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Available for reservations
at these times:

TUESDAY TO THURSDAY
18:00–18:30 & 21:00–21:30

FRIDAY
18:00

Orders into the kitchen
20 minutes after
reservation time.

SATURDAY
10 30 TO 15 30

SUNDAY
10 30 TO 16 00

TWO-COURSE 30
Pick a dish from any two
of the numbered sections
on our menu

or

FIVE-COURSE 65
Pick one from each of the
five numbered sections –
ideal for two sharing.

For parties of
six or less.

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COCKTAILS

- «CRYSTAL RITA» 12
Tequila, Supasawa, Agave, habanero sauce, Tajin
- «POMEGRANATE COSMO» . . . 12
Absolute, lime, pomegranate juice, raspberry puree, caster sugar
- «ZHOOSY MARGARITA» 12
Tequila, Passoa, lime juice, passion fruit syrup, lime, Tajin
- «LULU DE LULU» 13
Tanqueray N° TEN, blood orange bitter, Martini Rosso, cardamom bitters, orange
- «PALONE-OMI» 12
Tequila, Mezcal, lemon juice, sugar syrup, mint
- «PEACH WHISKY SMASH» . . 12
Buffalo Trace, peach liqueur, lemon, peach bitters, mint
- «EARL GREY FLIP» 12
Earl Grey gin, lemon, egg white
- «TWINKLE TOES» 18
Vodka, elderflower, verbena, Champagne
- «WARM LALLIES»
Bourbon, ginger syrup, ginger bitters, orange zest 13

SOFT COCKTAILS

- «HORCHATA COCO LATTIE» . . 6
Horchatta, coconut cream
- «AGUACHILE FILLY» 6
Cucumber, coriander, jalapeño, lime
- «PIÑA FANTY» 6
Spiced pineapple, tamarind syrup, lime, soda

B

FOOD ALLERGIES + INTOLERANCES

Please inform your waiter of any allergies prior to ordering. We are unable to guarantee against traces.

Please be aware that while we take measures to reduce cross-contamination, we cannot guarantee that any of our food or drinks are free from traces of allergens. For detailed allergen information, please speak to a member of our team.

1. SNACKS & BREAD

- Panisse, vegan tarragon mayo 10
- Parmesan biscuit, whipped ricotta, peas & mint 10
- Semolina sourdough, garlic butter, hot honey 6

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WHITE

- 2023 BONFARO BRANCO 35
DFJ Vinhos, Lisboa, PT
- 2023 CATARRATTO 10 / 20 / 40
Contrade Bellusa, Sicily, IT
- 2023 GEWURZTRAMINER RISERVA 12 / 25 / 46
Paraiso Sur, Limari Valley, CL
- 2024 ALBARIÑO 49
Pazos de Mirasoles, La Mancha, ES
- 2023 SOAVE CLASSICO 54
Balestri Valda, Veneto, IT
- 2022 XAREL·LO CHARDONNAY . . . 15 / 30 / 56
Xa Xa Xa, Finca Canvalles, Penedès, ES
- 2023 SAUVIGNON DE TOURAINE 58
Domaine Octavie, Oisly, FR
- 2023 GRUNER VELTLINER 60
‘Graffenegg’ Weingut Bio-Kemetner, Kamptal, AT
- 2023 CHENIN BLANC 64
Artisans Partisans, Vin de France, FR
- 2020 RIESLING 70
De Wetshof, Robertson, ZA
- 2023 CHABLIS 84
Domaine Alain Gautheron, FR
- 2022 SANCERRE ‘MERCIE-DIEU’ 90
Domaine Bailly-Reverdy, FR
- 2017 CHARDONNAY 125
‘Les Voisins’ Copain, Anderson Valley, US

SPARKLING

- 2023 PET-NAT BRUT NATURE 58
Famille Fabre, Languedoc, FR
- NV CRÉMANT DE LOIRE, Domaine Thierry Amirault, FR . . . 60
- NV CHAMPAGNE ANDRÉ CLOUET 17 / 85
Grand Réserve Brut, FR
- NV CHAMPAGNE BILLECART-SALMON Brut, FR 125

2. BREAKFAST

- BISTROTHERQUE BREAKFAST 25
Sausage, crispy bacon, eggs any style, layered potatoes, sourdough toast, Boston baked beans (Served until 13:00 on Sundays)
- Pancakes, bacon, maple syrup, honeycomb whipped burnt butter 15
- Tres leches french toast, whipped cream 15
- Sugar pit pork benedict, mustard & brown butter hollandaise 21
- Fried egg, parmesan crisp, hot sauce & chive cream cheese sandwich . . . 12
- Cheesy arepa, chipotle black beans, fried eggs, pico de gallo, sour cream . 18

3. VEGAN & VEGETARIAN

- Charred asparagus, green ajo blanco, smoked almonds, sage 12 / 18
- Jicama, radish & cucumber aguachile, tostones 12 / 18
- Braised leek fondue pie 25
- Fennel cotolette, tomato sauce, olives 20
- Farinata, green goddess, herbed broad beans, candied jalapeños 18
- Twice baked souffle, peas, Spenwood 18

1/2 DOZEN OYSTERS

4. MEAT, FISH FOWL & SHELLS

- Half roast chicken, wild garlic cream 25
- Burger au jus 20
- Steak tartare 20 / 26
- Skate wing, grilled lemon aioli, fennel, bottarga 33

RED

- 2023 CABERNET MERLOT 35
Fleurs de Terre, Pays d’Oc, FR
- 2023 GAMAY 10 / 20 / 40
Les Classiques, Vignerons Ardechois, Ardèche, FR
- 2020 VEGA TINTO 45
DFJ Vinhos, Douro Valley, PT
- 2022 PRIMITIVO DOPPIO PASSO 49
Puglia, IT
- 2023 GRENACHE SYRAH 13 / 26 / 50
Tranquille Pinard, Vin de France, FR
- 2021 MENCIA ‘VIERNES’ 55
Bodegas Godelia, Bierzo, ES
- 2023 MALBEC 58
E’s Vino, Gualtallary, AR
- 2022 CHIANTI SUPERIORE 61
Castello del Trebbio, Tuscany, IT
- 2022 RIOJA ALAVESA 15 / 30 / 60
‘Too Mahats’ Hontza, Basque Country, ES
- 2021 LO PETIT PAU 69
Celler Hidalgo Albert, Priorat, ES
- 2022 SPATBURGUNDER (PINOT NOIR) . . . 79
Weingut Greiner, Baden, DE
- 2020 BLAUFRAKISCH ‘GROSSHOFLEIN’ ESTERHAZY 82
Burgenland, AT
- 2020 NEBBIOLO DI LANGHE 90
Rivetto, Piedmont, IT
- 2018 CHATEAU DE VALOIS 132
Pomerol, Bordeaux, FR

T H E

SUNDAY ROAST 38

Roast ribeye, braised beef, Yorkshire puddings, horseradish cream, roast potatoes, seasonal greens (Sundays only from 13:30)

BRUNCH EXTRAS

- Boston beans 4
- Crispy bacon 6
- Layer potatoes 7
- Chorizo 4
- Sausage 3
- Sourdough toast, butter jam & honey 4

A 15% discretionary service charge will be added to your bill

5. SIDES

- Chips 7·50
- Cos, tarragon vinaigrette, hazelnuts 6
- Humita 12

ROSÉ AND ORANGE

- 2023 BOBAL ROSATO . . . 47
Cepa de Pelayo, Manchuela (dark rosé / chilled red), ES
- 2023 CHIARETTO ROSÉ 13 / 26 / 52
Gorgo di Bricolo, Veneto, IT
- 2023 BY OTT ROSÉ 82
Domaine Ott, Côtes de Provence, FR
- 2023 VIURA CALAGREÑO 68
‘Zuria’ Hontza, Rioja Alavesa (skin contact), Basque Country, ES

NON-ALCOHOLIC

- NV DELLA VITE SPARKLING Rosé, Veneto . . 32

BEER & CIDER (all 440ml)

- Sunshine / Kölsch Lager 4.7% 9
- Yes! / Session IPA 4.5% 9
- Sunset / Red IPA 4.7% 9

Q U E

T E A

- English Breakfast — 3·50
- Earl Grey — 3·50
- Moroccan mint — 3·50
- Green — 3·50
- Fresh mint — 2·25
- Lemon & ginger — 3·50

PUDDING WINES

- BOTRYTISED REISLING, Wairau River Estate, Marlborough 11 / 55

C O F F E E

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

6. PUDDINGS

- Chocolate peanut frangipane tart 10
- Rhubarb, hibiscus, mango sorbet 10
- Pineapple tart tatin, clotted cream 14
- Peach, almond meringue, orange cream, raspberry . . . 10
- Horchata pudding 10