

B I S T R O T H E Q U E

# PR D

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MENUS  
PRIVATE DINING ROOM





## MENUS

### OPTION 1

£39 per person

Pick 1 dish per course

### OPTION 2

£39 per person

Pick 2 starters (to share),  
1 main and 2 puddings  
(to share)

### OPTION 3

£45 per person

Pick 2 dishes per course, for your g  
uests to order from at your event  
(max 60 guests)

### OPTION 4

£50 per person

Pick 3 dishes per course  
(max 40 guests)

Please find dishes  
on the following page

## ADD ONS

### ON ARRIVAL

+ CHAMPAGNE  
£15 per person

+ GOUGÈRES  
£3 per person

+ OYSTERS  
£5 per person

+ CHEESE STRAWS  
£2.50 per person

### SIDES

£5 per person  
Pick 2 dishes

Green beans, rocket  
pistou, breadcrumbs

Gem salad

Winter leaves,  
bonito

New potatoes,  
butter, parsley

### AFTERS

+ COFFEE & TEA  
£2 per person

+ ESPRESSO  
MARTINIS  
£9 · 5 per person

+ SMALL / LARGE  
CAKE  
£24 / £72

## DISHES



### STARTERS

Cured trout, marinated summer vegetables, parsley mayonnaise

Steak tartare

Foie gras & chicken liver parfait

Labneh, smashed cucumbers, za'tar, olive oil

### MAINS

Chicken, confit garlic, rocket

Cod, romesco sauce

Leek pie, watercress, camembert

Salmon, miso broth, peas, broad beans, pea shots

Roast cauliflower, wild mushrooms, pickled onion

Braised lamb, brik pastry, wild leek, taggiasca olives

600g Rib-eye on the bone, onions (£16 supplement, max 30 guests, pre-order only)

### PUDDINGS

Pannacotta, strawberries, pistachios

Creme brulee

Warm chocolate fondant, salted caramel cream, chocolate crumb

Orange & Cointreau meringue trifle

Apple sorbet, East London Liquor Company vodka

Cheese plate

(£4 supplement)