

SATURDAY
10 30 TO 15 30

SUNDAY
10 30 TO 16 00

BRUNCH

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

«WARM LALLIES»
Bourbon, ginger syrup, ginger
bitters, orange zest 13

LEMONADES

Herb lemonade 6
Matcha lemonade 6
Hibiscus chilli salt
lemonade 6

BISTRO

FOOD ALLERGIES + INTOLERANCES

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

BREAKFAST

1. SNACKS & BREAD

Vegan tapenade,
panisse 10
Parmesan cracker,
whipped ricotta,
fig & shallot jam 10
Semolina sourdough,
garlic butter,
hot honey 6

2. BREAKFAST

BISTROTHERQUE BREAKFAST 25
Sausage, crispy bacon, eggs any style, layered potatoes,
sourdough toast, Boston baked beans (Served until 13:00 on Sundays)
Cinnamon French toast, cream cheese Chantilly 15
Pancakes, bacon, maple syrup,
honeycomb whipped burnt butter . . 15
Portland crab rarebit Benedict 25
Cheese toastie, fried egg 15
Cheesy arepa, chipotle black beans,
fried eggs, pico de gallo,
sour cream 15

3. VEGAN & VEGETARIAN

Urfa chilli roast beetroot,
borani, walnut, mint salsa. . . . 12 / 18
Celeraic schnitzel, hot honey,
fennel, apple & caper salad,
sesame dressing 20
Farinata, squash,
aji amarillo, pepitas 18

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
2021 MONTAGNY Les Macles,
Domaine Berthenet, FR 75

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
NV CHAMPAGNE Pierre Moncuit Cuvée
Blanc de Blancs Grand Cru 120

1/2 DOZEN OYSTERS

. 27

STRO

4. MEAT, FISH FOWL & SHELLS

Half roast Peruvian
spiced chicken,
green sauce 25
Bone marrow burger,
celery parsley salad,
Cornish Yarg. 20
Steak tartare 20 / 26
Crunchy chicken schnitzel,
garlic butter 25

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
2021 CTOZES HERMITGE La Certitude,
Domaine François Villard. 80

THE QUE

SUNDAY ROAST

. 38

Roast ribeye, braised beef, Yorkshire puddings, horseradish cream, roast potatoes, seasonal greens (Sundays only from 13:30)

BRUNCH EXTRAS

Boston beans 4
Crispy bacon 6
Layer potatoes 7
Chorizo 4
Sausage 3
Sourdough toast,
butter jam & honey 4

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

5. SIDES

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

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

TEA

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

PUDDING WINES

MONBAZZILLAC 36
Ancienne Cure (1/2)
Palo Cortado Peninsula
Solera Familiar, Bodegas
Lustau, ES 8 / 39

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
Guava, pineapple, reposado and pecan
Christmas pudding, dulce de leche cream 10

COFFEE

Espresso /
macchiato — 2 · 5
Any other coffee — 3 · 5