



Bistro MIRLOT

À PARTAGER

CHARCUTERIE BOARD 18.00


Planche de Charcuterie
Traditional French assortment of cured meats, cornichons, creamy butter and fresh baguette
600 kcal
 *Le Versant Pinot Noir IGP Pays d'Oc*

WHOLE BAKED CAMEMBERT 13.00


Camembert Rôti
served with garlic, honey, rosemary and fresh baguette
450 kcal
 *Le Versant Viognier IGP Pays d'Oc*

ENTRÉES


FRENCH ONION SOUP 8.50

Soupe à L'oignon Gratinée
Slow-cooked caramelised onions in a rich beef broth topped with grilled Gruyère cheese sourdough croute
500 kcal
 *TOUT AOP Blaye Côtes de Bordeaux Merlot Cabernet Sauvignon*


CHICKEN LIVER PARFAIT 9.00


Parfait de Foie de Volaille
served with toasted baguette and onion chutney
400 kcal
 *Mâcon-Villages Domaine de la Grange Magnien, Louis Jadot*

PIÉMONTAISE SALAD 9.00


Salade Piémontaise
Potatoes, vegan mayonnaise, pickles, tomatoes, and herbs
300 kcal
Add Ham +2.50
 *Côtes de Provence Rosé, Mirabeau*

NIÇOISE SALAD 9.50

Salade Niçoise
A Provençal salad with olives, tomatoes, potatoes, green beans, eggs, with or without fresh tuna and anchovies dressed in olive oil
500 kcal
Main size +5.50
 *Château d'Esclans Whispering Angel Rosé*

 Vegetarian option available


 Vegan option available

 Wine pairing suggestion


 Available 24hrs

PLATS PRINCIPAUX


SEA BASS MEUNIÈRE 19.50

Filet de Bar à la Sauce Meunière
Cooked in a lemon butter sauce served with greens and new potatoes
600 kcal
 *Le Versant Viognier IGP Pays d'Oc*

MUSSELS MARINIÈRES 19.95

Moules Marinières
Cooked in white wine, garlic, shallots, and parsley served with French fries
700 kcal
 *La Chablisienne Chablis Sereine*


BEEF BOURGUIGNON 20.95

Bœuf Bourguignon
Slow-braised beef in red wine with carrots, mushrooms, and onions served with mashed potatoes
800 kcal
 *TOUT AOP Blaye Côtes de Bordeaux Merlot Cabernet Sauvignon*


ROASTED HALF CHICKEN 18.95

Poulet-Frites
served with French fries
900 kcal
 *Mâcon-Villages Domaine de la Grange Magnien, Louis Jadot*


CLASSIC GRILLED STEAK

Steak-Frites
FLAT IRON 8 oz 19.50
RIBEYE 8 oz 31.50
served with French fries
950 kcal
Add Béarnaise or Peppercorn sauce +3.50
 *Corbières Rouge Organic, 4ème Génération, Domaine Sainte Marie des Crozes*

PARISIAN BURGER 18.95

Le Burger Parisien
Beef patty on a brioche bun, beef tomato, lettuce, Gruyère cheese, caramelised onions served with French fries
1000 kcal
 *TOUT AOP Blaye Côtes de Bordeaux Merlot Cabernet Sauvignon*

AUBERGINE PROVENÇAL 14.95

Aubergine à la Provençale
Grilled aubergine with a rich tomato and vegetable ratatouille, infused with garlic and fresh basil
400 kcal
 *Corbières Rouge Organic, 4ème Génération, Domaine Sainte Marie des Crozes*

KIDS 2 COURSES 10.95 | 3 COURSES 14.95

11 years & under

ENTRÉES

VEGETARIAN MINI QUICHE 12.00

Mini Quiche Végétarienne
Pastry filled with egg cheese and a mix of vegetables
120 kcal

CHICKEN TENDERS

Poulet Frit
served with barbecue sauce
200 kcal

VEGGIE STICKS 40 kcal

Crudités
Carrot, cucumber and celery sticks served with crème fraîche
40 kcal

PLATS PRINCIPAUX

6" MARGHERITA PIZZA 425 kcal

Pizza Marguerite
Stone-baked crust, tomato base, melted mozzarella
425 kcal

FISH & CHIPS

Poisson Pané-Frites
served with tartare sauce
550 kcal

MINI BEEF BURGER

Hamburger-Frites
served with French fries
450 kcal

SPAGHETTI POMODORO 250 kcal

Spaghetti à la Sauce Tomato
Pasta with tomato-based sauce
250 kcal

DESSERTS

CHOCOLATE MOUSSE 150 kcal

Mousse au Chocolat
Rich and airy dark chocolate mousse served with a hint of sea salt
150 kcal

FRUIT SALAD 75 kcal

Salade de Fruits
Selection of seasonal fruit
75 kcal

ICE CREAM 150 kcal

Glaces
2 scoops of chocolate or vanilla ice cream
150 kcal



INCLUDES DRINK
Choice of soft drink, juice or hot chocolate

ACCOMPAGNEMENTS

BREAD & BUTTER 200 kcal

Panier de Pain & Beurre
A basket of freshly baked bread served with creamy butter
200 kcal

BREAD & OLIVES 200 kcal

Panier de Pain & Olives
A basket of freshly baked bread served with a selection of olives
200 kcal

GREEN SALAD 150 kcal

Salade Verte
Drizzled with olive oil
150 kcal

GREENS 150 kcal

Légumes Verts
Drizzled with olive oil
150 kcal

FRENCH FRIES 300 kcal

Frites
300 kcal

SWEET POTATO FRIES 350 kcal


Frites de Patates Douces
350 kcal

MASHED POTATOES 200 kcal


Purée de Pomme de Terre
200 kcal

DESSERTS


CAFÉ GOURMAND 350 kcal

Hot drink served with an assortment of mini desserts
350 kcal
 *Petit Guiraud Organic Sauternes*


CRÈME CARAMEL 250 kcal

Silky vanilla flan with a caramel sauce
250 kcal
 *Petit Guiraud Organic Sauternes*

CHOCOLATE MOUSSE 300 kcal

Mousse au Chocolat
Rich and airy dark chocolate mousse served with a hint of sea salt
300 kcal
 *Petit Guiraud Organic Sauternes*

CHEESE PLATTER 500 kcal

Assiette de Fromages
Selection of fine French cheeses served with bread, fig relish, and butter
500 kcal
 *Paul Buisse Crémant de Loire*

If you have any food allergies or intolerances, please make a member of the team aware before placing your order for food or drink. Please note all of our dishes are prepared in a kitchen where cross contamination may occur. 12.5% service charge will be added to your bill.

Bar MIRLOT CLASSICS

MARGHERITA PIZZA 850 kcal

Stone-baked crust, tomato base, melted mozzarella
850 kcal

PEPPERONI PIZZA 1200 kcal

Stone-baked crust, tomato base, pepperoni, melted mozzarella
1200 kcal

CHÈVRE-MIEL PIZZA 1100 kcal

Crème fraîche, goat cheese, honey, and Emmental cheese on a stone-baked crust
1100 kcal

FISH & CHIPS 850 kcal

Beer-battered haddock served with fries, tartare sauce and lemon
850 kcal

TOKYO SUNSET BURGER 1050 kcal

Plant-based patty topped with grilled pineapple, crunchy coleslaw, crispy roasted nori leaf, and creamy sriracha mayonnaise on a brioche bun served with fries or salad
1050 kcal

BANKSIDE BEEF BURGER 1100 kcal

Beef burger, streaky bacon, jack cheese, lettuce, tomato, BBQ glaze on a brioche bun served with fries or salad
1100 kcal

BANKSIDE CHICKEN BURGER 900 kcal

Crispy chicken breast, lettuce, tomato, garlic mayonnaise on a brioche bun served with fries or salad
900 kcal

CLASSIC CLUB SANDWICH 700 kcal

Grilled chicken breast, streaky bacon, lettuce, tomato, egg mayonnaise on white bread served with fries or salad
700 kcal

HAM & CHEESE PANINI 650 kcal

Ham, cheese and mustard mayonnaise on sesame seed panini bread served with salad
650 kcal

PESTO PANINI 725 kcal

Basil pesto, fresh mozzarella and sun-dried tomatoes on sesame seed panini bread served with salad
725 kcal

CAESAR SALAD 600 kcal

Romaine lettuce, Parmesan cheese, poached egg, anchovies, croutons with creamy Caesar dressing
600 kcal
Add Grilled chicken +2.50

LASAGNE 750 kcal

Layers of beef ragu, béchamel sauce, lasagne sheets topped with mozzarella cheese served with garlic ciabatta
750 kcal

THAI GREEN CHICKEN CURRY 700 kcal

Chicken cooked in a creamy Thai green curry sauce with coconut milk served with Jasmine rice and prawn crackers
700 kcal