

B I S T R O T H E Q U E

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MENUS  
PRIVATE DINING ROOM





## MENUS

### OPTION 1

£39 per person

Pick 1 dish per course  
(all your guests eat the same)

### OPTION 2

£45 per person

Pick 2 dishes per course (max 50 guests)  
Or pre-order (50 or more guests)

### OPTION 3

£50 per person

Pick 3 dishes per course (max 40 guests)  
Or pre-order (40 or more guests)

## ADD ONS

### ON ARRIVAL

+ CHAMPAGNE  
£15 per person

+ OYSTERS  
£6 per person

+ TRUFFLE COMTE  
GOUÈRES  
£3 · 5 per person

+ ANCHOVY  
& PARMESAN  
CHEESE STRAWS  
£3 per person

+ CANAPES  
£18 per person  
(minimum 50 people)

### SIDES

£5 per person  
Pick 2 dishes

Bitter leaf, lemon,  
walnut

Gem salad, mustard  
cream dressing

Buttered new  
potatoes, parsley

Hispi cabbage,  
butter, parsley

### AFTERS

+ COFFEE & TEA  
£2 per person

+ ESPRESSO  
MARTINIS  
£9 · 5 per person

## DISHES



### STARTERS

Trout gravlax, celeriac remoulade

Steak tartare

Beetroot, pistachio, mint pistou

Leeks vinaigrette, toasted hazelnuts

Duck rillettes, duck fat toast, cornichons

Jerusalem artichokes, honey, goats curd, beer pickled onions

### MAINS

Chicken, confit garlic, rocket

Cod, confit potatoes, salsa verde

Potato & Comte pie, mustard and parsley sauce

Salmon, crab bisque, breadcrumbs

Confit celeriac, porcini sauce, salsa verde, almond crumb

Swaledale fillet steak, sauce au poivre  
(£18 supplement, pre-order required for groups of 30 or more)

### PUDDINGS

Chocolate tart, crème fraîche

Crème brûlée

Sticky toffee pudding, smoked butterscotch sauce

Candied quince, rice custard, brik pastry, hazelnut

Green apple sorbet, East London Liquor Company vodka

Cheese plate  
(£4 supplement)