

**O
Y
STERS**
— 3 each

Glass
of Champagne
GASTON
CHIQUET

14

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

«COFFEE & TONIC» — 3
Recycled coffee, bay,
honey, tonic

«DISCARDED GARNISHES» — 5
Grapefruit & ginger cordial, non-alcoholic
vermouth, ginger ale

«SHISO MOJITO» — 6
Apple juice, shiso leaves,
cucumber, citrus, soda

«YAKOHAMA» — 5.5
Grapefruit, orgeat,
lime, tonic

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

TEA

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

COCKTAILS

«BLOODY MARY» — 8.5

«POPPERWELL» — 9
Prosecco, peaches, rum

«CULTURESPRITZ» — 8
Rosé vermouth, Oloroso, sparkling wine

«DUCIE ST AMERICANO» — 7
Campari, coffee vermouth, PX sherry, soda

«JOAN COLLINS» — 8.5
Gin, cherry liqueur, apple, lemon, soda

«SMOKEY HIGHBALL» — 8
Elderflower, apple, mezcal, Champagne

«VASKA» — 8
Aqvavit, lime, fresh dill

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COCKTAILS

NOTICES

OPENING TIMES

Bistrotheque is open for dinner Monday
to Saturday and brunch daily

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

PRIX LUNCH — 25 for any 3 courses

For orders into kitchen by 11⁰⁰ & 16⁰⁰
Pick 1 starter, 1 main or brunch and 1 pudding

BRUNCH

Farinata, mushrooms, garlic — 7.5
(add a fried egg — 1)

Crispy smoked potatoes,
spring onion, beetroot pickle — 8
(add a fried egg — 1)
(add chorizo — 3)

Avocado, black sesame, chilli oil,
pickled red onion, sourdough toast — 5.75
(add a poached egg — 1)

Hash brown, smoked salmon,
crème fraîche — 11

Charred sweetcorn, soft egg,
crispy corn, chilli, coriander, feta — 9

Eggs Florentine / Benedict / Royale
— 8.5 / 9.5 / 10.5

Soft shell crab benedict,
spiced hollandaise — 14.5

CULTUREPLEX Breakfast — 12.5

Eggs any style, hash brown,
sausage, crispy bacon, black pudding,
home-baked beans, toast

B Crispy bacon — 2
R Sausage — 2
U Chorizo — 2.5
N Smoked salmon — 3
C Hash brown — 2
H Home-baked beans — 2
A Avocado — 2.5
E Egg — 1
X
T
R N.B all substitutions
A are charged as extras
S

PANCAKES

&
FRENCH TOAST

Pancakes, candied bacon,
maple syrup — 9.25

Ricotta hotcakes, whipped
ricotta, berries, walnut — 10

Almond french toast, apricot,
crème fraîche — 9.75

STARTERS

Leeks vinaigrette,
toasted hazelnuts — 7

Fried goats cheese,
truffle, honey — 9.5

Cured trout, beetroot, horseradish,
capers, parsley oil — 9

Steak tartare — 10

MAINS

Chicken, confit
garlic, garlic oil,
rocket — 17.5

Potato & Comté pie,
green mustard sauce — 17.5

Fried polenta, wild mushrooms,
bean broth, truffle — 13

Bistrotheque fish & chips — 17.5

Burger, celery & gherkin relish,
burger sauce, fries — 10

SALADS

Caesar salad — 8

Green bean, barley, spinach,
preserved lemon — 8

Fattoush salad, feta — 8

Add grilled steak or cold
smoked chicken to any
salad — 4

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Gem salad,
mustard dressing — 4
Crispy smoked potatoes,
gremolata — 5
Chips — 4
Hispi cabbage, butter,
parsley — 4

FROMAGE (40 g)
× 1 — 4
× 3 — 11

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BRIE DE MEAUX
(unpasteurised)

COMTÉ
(unpasteurised)

ROQUEFORT
(unpasteurised)

PUDDINGS

Frangipane tart, plum, crème fraîche — 8
Sticky toffee pudding, smoked butterscotch sauce — 7

Pannacotta, raisins, PX sherry, walnut biscotti — 8

Sorbet coupe — 4.5