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STERS**

JERSEY ROCKS
— 3 each

Glass
of
Champagne
GASTON
CHIQUET

15

**COCK-
TAILS**

- «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

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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

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

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- 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
Filet — 40

Follow us on Instagram @bistrotheque

- FROMAGE
(40g)
x1 — 4
x3 — 11

- BRIE DE MEAUX
(unpasteurised)
COMTE
(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 dulse — 10
- Twice baked soufflé,
hazelnuts, watercress — 10
- Salt baked celariac, sesame
vegan mayonnaise — 7
- Cows curd, confit
Jerusalem artichoke — 7
- Ham hock terrine,
mustard, pickles — 9
- Scallops, garlic butter — 15
- Steak tartare — 13

SIDE

- 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