

OYSTERS
MORECAMBE BAY
 — 3 each

Glass of
 Champagne Gaston
 Chiquet — 15



BRUNCH DRINKS

- «BLOODY MARY» — 8.5 / 30
 White peach or raspberry purée, Côté Mas
- «BELLINI» — 8 / 35
 Citrus vodka, pomegranate, plum bitters
- «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

APERITIFS

- APEROL or CAMPARI or CYNAR SPRITZ — 8.5
- AMERICANO — 8.5
 Campari, red vermouth, soda
- BICICLETTA — 8
 Campari, white wine, soda
- NEGRONI — 9
 Campari, red vermouth, gin

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STARTERS

- Cured trout, sweet mayonnaise, pickles, seaweed, jersey royal crisps — 12
- Chargrilled kohlrabi, sesame mayonnaise — 8
- Steak tartare — 13
- Twice baked soufflé — 9.5
- Nettles, whipped ricotta, almonds, crispy garlic — 8.5

- Avocado, poached eggs, cornbread, coriander, onion, hot sauce — 12
- Croque madame, dijon, cornichons — 10
- Buttered corn, fried eggs, corn crumb, crème fraîche, green harissa — 14
- Eggs Florentine / Eggs Benedict / Eggs Royale — 10 / 10 / 13.5
- 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
- R
- A
- S N.B all substitutions are charged as extras

SIDES

MAINS

- Chips — 5
- Gem salad — 5
- Radish, rocket, seeds — 6
- Hispi cabbage, butter, parsley — 6
- Crispy new potatoes, rosemary, garlic — 5.5

- Chicken, confit garlic, rocket — 20
- Salt baked beetroot, almond cream, smoked almonds, confit garlic — 17
- Bistrotheque fish & chips — 21
- Steak tartare, chips, gem salad — 24
- Leek pie, nettles, white truffle oil — 22
- Beef rump heart, wild garlic, smoked marrow, dripping crumb — 39
- Roast cod, pickles & guindilla pepper emulsion — 19.5

PANCAKES & FRENCH TOAST

- Pancakes, bacon, maple syrup — 10
- Pancakes, chocolate sauce, banana butter, salted candied peanuts — 12
- Caramelised French toast, apple jam, cream — 10

PUDDINGS FROMAGE (40g)

- Crème brûlée — 6
- Chocolate cake, cherries, crème fraîche — 8.5
- Pannacotta, apricots, amaretti — 8
- Pear sorbet, East London Liquor Company vodka — 7
- 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
- O
- 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

