

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

SOFT COCKTAILS

- «HORCHATA COCO LATTIE» . . 6
Horchatta, coconut cream
- «AGUACHILE FILLY» 6
Cucumber, coriander, jalapeño, lime
- «PIÑA FANTY» 6
Spiced pineapple, tamarind syrup, lime, soda

BISTRO

FOOD ALLERGIES + INTOLERANCES

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

Please be aware that while we take measures to reduce cross-contamination, we cannot guarantee that any of our food or drinks are free from traces of allergens. For detailed allergen information, please speak to a member of our team.

1. SNACKS & BREAD

- Panisse, vegan tarragon mayo 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
- Cheesy arepa, chipotle black beans, fried eggs, pico de gallo, sour cream 18

3. VEGAN & VEGETARIAN

- Urfa chilli roast beetroot, borani, walnut, mint salsa . . . 12 / 18
- Celeriac schnitzel, hot honey, fennel, apple & caper salad, sesame dressing 20
- Farinata, squash, aji amarillo, pepitas 18
- Twice baked soufflé, hazelnuts, watercress 18

1/2 DOZEN OYSTERS

RO

4. MEAT, FISH FOWL & SHELLS

- Half roast Peruvian spiced chicken, green sauce 25
- Burger au jus 25
- Steak tartare 20 / 26
- Brown butter monkfish, cavolo nero, brown shrimp, seaweed 36

WHITE

- 2023 BONFARO BRANCO 35
DFJ Vinhos, Lisboa, PT
- 2023 CATARRATTO 10 / 20 / 40
Contrade Bellusa, Sicily, IT
- 2023 GEWURZTRAMINER RISERVA 12 / 25 / 46
Paraiso Sur, Limari Valley, CL
- 2024 ALBARIÑO 49
Pazos de Mirasoles, La Mancha, ES
- 2023 SOAVE CLASSICO 54
Balestri Valda, Veneto, IT
- 2022 XAREL·LO CHARDONNAY . . 15 / 30 / 56
Xa Xa Xa, Finca Canvalles, Penedès, ES
- 2023 SAUVIGNON DE TOURAINE 58
Domaine Octavie, Oisly, FR
- 2023 GRUNER VELTLINER 60
‘Graffenegg’ Weingut Bio-Kemetner, Kamptal, AT
- 2023 CHENIN BLANC 64
Artisans Partisans, Vin de France, FR
- 2023 VIURA CALAGREÑO 68
‘Zuria’ Hontza, Rioja Alavesa, Basque Country (skin contact), ES
- 2020 RIESLING 70
De Wetshof, Robertson, ZA
- 2023 CHABLIS 84
Domaine Alain Gautheron, FR
- 2022 SANCERRE ‘MERCIE-DIEU’ 90
Domaine Bailly-Reverdy, FR
- 2017 CHARDONNAY 125
‘Les Voisins’ Copain, Anderson Valley, US

SPARKLING

- 2023 PET-NAT BRUT NATURE 58
Famille Fabre, Languedoc, FR
- NV CRÉMANT DE LOIRE, Domaine Thierry Amirault, FR . . . 60
- NV CHAMPAGNE ANDRÉ CLOUET 17 / 85
Grand Réserve Brut, FR
- NV CHAMPAGNE BILLECART-SALMON Brut, FR 125

RED

- 2023 CABERNET MERLOT 35
Fleurs de Terre, Pays d’Oc, FR
- 2023 GAMAY 10 / 20 / 40
Les Classiques, Vignerons Ardechois, Ardèche, FR
- 2020 VEGA TINTO 45
DFJ Vinhos, Douro Valley, PT
- 2022 PRIMITIVO DOPPIO PASSO 49
Puglia, IT
- 2023 GRENACHE SYRAH 13 / 26 / 50
Tranquille Pinard, Vin de France, FR
- 2021 MENCIA ‘VIERNES’ 55
Bodegas Godelia, Bierzo, ES
- 2023 MALBEC 58
E’s Vino, Gualtallary, AR
- 2022 CHIANTI SUPERIORE 61
Castello del Trebbio, Tuseany, IT
- 2022 RIOJA ALAVESA 15 / 30 / 60
‘Too Mahats’ Hontza, Basque Country, ES
- 2021 LO PETIT PAU 69
Celler Hidalgo Albert, Priorat, ES
- 2022 SPATBURGUNDER (PINOT NOIR) . . . 79
Weingut Greiner, Baden, DE
- 2020 BLAUFRAKISCH ‘GROSSHOFLEIN’ ESTERHAZY 82
Burgenland, AT
- 2020 NEBBIOLO DI LANGHE 90
Rivetto, Piedmont, IT
- 2018 CHATEAU DE VALOIS 132
Pomerol, Bordeaux, FR

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
- Humita 12

ROSÉ AND ORANGE

- 2023 BOBAL ROSATO . . . 47
Cepa de Pelayo, Manchuela (dark rosé/chilled red), ES
- 2023 CHIARETTO ROSÉ 13 / 26 / 52
Gorgo di Bricolo, Veneto, IT
- 2023 BY OTT ROSÉ 82
Domaine Ott, Côtes de Provence, FR

NON-ALCOHOLIC

- NV DELLA VITE SPARKLING Rosé, Veneto . . 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

- BOTRYTISED REISLING, Wairau River Estate, Marlborough 11 / 55

6. PUDDINGS

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

COFFEE

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