

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

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MENUS
PRIVATE DINING ROOM





MENUS

OPTION 1

£39 per person

Pick 1 dish per course
(which all your guests eat the same)

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
guests to order from at your event
(max 50 guests)

Or pre-order (50 or more guests)

OPTION 4

£50 per person

Pick 3 dishes per course (max 40 guests)
Or pre-order (40 or more guests)

Please find dishes
on the following page

ADD ONS

ON ARRIVAL

+ CHAMPAGNE
£15 per person

+ TRUFFLE COMTE
GOUGÈRES
£3 · 5 per person

+ OYSTERS
£6 per person

+ ANCHOVY
& PARMESAN
CHEESE STRAWS
£3 per person

SIDES

£5 per person
Pick 2 dishes

Gem salad

Buttered hispi
cabbage

New potatoes,
butter, parsley

Radish, rocket, seeds

AFTERS

+ COFFEE & TEA
£2 per person

+ ESPRESSO
MARTINIS
£9 · 5 per person

DISHES



STARTERS

Cured trout, sweet mayonnaise, pickles, seaweed, jersey royal crisps

Steak tartare

Chargrilled kohlrabi, sesame mayonnaise

Nettles, ricotta, almonds, crispy garlic

MAINS

Chicken, confit garlic, rocket

Roast cod, pickles & gundilia pepper emulsion

Leek pie, nettles, white truffle oil

Salmon, dill sauce

Salt baked beetroot, almond cream, smoked almonds, confit garlic

Breaded lamb, aubergine, olives, pine nuts

Beef rump heart, wild garlic, smoked marrow, dripping crumb (£20 supplement, pre-order required for groups of 30 or more)

PUDDINGS

Pannacotta, apricots, amaretti

Crème brûlée

Chocolate cake, cherries, crème fraîche

Pear sorbet, East London Liquor Company vodka

Strawberries, rice custard, puffed rice, basil

Cheese plate (£4 supplement)