

FEB 24th - 25th

19:30 - 00:00

DAVID HOYLE

David is the original performance avalanche

The Fireball of the Cabaret Apocalypse

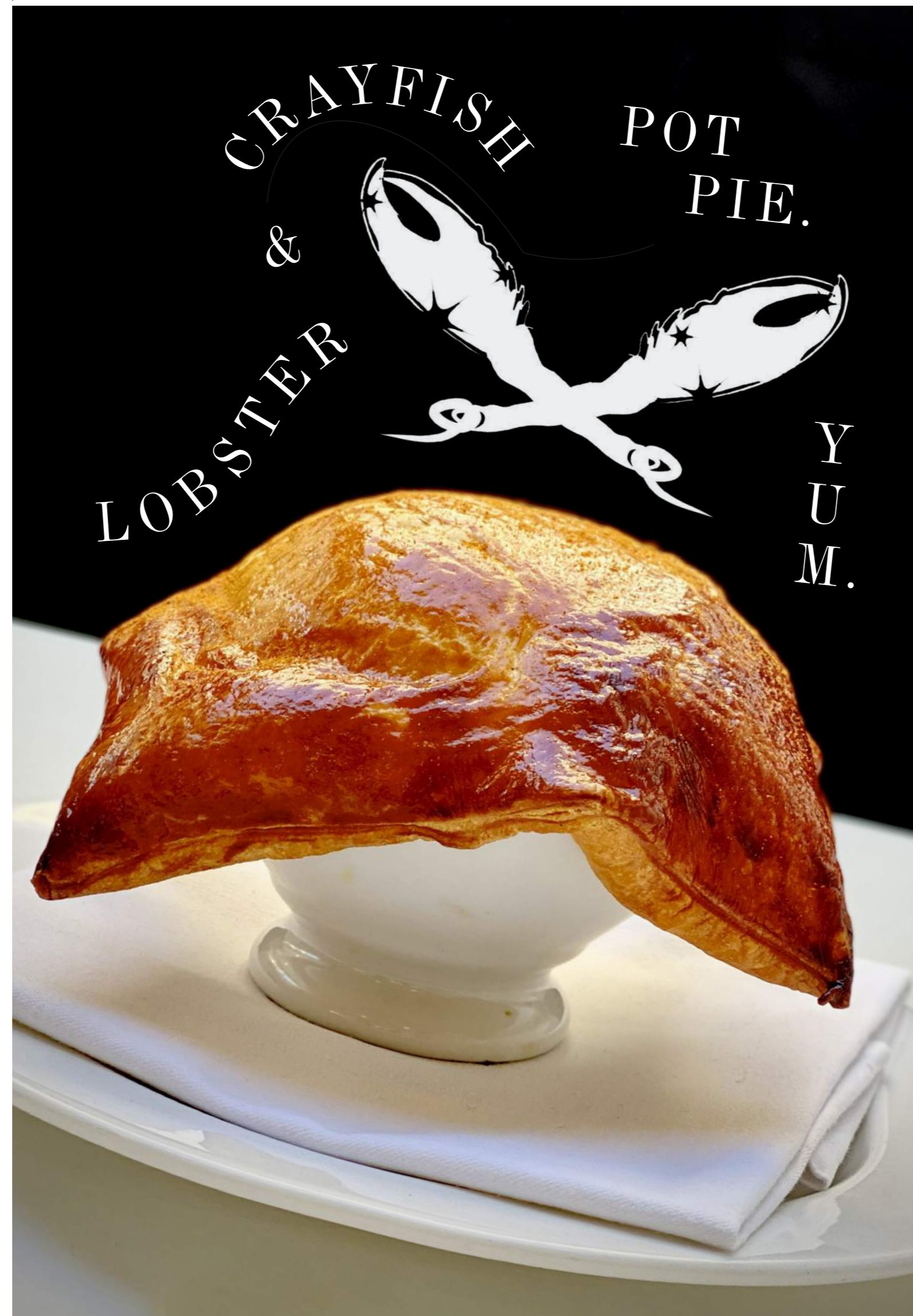
ALL SINGING

ALL RAGING

BONA-FIDE LEGEND

£15 cover charge

THE COCKATOO is a new dinner theatre located downstairs at BISTROTHERQUE



BISTR

OTHE

RE

LUNCH  
SAT & SUN  
11:00  
-  
16:00



## COCKTAILS

«BLOODY MARY» — 12  
 «BELLINI» — 12  
 White peach or raspberry purée, Prosecco  
 «TOOTSIE TRADE» — 12  
 Mezcal, apple juice, lemon juice, brown sugar  
 «ZHOOSHY MARGARITA» — 12  
 Tequila, lime, passion fruit, passoa, tajin rim  
 «PEAR WHISKEY SMASH» — 13  
 Jameson, pear, honey, cinnamon, lemon  
 «DOLLY DISH» — 12  
 Vodka, elderflower cordial, plum bitters  
 «POMEGRANATE COSMO» — 12  
 Vodka, citrus, pomegranate  
 & raspberry grenadine  
 «PALONE-OMI» — 12  
 Mezcal, tequila, lime, mint  
 «RHUBARBIE» — 12  
 Campari, rhubarb syrup, Prosecco  
 «BOLD HOOVER» — 12  
 Vodka, red wine reduction,  
 grapefruit, lime, mint

## WHITE

2020 VERDEJO — 7.5 / 15 / 30  
 Pasos de la capula, SP  
 2020 GRILLO — 33  
 Il Folle, Sicily, IT  
 2020 MUSCADET — 36  
 ‘Chapeau Melon’ Jérémie Huchet, Loire, FR  
 2021 CHENIN BLANC — 37  
 ‘Los Tros’ Marras, Piekenierskloof, SA  
 2021 SAUVIGNON BLANC — 38  
 Baleia Wines, W Cape, SA  
 2020 VIOGNIER — 38  
 French Ambush, Languedoc Roussillon, FR  
 2020 PICPOUL DE PINET — 39  
 Dom de Guillemarine, FR  
 2020 SEMILLON /  
 SAUVIGNON BLANC — 11 / 22 / 44  
 Pitchfork Margaret River, AU  
 2021 LES GARRIGUES BLANC — 45  
 Ch de Lascaux, Languedoc-Roussillon  
 2020 GRÜNER VELTLINER — 52  
 ‘Felix’, Weingut Weszeli, AU  
 2020 PETIT CHABLIS — 58  
 Domaine Sébastien Dampt, FR  
 2019 BOURGOGNE BLANC — 65  
 Aline Beauné, FR

Espresso / macchiato — 2.5  
 Any other coffee — 3.5

F 2019 CRÉMANT DE LOIRE — 55  
 I Domaine Vaublins, FR  
 Z Z 2020 COL FONDO, Mongardo,  
 Veneto, IT — 55  
 CHAMPAGNE, Gratiot-Pilliere,  
 Brut Tradition — 16/90  
 CHAMPAGNE,  
 Gratiot-Pillière Rose — 105

2021 COTES DE PROVENCE — 12 / 25 / 49  
 Tomares Ballus Rosé, Château Aspras, FR  
 2021 MIRAVAL ROSÉ — 69  
 Jolie-Pitt-Perrin, Côtes de Provence, FR

B Redchurch Lager — 6  
 E Bethnal Pale Ale — 6  
 E Paradise Session IPA — 6  
 R Cidre Breton — 6

2021 TEMPRANILLO SYRAH — 7.5 / 15 / 30  
 Amphorum Tinto, Mureda, SP  
 2020 NERO D'AVOLA — 34  
 Il Folle Sicily, IT  
 2021 BORDEAUX — 10/20/40  
 Château Haut-Grelot, FR  
 2021 BARDOLINO — 42  
 Monte del Fra, IT  
 2021 SHIRAZ — 43  
 Pitchfork Margaret River, WA  
 2021 BEAUJOLIAS-VILLAGES — 44  
 Dom. Alexandre Burgaud, FR  
 2020 MONASTRELL — 45  
 Parajes del Valle, Jumilla, SP  
 2019 MERLOT TERRE NOBILL — 45  
 De Sefani, Veneto, IT  
 2018 CABERNET SAUVIGNON — 55  
 Hartenberg Wine Estate Stellenbosch, SA  
 2020 PINOT NOIR — 64  
 BOB Short for Kate Glover Family  
 Vineyards, Marlborough, NZ  
 2018 ST EMILION — 68  
 Piliers Maison Blanche, Montagne,  
 Despagne Rapin, Bordeaux, FR

## COFFEE

English Breakfast — 3.5  
 Green — 3.5 / Earl Grey — 3.5  
 Fresh mint — 2.25 /  
 Moroccan mint — 3.5  
 Lemon and ginger — 3.5  
 Lemon Verbena — 3.5

1/2  
 DOZEN  
 OYSTERS  
 24

Glass of  
 CHAMPAGNE  
 — 16



MEAT,  
 FISH,  
 FOWL  
 & SHELLS

Cured sea trout,  
 sauce vierge, radish — 16  
 Soft shell crab Benedict — 24  
 Lobster & crayfish pot pie — 45  
 Rabbit schnitzel,  
 mustard sauce — 34  
 Steak tartare — 20/26  
 Half roast chicken,  
 jus, aioli — 22 (30 mins)  
 Half Peruvian spiced chicken,  
 green sauce — 22 (30 mins)

SHRIMPY'S  
 CRYSTAL RITA — 12  
 Tequila, Supasawa, agave,  
 habanero dash, tajin rim

## FROMAGE

1924, fruit cheese,  
 crackers — 13

## SOFT COCKTAILS

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

## BISTROTHERQUE BREAKFAST — 24

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

## VEGAN & VEGETARIAN

Mushroom bourguignon pie — 25  
 Grilled beetroot, kalamata olives,  
 grapes, pistachio, parsley oil — 15  
 (add burrata — 10)  
 Twice baked souffle picada — 16  
 Pumpkin, adobo, kohlrabi,  
 citrus dressing — 19  
 Farinata, winter tomatoes,  
 salsa macha, chipotle vegan mayo — 18  
 (add crispy fried egg — 1.5)  
 Humita, crispy corn, basil — 11

Chilaquiles — 16  
 (add pulled chicken — 8)  
 Gem salad,  
 lemon dressing — 6.5  
 Chips — 7.5  
 Banoffee French  
 toast — 18  
 French toast,  
 crispy bacon,  
 maple syrup — 18  
 Apple & hazelnut  
 galette, chocolate sauce,  
 Chantilly cream — 14  
 Chocolate mousse,  
 cream, brandy prunes — 10  
 Peaches, raspberry sorbet,  
 halva, pistachio — 10

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

## BREAKFAST EXTRAS

Boston beans — 4  
 Sourdough toast,  
 butter — 4  
 Crispy bacon — 6  
 Layer potatoes — 7  
 Sausage — 3

## SWEETS

Banoffee French  
 toast — 18  
 French toast,  
 crispy bacon,  
 maple syrup — 18  
 Apple & hazelnut  
 galette, chocolate sauce,  
 Chantilly cream — 14

Chocolate mousse,  
 cream, brandy prunes — 10

Peaches, raspberry sorbet,  
 halva, pistachio — 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

MAR 10, 11,  
 24, 25, 31  
 APR 1

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19:30  
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