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STERS

JERSEY ROCKS  
— 3 each

Glass  
of Champagne  
GASTON  
CHIQUET

15

COCKTAILS

«BLUE VELVET» — 9.5  
Gin, Velvet Falernum,  
rhubarb bitters, egg white

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

«PEACH WHISKEY SMASH» — 9.5  
Bourbon, red peach, mint, peach bitters, citrus

«FIG FIZZ» — 14  
Jules Clairon VSOP, tawny port, fig, citrus, Champagne

«NEVERLAND» — 9  
Gin, sloe gin, fig mure, citrus, soda

«APPLE GIMLET» — 9  
Zubrowka, Manzanilla sherry, apple

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

«SAVAGE» — 10.5  
Havana 3yo, Amaretto, Blue Curaçao,  
fino sherry, lime

«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

«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 19<sup>00</sup> or reservations after 22<sup>00</sup>  
(every day except Saturday)  
Parties up to 6 (\*+7 for sirloin or +20 for fillet steak)

Leeks vinaigrette,  
toasted hazelnuts — 7.5

Cured trout, pickled cauliflower,  
dill mayonnaise — 12

Crab, celeriac remoulade,  
salmon roe — 14

Tomato, sesame, shiso — 9

Fried goats cheese, oregano honey — 9

Steak tartare — 13

Smoked chicken terrine,  
radish, tarragon — 9

Courgette, olives, basil — 9

MAINS

Roast cauliflower, salsa  
verde, garlic, hazelnuts — 15

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 — 24

Beetroot, smoked almonds,  
capers — 16.5

Bistrotheque fish & chips — 21

Pressed beef à la Bourguignonne — 25

Steak tartare, chips,  
gem salad — 25

Swaledale fillet steak, garlic butter — 45

Swaledale sirloin,  
garlic butter — 32

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Chips — 5.5

Gem salad, buttermilk  
dressing — 5.5

Hispi cabbage, butter, parsley — 5

Miso corn gratin — 9

Bitter leaf, orange,  
breadcrumbs — 6.5

Crushed new potatoes, garlic,  
lemon, oregano — 6

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

Summer berry pudding, clotted cream — 8.5

Chocolate semifreddo, raspberries, black sesame — 8.5

Frangipane tart, plum, crème fraîche — 9.5

Blackberries, pear, brik pastry, lemon thyme — 9

Sorbet coupe — 6