

Glass of  
Champagne Gaston  
Chiquet — 15

OYSTERS

JERSEY ROCKS  
— 3 each



BRUNCH DRINKS

«BLOODY MARY» — 8.5 / 30

«BELLINI» — 8 / 35

White peach or raspberry purée, Côté Mas

«POMEGRANATE COSMO» — 9.5

Citrus vodka, pomegranate, plum bitters

«ADAM'S APPLE» — 11.5

Our / Vodka, Calvados, cider reduction, absinthe, citrus, egg white

«SEA BUCKTHORN FIZZ» — 13.5

Sea buckthorn, satsuma, gin, Champagne

«SANTA CLARA» — 9.5

Rum, passion fruit, ginger, lemon

«QUINCE JULEP» — 9

Bourbon, quince, mint, bitters

«MEZQUITO» — 12

Mezcal, tequila, red wine reduction, raspberries, egg white

«EARL GREY FLIP» — 9.5

Earl Grey gin, lemon, egg white

«ESPRESSO MARTINI» — 9.5

Vodka, espresso, Kahlua

SOFT COCKTAILS

SHISO MOJITO — 6

Apple juice, shiso leaves, cucumber, citrus, soda

SMOKEY EYE — 5

Pineapple, coriander, oak smoke, chilli, citrus, soda

ROOTS & BARKS — 5

Orris root, calamus root, frankincense, grapefruit, lemon, soda

STARTERS

Cured trout, sweet mayonnaise, pickles, seaweed, Jersey Royal crisps — 12

Steak tartare — 13

Nettles, whipped ricotta, almonds, crispy garlic — 8.5

Bermondsey fryer, sesame, honeycomb, pickled plums, thyme honey — 13.5

Charred asparagus, ajo blanco, almonds — 12.5

Pickled daikon, radishes, vegan parsley mayonnaise — 8

Broad beans on toast, goats curd, pea shoots — 14

Farinata, avocado, rocket, capers, crispy chickpeas, chilli — 14

add an egg — 2

Maple candied bacon benedict, bacon butter hollandaise, smoked bacon salt — 15

Mushroom rarebit, egg yolk, wild mushrooms, rocket — 15

Spinach & ricotta benedict, hazelnuts — 14

Soft shell crab benedict, spiced hollandaise — 17.5

Bistrotheque Breakfast — 14.5  
(sausage, bacon, Boston baked beans, layered potato, eggs, toast)

B Bacon — 5

R Sausage — 3.5

U Salmon — 6

N Black pudding — 4

C Boston baked beans — 3.5

H Layered potatoes — 3.5

Chorizo — 5

E Avocado — 3.5

X Toast, butter, jam — 1.5

T Spinach — 3

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N.B all substitutions are charged as extras

SIDE

MAINS

Chips — 5

Butter leaf, herbs, radish, buttermilk dressing — 7.5

Peach, bitter leaf, elderflower & walnut — 7.5

Hispi cabbage, butter, parsley — 6

Miso corn gratin — 9

Chicken, confit garlic, rocket — 20

Bistrotheque fish & chips — 21

Tomato tart, herb cream — 19

Steak tartare, chips, butter leaf salad — 24

Beef rump heart, wild garlic, smoked marrow, dripping crumb — 39

Roast cod, pickles & guindilla pepper emulsion — 19.5

Salmon, confit tomatoes, miso broth, basil — 25.5

Roast aubergine, olives, pine nuts, preserved lemon, spinach — 18.5

PANCAKES

&

FRENCH TOAST

Pancakes, bacon, maple syrup — 10

French toast, strawberry jam, fromage frais — 13.5

Ricotta pancakes, white chocolate, cherries — 13.5

PUDDINGS

FROMAGE (40g)

Crème brûlée — 6

Chocolate cake, cherries, crème fraîche — 8.5

Pannacotta, apricots, amaretti — 8

Plum sorbet, sour grapes, almond & sorrel foam — 8

Strawberries, rice custard, puffed rice, basil — 8.5

Individually — 4

Selection of 3 — 11

Kirkham's Lancashire (unpasteurised)

Stilton

Rollright

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C TEA

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F English Breakfast — 3.5

F Earl Grey — 3.5

E Chamomile — 3.5

E Peppermint — 3.5

Green — 3.5

Fresh mint — 2.25

Lemon Verbena — 3.5

Espresso / macchiato — 2.5

Any other coffee — 2.9

NOTICES

PRIVATE DINING

The PDR is available for hire morning, noon and night for groups of 20 or more email pdr@bistrotheque.com for more details

OPENING TIMES

Bistrotheque is open for dinner 7 days a week and brunch on Saturday, Sunday & Bank Holidays

FOOD ALLERGIES AND INTOLERANCES

Before ordering please speak to our staff about your requirements

A 12.5% optional service charge will be added to your bill

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SPIRITS

Absolut — 5 / Grey Goose — 7  
Ketel One — 6 / Zubrowka — 5  
Our / London Vodka — 6.5

2016 No Stone Unturned Semillon/Chardonnay, Murray Darling, AUS — 6.5 / 13.5 / 27  
2017 Viognier, Domaine Coudoulet, Vin de Pays D'Oc, FR — 30  
2016 Côtes du Lubéron, Famille Perrin Blanc Reserve, Rhône, FR — 31  
2016 Picpoul de Pinet, Domaine Félines Jourdan, Languedoc, FR — 8 / 17 / 34  
2016 Sauvignon de Touraine, Domaine de Bellevue, Loire, FR — 8 / 17.25 / 34.5  
(\* ) 2016 Muscadet Sèvre et Maine Domaine Haut Fevrie, Loire, FR — 8.5 / 17.5 / 35  
2017 Gavi di Gavi, Bric Sassi, Roberto Sarotto, Piedmont, FR — 8.5 / 18.5 / 37  
2016 El Camino Albariño, Rectoral do Umia, Rias Baixas, ES — 9 / 19.25 / 38.5  
2016 Gonnheimer Riesling, Eymann, Pfalz, DE — 40  
(\* ) 2016 Grüner Veltliner, Von den Terrassen, Josef Ehmoser, Wagram, AT — 40  
(\* ) 2016 Dog Point, Sauvignon Blanc, Marlborough, NZ — 50  
2015 Sancerre Blanc, Domaine Thierry Merlin-Cherrier, Loire, FR — 52  
(\* ) 2016 Craven Clairette Blanche, Stellenbosch, SA — 53.5  
(\* ) 2016 Pinot Blanc "Les Jardins", Domaine André Ostertag, Alsace, FR — 55  
2015 Chablis, Dessus La Carriere, Didier et Pascal Picq, Burgundy, FR — 58.5  
(\* ) 2016 Riesling Vieilles Vignes, Domaine Lucas & André Rieffel, Alsace, FR — 60.5  
2015 Au Bon Climat Chardonnay, Santa Barbara County, CA, USA — 75  
(\* ) 2015 Pouilly-Vinzelles, Domaine de la Soufrandière, Bret Bros, Burgundy, FR — 85  
2013 Crittenden Cri de Cœur, Sous Voile Savagnin, Mornington Peninsula, A — 110

Beefeater — 5  
East London Liquor Co. Gin — 6  
Tanqueray — 5 / Tanqueray Ten — 7  
Sipsmith Dry — 6 / Sipsmith Sloe — 6  
Goslings Dark Rum — 5  
Havana 3yo — 4.5 / Zacapa — 10  
Santa Teresa 1796 Solera — 9  
Tapatio — 6 / Casamigos Tequila — 10  
Don Julio Blanco — 7.5  
Quiquiriqui Mezcal — 8  
Sonoma Rye — 10  
Buffalo Trace — 5  
Knob Creek — 6.5  
Jameson — 4.5  
Johnnie Walker Black Label — 6  
Laphroaig 10yo — 7  
Talisker 10yo — 7  
The Balvenie 12yo — 7  
Singleton 12yo — 7 / Oban 14yo — 8.5  
Grappa Cividina Tosolini — 5.5

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2016 Côtes de Provence Rosé, Domaine du Grand Cros, FR — 7.5 / 16 / 32  
2016 Sancerre Rosé, 'Les Epsailles', Domaine David Sautereau, FR — 53

Martel VS — 5 / Martel VSOP — 8  
Poire Williams EDV — 6 / Calvados — 6  
Campari — 4.5 / Cynar — 4  
Martini Rosso — 4 / Pimms — 4

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2016 Pietas Old Vine Carignan, Pays D'Hérault, FR — 6.5 / 13.5 / 27  
2016 Kraal Bay, Syrah-Cinsault, Swartland, SA — 7 / 14.5 / 29  
2016 Ventoux, Famille Perrin, Côtes du Ventoux, Rhône, FR — 31  
2016 Bardolino, Monte del Frà, Veneto, IT — 34.5  
2016 Cahors, Malbec, Clos La Coutale, FR — 35  
2016 Beaujolais-Villages Lantignie, Alexandre Burgaud, FR — 8.5 / 18.25 / 36.5  
2016 Barbera, Antonio Vallana e Figlio, Piedmont, IT — 38.5  
2016 Leap in the Dark Pinot Noir, NZ — 10.5 / 22 / 44  
2012 Chateau Lucas, Lussac St Émilion, Bordeaux, FR — 43  
2015 Viña Amezola Crianza, Bodegas Amezola de la Mora, Rioja, ES — 11 / 22.75 / 45.5  
(\* ) 2015 Frankland Estate Shiraz, Frankland River, AUS — 51  
(\* ) 2015 Retromarcia Chianti Classico, Monte Bernardi, Panzano-in-Chianti, IT — 53  
(\* ) 2014 Montsecano Refugio Pinot Noir, Casablanca Valley, CL — 62  
2010 Viña Koyle Royale Cabernet Sauvignon, Colchagua Valley, CL — 55  
2015 Crozes-Hermitage, Les Trois Chenes, Domaine Emmanuel Darnaud, Rhône, FR — 70  
2005 Vina Bosconia Tinto Reserva, Bodegas R. Lopez de Heredia, ES — 79  
(\* ) 2013 Marsannay "Es Chezots", Domaine Jean Fournier, Burgundy, FR — 88  
(\* ) 2012 Joseph Swan Vineyards Zinfandel Mancini Ranch, Russian River, USA — 100  
2013 Barolo Brunate, Marcarini, Piedmont, IT — 110

Lillet Blanc — 4 / Noilly Prat — 6  
Drambuie — 5 / Baileys — 4.5  
Kahlua — 4.5

Krupnik — 4.5 / Pisco Aba — 5  
Maraschino — 4.5 / Cointreau — 4.5  
Canton Ginger — 5  
Bitter Truth Violet — 5  
Napoleon Mandarine — 4.5  
Cherry Heering — 4.5

Fernet Branca — 5  
Amaretto — 4.5  
Ricard Pastis — 4.5  
Pernod Absinthe — 7

(Spirits are served  
in 35ml measures)

(\* ) Environmentally friendly wines  
and production methods

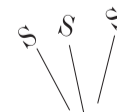
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Budvar — 4.5  
Shoreditch Blonde — 6  
Brick Lane Lager — 6  
Bethnal Pale Ale — 6  
Kernel Pale Ale — 6.5  
Cidre Breton — 4

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T & FORTIFIED WINE

Muscat de Beaumes-de-Venise, Vin Doux Naturel  
Domaine de Durban, FR 2013 — 7/48 (75cl)  
Puerto Fino Dry Sherry, Emilio Lustau — 7 / 28 (37.5cl)  
Taylor's Fine Tawny Port — 6/45 (75cl)  
Pedro Ximenez, San Emilio, Solera Reserva, Emilio  
Lustau — 8 / 36 (37.5cl)

Côte Mas — 37  
Prosecco, Treviso, Brut Spumante, Masottina — 9 / 43  
Raventos i Blanc, De Nit Rose, Brut — 60  
Champagne Gaston Chiquet, Brut Tradition, Dizy — 15 / 75  
Champagne Gaston Chiquet Rosé 1er Cru, Dizy — 80



C H A M P A G N E & S P A R K L I N G