

Jonny Woo presents work in progress
for his upcoming specially commissioned show
at The Cockatoo.

JONNY WOO

WORK

£15 /
1,2nd MAR

19:30-20:00
TABLE RES
(DINNER & SHOW)
21:00
BAR STOOLS
(SHOW ONLY)
21:30
SHOWTIME

IN
PROG-
RESS

Expect
the
unexpected.

21:00
BAR
STOOLS
FOR
SHOW
ONLY



BASIC BOYS

A disco dinner
for slutty homos.
For 1 weekend
only

Staring
A MAN TO PET
and her Basic
Boys

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19:30-
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19:30-
20:00
DINN-
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RES

BISTRO

DINNER
THU — SAT
18:00
—
22:00

THEQUE

COCKTAILS

- «PEAR WHISKEY SMASH» — 13
Jameson, pear, honey, cinnamon, lemon
- «DOLLY DISH» — 12
Vodka, elderflower cordial, plum bitters
- «TOOTSIE TRADE» — 12
Mezcal, apple juice, lemon juice, brown sugar
- «ZHOOSHY MARGARITA » — 12
Tequila, lime, passion fruit, passoa, tajin rim
- «POMEGRANATE COSMO» — 12
Vodka, citrus, pomegranate & raspberry grenadine
- «PALONE-OMI» — 12
Mezcal, tequila, lime, mint
- «RHUBARBIE» — 12
Campari, rhubarb syrup, Prosecco
- «SHRIMPY'S CRYSTAL RITA» — 12
Tequila, Supasawa, agave, habanero dash, tajin rim
- «BOLD HOOVER» — 12
Vodka, red wine reduction, grapefruit, lime, mint

CIDER
Cidre Breton — 6

WHITE

- 2023 VIURA — 8 / 16 / 30
Pasos de la Capula, Castilla La Mancha SP
- 2022 MUSCADET — 41
'Chapeau Melon' Jérémie Huchet, Loire, FR
- 2023 CHENIN BLANC — 41
'Los Tros' Marras, Piekenierskloof, SA
- 2022 VIOGNIER — 41
French Ambush, Languedoc Roussillon, FR
- 2022 PICPOUL DE PINET — 12 / 22 · 5 / 45
Dom de Guillemarine, FR
- 2022 PEDRA A PEDRA BRANCO — 48
Quinta da Pedra Alta, Douro, PT
- 2022 GRÜNER VELTLINER — 13 / 26 / 52
'Felix', Weingut Wszeli, AU
- 2022 ALBARIÑO — 57
O Fillo da Condasa,
Lagar da Condasa, Rias Baixas, SP
- 2022 SAUVIGNON BLANC — 58
The Ataraxia, Hemel-en-Aarden, SA
- 2022 REISLING — 63
Zephyr Wines, Marlborough, NZ
- 2020 PETIT CHABLIS — 67
Domaine Sébastien Dampt, FR
- 2019 BOURGOGNE BLANC — 69
Aline Beauné, FR

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- Espresso / macchiato — 2 · 5
- Any other coffee — 3 · 5

- F 2019 CRÉMANT DE LOIRE — 57
I Domaine Vaublins, FR
- Z Z 2020 PET NAT 8.21
BLANC DE BLANCS — 85
Le Domaine D'Henri, Chablis, FR
- CHAMPAGNE, Gratiot-Pilliere,
Brut Tradition — 16 / 90
- CHAMPAGNE, Gratiot-Pillière Rose — 105

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- 2022 ROSE VDP DU VAR — 42
Vénus de Pinchinat, Dom Pinchinat, FR
- 2022 COTES DE PROVENCE — 13 / 26 / 52
Tomares Ballus Rosé, Château Aspras, FR
- 2021 EKATO MOSCHOFILERO — 65
Troupis Winery, GR

- B All 440ml
- E Sunshine / Kölsch Lager 4.7% — 9
- E Yes! / Session IPA 4.5% — 9
- R Sunset / Red IPA 4.7% — 9

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- 2022 TEMPRANILLO SYRAH — 8 / 16 / 32
Amphorum Tinto, Mureda, SP
- 2021 NERO D'AVOLA — 36
Il Folle Sicily, IT
- 2023 MALBEC — 43
La Linda, Bodega Luigi Bosca,
Mendoza, ARG
- 2021 VINCENT LACOSTE
DOMPTER LA BÊTE — 11 / 22 / 43
Bordeaux, FR
- 2022 BARDOLINO — 45
Monte del Fra, IT
- 2020 MONASTRELL — 12 / 23 / 46
Parajes del Valle, Jumilla, SP
- 2019 MERLOT TERRE NOBIL — 48
De Sefani, Veneto, IT
- 2021 BOBAL GARNACHA TINTO — 53
Mestizaje, Bodega Mustiguillo, Valencia, SP
- 2021 SPOSA E SPOSA — 53
Heartland Wines, Langhorne Creek, AUS
- 2020 CHIROUBLES — 53
La Scandaleuse, Dom. Bernard Métrat,
Beaujolais, FR
- 2019 CRICKET PITCH CABERNET
SHIRAZ MERLOT — 63
Brokenwood, Hunter Valley AUS
- 2020 PINOT NOIR — 68
Zephyr Wines, Marlborough, NZ
- 2018 ST EMILION — 70
Piliers Maison Blanche, Montagne,
Despaigne Rapin, Bordeaux, FR

Glass of
CHAMPAGNE
— 16

1/2
DOZEN
OYSTERS
24



- 1/ SNACKS — 10 each
Popcorn chicken "Parmigiana"
Panisse, vegan tarragon mayo
Taramasalata, crisps, radish
All 3 snacks — 25

2 / VEGAN &
VEGETARIAN

- Roast beetroot, orange,
pomegranate, smoked almond — 18
- Braised leek fondue pie — 28
- Quince glazed Jerusalem artichokes,
bitter leaf, walnut — 18
- Farinata, candied squash,
aji amarillo, pepitas — 18

4/ F
R O M A G E

TEA

- English Breakfast — 3 · 5
- Earl Grey — 3 · 5
- Moroccan mint — 3 · 5
- Green — 3 · 5
- Fresh mint — 2 · 25
- Lemon and ginger — 3 · 5

CHERRY BLAIR — 16
Crémant, cherry liqueur,
mastiha, lemon, mastiha
macerated cherry garnish

**SOFT
COCKTAILS**

- «BONA BEETS» — 6
Beetroot, raspberries, tonic
- «DOLLY EEK» — 6
Fresh ginger water, lemon,
apple juice, ginger ale
- «PEARADE» — 6
Pear, lemon, soda

3/
MEAT,
FISH & FOWL
SHELLS

- Mole braised beef short rib,
coriander, spring onion — 36
- Trout, almond, pickled grape, sorrel — 33
- Truffled guinea fowl Kyiv, watercress — 37
- Garlic caramel roast chicken,
gravy mayonnaise — 25
- Steak tartare — 26

SIDES

- Cos, tarragon vinaigrette, hazelnuts — 6 · 5
(add Mimolette cheese — 5)
- Cavolo nero, lemon &
garlic pangratatto — 10
- Chips — 7 · 5

5/ PUDDINGS

- Apple & hazelnut
galette, chocolate
sauce, Chantilly
cream — 15
- Orange & salted
caramel panna cotta — 12
- Cherry, vanilla & hibiscus
jelly, lemon sorbet — 10
- SHRIMPY'S AFFOGATO — 15
Tequila, espresso, walnut bitters,
hazelnut & chocolate ice cream

Follow us on Instagram
@bistrotheque

FOOD ALLERGIES AND INTOLERANCES

Please inform your waiter of any allergies prior to ordering. We are unable to guarantee against traces.
A 15% discretionary service charge will be added to your bill

**INDEFINITE LEAVE
TO REMAIN**

19:30-20:00
TABLE RES
(DINNER & SHOW)
21:00
BAR STOOLS
(SHOW ONLY)
21:30
SHOWTIME

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**A LOVE
LETTER TO
LONDON IN
THE WORDS
AND MUSIC
OF THE PET
SHOP BOYS**

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16,
22,
23rd
MAR

**THE COCKATOO IS A SUPPER
CLUB LOCATED DOWNSTAIRS AT BISTROTHERQUE**