

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
GOUGÈRES
£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)