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JERSEY ROCKS
— 3 each

Glass
of Champagne
GASTON
CHIQUET

14

COCKTAILS

- «CULTURETINI» — 9.5
Choice of gin or vodka, dry wines,
Champagne Vinegar, Orange bitters
- «SPARKLE CLEAN» — 12
Calvados, lemon, sparkling wine
- «DUCIE ST AMERICANO» — 9
Campari, sweet wine blend, coffee, soda
- «MULE DE JEREZ» — 8
Vodka, dry sherry, ginger, lime, soda
- «VASKA» — 8
Aqvavit, lime, fresh dill
- «MONSTERA DELICIOSA» — 9.5
Cacacha, lemon, ginger, cardamom
- «MANHATTAN TRANSFER» — 9
Housemade walnut liqueur, rye whiskey
- «ADONIS» — 9
Sweet vermouth, oloroso, orange bitters
- «ESPRESSO MARTINI» — 9.5
Vodka, espresso, Kahlua

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COCKTAILS

- «COFFEE & TONIC» — 3
Recycled coffee, bay,
honey, tonic
- «SHISO MOJITO» — 6
Apple juice, shiso leaves,
cucumber, citrus, soda
- «YAKOHAMA» — 5.5
Grapefruit, orgeat, lime, tonic

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- Espresso — 2
- Double espresso — 2.5
- Macchiato — 2.5
- Cortado — 2.75
- Flat white — 2.5
- Cappuccino — 3
- Latte — 2.5
(For almond, soya
or oat milk add 0.5)

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

OPENING TIMES

Bistrotheque is open for dinner 7 days
a week and brunch on Saturday, Sunday
and Bank Holidays

PRIVATE DINING

Our events rooms are available for
private hire morning, noon and night.
Email events@cultureplex.co.uk
for more details

FOOD ALLERGIES AND INTOLERANCES

Before ordering please speak to our staff about your requirements

AFTER WORK — 25 for any 3 courses*

For orders into kitchen by 18³⁰ Monday to Friday
Parties up to 6 (*+20 for fillet steak)

MAINS

- Beetroot, smoked
almonds, capers — 14
- Chicken, confit garlic,
rocket — 17.5
- Sea trout, miso,
confit tomatoes — 21
- Potato & Comté pie,
green mustard sauce — 17.5
- Steak tartare, chips, gem salad — 22
- Fried polenta, wild mushrooms,
bean broth, truffle — 13
- Cod, chilli, garlic, sage — 17.5
- Pork chop, braised fennel,
candied fennel seed — 22
- Bistrotheque fish & chips — 17.5
- Swaledale rump steak, girolles,
smoked beef fat — 22
- Swaledale fillet steak, smoked bone
marrow butter, celery relish — 39

- FROMAGE (40 g)
- × 1 — 4
- × 3 — 11

- BRIE DE MEAUX
(unpasteurised)
- COMTÉ
(unpasteurised)
- 1924 BLEU

TEA

- English breakfast — 2.75
- Earl grey — 2.75
- Lemon & ginger — 2.75
- Jasmine green — 2.75
- Moroccan mint — 2.75
- Fresh mint — 3

PUDDINGS

- Frangipane tart, plum, creme fraiche — 8.5
- Peach & apple pie, caramelised walnut — 8
- Pannacotta, blackberries, honeycomb — 7
- Seasonal sorbet coupe — 4.5
- Chocolate semifreddo, raspberries, black sesame — 7.5
- Sticky toffee pudding, smoked butterscotch sauce — 7

STARTERS

- Leeks vinaigrette,
toasted hazelnuts — 7
- Courgette, olives, basil — 8
- Cured duck breast,
bitter leaf, walnuts — 11
- Fried goats cheese,
truffle, honey — 9.5
- Cured salmon, beetroot,
horseradish — 9
- Crab, celeriac remoulade,
salmon roe — 11
- Steak tartare — 10
- Tomato, sesame, shiso — 7.5

Follow us on Instagram @bistrotheque

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- Chips — 4
- Gem salad,
buttermilk dressing — 4
- Tomatoes, shallot
dressing, chervil — 5
- Squash, sage &
comte gratin — 7
- Crushed new potatoes, garlic,
lemon, oregano — 4.5
- Hispi cabbage, butter,
parsley — 4