

INDEFINITE LEAVE TO REMAIN

19:30-20:00

TABLE RES
(DINNER & SHOW)

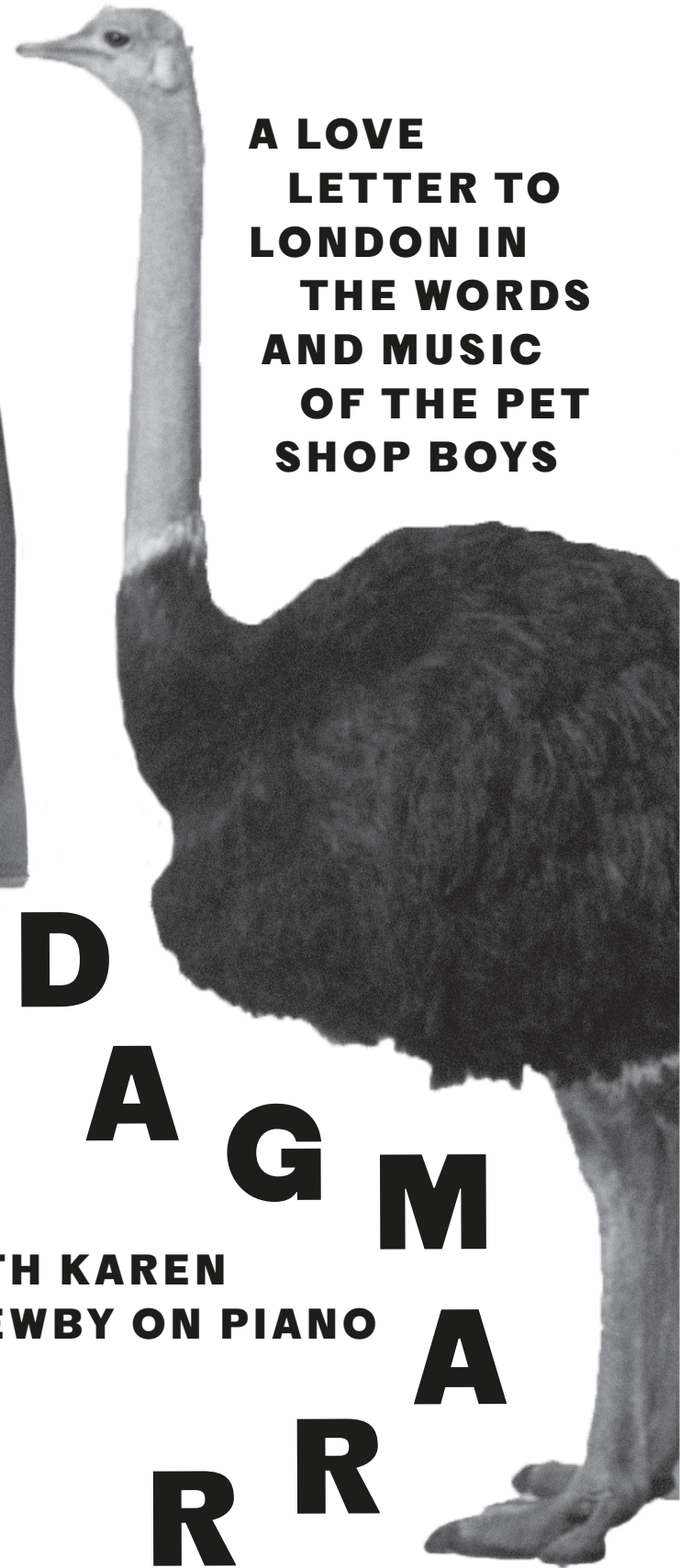
21:00

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

D
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WITH KAREN
NEWBY ON PIANO

£10

27th

JUL

THE COCKATOO IS A SUPPER
CLUB LOCATED DOWNSTAIRS AT BISTROTHERQUE

BISTR

OTHE

BRUNCH

SAT

10:30

15:30

SUN

10:30

16:00

ENO

COCKTAILS

«MEZQUITO» — 14

Mezcal, Tequila, lime, mint

«EARL GREY FLIP» — 12

Earl Grey gin, lemon, egg white

«LULU DE LULU» — 13

Tanqueray No. TEN, blood orange bitter, Martini Rosso, cardamom bitters, orange

«ZHOOSHY MARGARITA» — 12

Tequila, lime, passion fruit, passoa, tajin rim

«POMEGRANATE COSMO» — 12

Vodka, citrus, pomegranate & raspberry grenadine

«TWINKLE TOES» — 18

Vodka, elderflower, verbena, Champagne

«SHRIMPY'S CRYSTAL RITA» — 12

Tequila, Supasawa, agave, habanero dash, tajin rim

«PEACH WHISKY SMASH» — 12

Buffalo Trace, peach liqueur, lemon, peach bitters, mint

«PALONE-OMI» — 12

Mezcal, tequila, lime, mint

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 Wetzeli, AU

2022 ALBARIÑO — 57

O Fillo da Condesa,

Lagar da Condesa, 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 Damp, FR

2019 BOURGOGNE BLANC — 69

Aline Beauné, FR

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

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

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 NOBILL — 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,

Beaujolaais, 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,

Despagne Rapin, Bordeaux, FR

1/2

DOZEN
OYSTERS

27

Glass of
CHAMPAGNE
— 16

SNACKS & BREAD

Cheese biscuits, peas, whipped ricotta, mint — 10

Semolina sourdough, garlic butter, hot honey — 6

Panisse, vegan

tarragon mayo — 10

BISTROTHERQUE

BREAKFAST — 25

Sausage, crispy bacon, eggs any style, layered potatoes, sourdough toast, Boston baked beans

MEAT, FISH, FOWL & SHELLS

Grilled ribeye, ancho chilli butter, spring onion, lime — 45

Garlic caramel roast chicken, gravy mayonnaise — 25

Steak tartare — 26

TWINKLE
TOES — 18

Vodka, elderflower, verbena, Champagne

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

SOFT COCKTAILS

«HERB LEMONADE» — 6

«MATCHA LEMONADE» — 6

«HIBISCUS CHILLI SALT LEMONADE» — 6



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tarragon mayo — 10

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BRUNCH

Cinnamon French toast, cream cheese Chantilly — 15

Pancakes, bacon, maple syrup, honeycomb whipped burnt butter — 15

Fried egg, Parmesan crisp, hot sauce, & chive cream cheese sandwich — 12
(add crispy bacon — 6)
(add chorizo — 4)

Portland crab rarebit Benedict — 25

Chilaquiles — 15
(add pulled chicken — 6)
(add chorizo — 4)

VEGAN & VEGETARIAN

Confit tomato, caper, Parmesan & mascarpone vol au vent — 21

Twice baked souffle picada — 18

Grilled jicama, aji amarillo sauce, radish, corn & citrus salad — 12/18
(add fried egg 1.5)

Farinata, green goddess, herbed broad beans, candied jalapeños — 15
(add fried egg 1.5)

BREAKFAST EXTRAS

Chorizo — 4

Boston beans — 4

Crispy bacon — 6

Layer potatoes — 7

Sourdough toast, butter — 4

Sausage — 3

SIDES

Humita, basil, crispy corn — 10

Cos, tarragon vinaigrette, hazelnuts — 6

(add Mimolette cheese — 5)

Chips — 7

5/ PUDDINGS

Deep-fried banana bread, banana caramel, mascarpone — 12

Orange & salted caramel panna cotta — 10

Roast strawberries, coconut sorbet, puffed rice — 10

St Emilion au chocolat, crème fraîche — 10

SHRIMPY'S AFFOGATO — 15
Tequila, espresso, walnut bitters, hazelnut & chocolate ice cream

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

CIDER
Cidre Breton
— 6

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