

W E D N E S D A Y  
T O  
S A T U R D A Y

18:00  
T O  
22:00

# D I N N E I N N E R

## 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

## LEMONADES

Herb lemonade . . . . . 6  
Matcha lemonade . . . . . 6  
Hibiscus chilli salt  
lemonade . . . . . 6

### FOOD ALLERGIES + INTOLERANCES

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

## 1. SNACKS & BREAD

Panisse, vegan  
tarragon mayo . . . . . 10  
Parmesan cracker,  
whipped ricotta,  
fig & shallot jam . . . . . 10  
Semolina sourdough,  
garlic butter,  
hot honey . . . . . 6

## 2. VEGAN & VEGETARIAN

Charred leeks, green ajo verde,  
smoked almonds, sage . . . . . 12 / 18  
Urfa chilli roast beetroot, borani,  
walnut, mint salsa . . . . . 12 / 18  
Chanterelle mushroom, shallot  
& masala cream vol au vent . . . . . 25  
Celeriac schnitzel, hot honey,  
fennel, apple & caper salad,  
sesame dressing . . . . . 20  
Farinata, squash,  
aji amarillo, pepitas . . . . . 18  
Ribollita . . . . . 20

## WHITE

2023 VIURA . . . . . 8 / 16 / 30  
Pasos de la Capula, Castilla La Mancha, ES  
2022 MUSCADET . . . . . 41  
‘Chapeau Melon’ Jérémie Huchet, Loire, FR  
2023 CHENIN BLANC . . . . . 41  
‘Los Tros’ Marras, Piekenierskloof, SA  
2022 VIOGNIER . . . . . 41  
French Ambush, Languedoc Roussillon, FR  
2022 PICPOUL DE PINET . . . . . 12 / 22 · 50 / 45  
Dom de Cantagrils, FR  
2022 PEDRA A PEDRA BRANCO . . . . . 48  
Quinta da Pedra Alta, Douro, PT  
2022 GRÜNER VELTLINER . . . . . 13 / 26 / 52  
‘Felix’, Weingut Weszeli, AT  
2022 ALBARIÑO . . . . . 57  
O Fillo da Condesa, Lagar da Condesa,  
Rias Baixas, ES  
2022 SAUVIGNON BLANC . . . . . 58  
The Ataraxia, Hemel-en-Aarden, SA  
2022 RIESLING . . . . . 63  
Zephyr Wines, Marlborough, NZ  
2020 PETIT CHABLIS . . . . . 67  
Domaine Sébastien Dampt, FR  
2021 BOURGOGNE BLANC,  
Aline Beauné, FR . . . . . 69

## SPARKLING

2020 CREMANT DE LOIRE, Domaine Vaublins . . . . . 57  
2022 PET NAT 8.21 BLANC DE BLANCS,  
Le Domaine d’Henri, Chablis . . . . . 85  
NV CHAMPAGNE, Gratiot-Pillièrre Brut Tradition . . . . . 90  
NV CHAMPAGNE, Gratiot-Pillièrre Rosé . . . . . 105

## RED

2022 TEMPRANILLO . . . . . 8 · 50 / 17 / 33  
Amphorvm, Mureda, ES  
2023 NERO D’AVOLA . . . . . 36  
Il Folle, Sicily, IT  
2023 MALBEC . . . . . 43  
La Linda, Bodega Luigi Bosca, Mendoza, AR  
2022 VINCENT LACOSTE  
DOMPTER LA BÊTE . . . . . 11 / 22 / 43  
Bordeaux, FR  
2023 BARDOLINO . . . . . 45  
Monte del Fra, IT  
2022 MONASTRELL . . . . . 46  
Parajes del Valle, Jumilla, ES  
2021 MERLOT TERRE NOBILL . . . . . 48  
De Sefani, Veneto, IT  
2021 BOBAL GARNACHA TINTO . . . . . 53  
Mestizaje, Bodega Mustiguillo, Valencia, ES  
2021 SPOSA E SPOSA . . . . . 53  
Heartland Wines, Langhorne Creek, AU  
2021 CHIROUBLES . . . . . 53  
La Scandaleuse, Dom. Bernard Métrat,  
Beaujolais, FR  
2019 CRICKET PITCH CAB  
SHIRAZ MERLOT . . . . . 63  
Brokenwood, Hunter Valley, AU  
2022 PINOT NOIR . . . . . 68  
Zephyr Wines, Marlborough, NZ  
2018 ST EMILION . . . . . 70  
Piliers Maison Blanche, Despagne Rapin,  
Bordeaux, FR

## ROSE

2023 ROSE VDP DU VAR,  
Vénus de Pinchinat,  
Dom Pinchinat, FR . . . . . 42  
2023 CÔTES DE PROVENCE,  
Tomares Ballus Rosé,  
Château Aspras, FR . . . . . 58  
2022 EKATO  
MOSCHOFILERO,  
Troupis Winery, GR . . . . . 65

## NON-ALCOHOLIC

NV Funkelwürtz  
de-alcoholised “frizzante”,  
Selbach-Oster, Mosel . . . . . 32

## BEER & CIDER (all 440ml)

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

# BISTROT THE QUE

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

## 1/2 DOZEN OYSTERS . . . . . 27

## 4. MEAT, FISH FOWL & SHELLS

Half roast Peruvian  
spiced chicken,  
green sauce . . . . . 25  
Bone marrow burger,  
celery, parsley,  
Cornish Yarg . . . . . 20  
Steak tartare . . . . . 20 / 26  
Crunchy chicken schnitzel,  
garlic butter . . . . . 25  
Grilled seabass,  
miso buttered leeks,  
brown shrimp, scraps . . . . . 28  
Grilled ribeye,  
ancho chilli butter,  
spring onion, lime . . . . . 45

## 4. SIDES

Chips . . . . . 7 · 50  
Cos,  
tarragon  
vinaigrette,  
hazelnuts . . . . . 6  
Chard &  
raclette  
gratin . . . . . 12

## TEA

English Breakfast — 3 · 50  
Earl Grey — 3 · 50  
Moroccan mint — 3 · 50  
Green — 3 · 50  
Fresh mint — 2 · 25  
Lemon and ginger — 3.5

## PUDDING WINES

MONBAZZILLAC . . . . . 36  
Ancienne Cure (1/2)  
MR . . . . . 58  
Telmo Rodriguez,  
Malaga, ES (50cl)

## 6. PUDDINGS

St Emilion au chocolat, crème fraîche . . . . . 10  
Roast plum, orange, almond crumb . . . . . 10  
Deep-fried banana bread,  
banana caramel, mascarpone . . . . . 12  
Lemon & almond cake, vegan crème fraîche . . . . . 10  
Cherry meringue, pistachio cream,  
amarena cherries, crushed pistachio . . . . . 10  
Horchata pudding . . . . . 10

## COFFEE

Espresso /  
macchiato — 2 · 50  
Any other coffee — 3 · 50