
— 13

SIDES

Chips — 4.5

Butter leaf, herbs,
buttermilk dressing — 6.5

Green beans, rocket
pistou, pine nuts — 7.5

Hispi cabbage,
butter, parsley — 6

Crispy new potatoes,
rosemary, garlic — 5.5

Bitter leaf,
elderflower & walnut — 6.5

Miso corn gratin — 7

PUDDINGS

Crème brûlée — 6

Rice custard & blackberry tart,
blackberry granita — 8.5

Dutch baby pancake, white chocolate
cream, passion fruit — 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

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