

# BISTROT THE QUEUE

## ESTILO FAMILIAR

£97.50pp  
Buffet or family style

### INCLUDED DRINKS

- 2 cocktails
- 1/3 bottle of house wine

### WINES

valid until 05-04-26

2024 COLOMBARD Ugni Blanc, Le Pionnier, Comte Tolosan  
2023 CABERNET MERLOT Fleurs de Terre, Pays d'Oc, FR

### MENU

valid until 05-04-26

#### SAVOURY

Charred pumpkin, salsa cremosa, herb salad  
vegan - allergens: sesame, sulphites

Achiote roast chicken, citrus mayonnaise, salsa criolla  
allergens: egg, mustard, sulphites

Farinata, grilled aubergine & sultana agrodolce, pine nuts,  
mint  
vegan - allergens: sulphites

Chips  
vegan - allergens: none (potential fryer cross contamination  
(gluten))

Green salad (v)  
vegan - allergens: mustard, sulphites

#### SWEET

Roast plum, orange, brown sugar almonds  
vegan - nuts (almonds)

Gateau Marcel, sour cherries  
vegetarian - allergens: egg, milk

## A LA MODE

£170 pp  
Pre order required

### INCLUDED DRINKS

- 1/2 bottle of wine (see separate list) & mineral water
- 2 cocktails (see separate list)

### MENU

valid until 05-04-26

#### STARTERS

Twice baked soufflé, truffled Brie, honey, walnuts  
allergens: eggs, milk, nuts (walnuts)

Steak tartare  
allergens: celery, eggs, gluten (barley), fish, mustard, sulphites

Charred pumpkin, salsa cremosa, herb salad  
vegan - allergens: sesame, sulphites

#### MAIN COURSES

Ribeye (medium rare), Béarnaise, matchsticks  
allergens: celery, egg, milk, sulphites

Hake, bisque, rouille, parsley pangrattato  
allergens: celery, crustaceans, eggs, fish, gluten (wheat), mustard,  
sulphites

Crispy polenta, oyster mushrooms, rocket  
vegan - sulphites

All served with new potatoes, olive oil and gem, mint, lemon

#### DESSERTS

Ginger sticky toffee pudding, rum butterscotch, fior di latte  
gelato  
vegetarian - allergens: egg, gluten (wheat), milk

Roast plum, orange, brown sugar almonds  
vegan - nuts (almonds)

Coffee crème brûlée  
vegetarian - eggs, gluten (wheat), milk

# BISTROT THE QUE

## SUNDAY LUNCH

£125pp

Pre-order required

### INCLUDED DRINKS

- ½ bottle of wine
- 2 house cocktail

### WINES

valid until 05-04-26

2023 CATARRATTO Contrade Bellusa, Sicily, IT

2023 GAMAY Les Classiques, Vignerons Ardéchois, Ardèche, FR

### MENU

valid until 05-04-26

### SNACKS TO SHARE

Tostones, aji amarillo mayo  
vegan - allergens: mustard, sulphites

Parmesan cheese straws, caramelised onion crème fraîche  
allergens: egg, gluten (wheat), milk, mustard, sulphites

### MAIN COURSES

Roast ribeye, braised beef, Yorkshire puddings, horseradish cream, greens, roast potatoes  
allergens: celery, eggs, gluten (wheat), milk, mustard, sulphites

Fennel cotolette, tomato sauce, olives  
vegan - allergens: gluten (wheat), sulphites

### DESSERTS

Poached pear, meringue, whipped cream, chocolate sauce  
vegetarian - allergens: egg, milk, nuts (almonds), soya

Roast plum, orange, brown sugar almonds  
vegan - nuts (almonds)

## BRUNCH A LA MODE

£60pp

Pre-order required

Available for breakfast or lunch only

### INCLUDED DRINKS

2 glasses of Crémant or sparkling non alcoholic wine

### MENU

valid until 05-04-26

### BRUNCH

Farinata, grilled aubergine & sultana agrodolce, pine nuts, mint  
vegan - allergens: sulphite

Bistrotheque breakfast

allergens: egg, gluten (rye, wheat), milk, sulphites

Cheesy arepa, chipotle black beans, fried eggs, pico de gallo, sour cream  
vegetarian - allergens: eggs, milk, sulphites

Sugar pit pork benedict, mustard & brown butter hollandaise  
allergens: egg, gluten (barley, wheat), fish, milk, mustard

### DESSERT

Lemon meringue French toast  
allergens: eggs, gluten (wheat), milk

Roast plum, orange, brown sugar almonds  
vegan - nuts (almonds)

# BISTROT THE QUE

## PHOEBE BUFFAY

£135pp

Buffet or family style

### INCLUDED DRINKS

- ½ bottle of wine
- 2 cocktails

### WINES

valid until 05-04-26

2023 CATARRATTO Contrade Bellusa, Sicily, IT

2023 GAMAY Les Classiques, Vignerons Ardéchois, Ardèche, FR

### MENU

valid until 05-04-26

#### SNACKS

Semolina sourdough, garlic butter, hot honey  
vegetarian - allergens: gluten (wheat), milk sulphites

Smoked almonds, crisps and Gordal olives  
vegan - allergens: nuts (almonds)

#### SAVOURY

Charred pumpkin, salsa cremosa, herb salad  
vegan - allergens: sesame, sulphites

Braised fennel, tomato sauce, olives  
vegan - allergens: sulphites

Roast chicken, grilled lemon aioli  
allergens: eggs, mustard, soya, sulphites

Farinata, grilled aubergine & sultana agrodolce, pine nuts, mint  
vegan - allergens: sulphite

Gem, lemon, mint  
vegan - allergens: mustard,, sulphites

#### DESSERTS

Gateau Marcel, sour cherries  
vegetarian - allergens: egg, milk

Poached pear, meringue, whipped cream, chocolate sauce  
vegetarian - allergens: egg, milk, nuts (almonds), soya

Roast plum, orange, brown sugar almonds  
vegan - nuts (almonds)