

If you have any allergies or intolerances, please inform a member of our team

# BRIGADE

BAR + KITCHEN

12:00 TO 21:30



## TO BEGIN

### DRINK

Brigade Negroni - ELLC Gin, Campari & Cocchi Torino	8
White Lady - Fords Gin, Triple Sec, Lemon & Egg White	8.5
Tommy's Margarita - Ocho Reposado, Agave & Lime	8.5

### EAT

House pickles <b>VE</b>	3
House smoked almonds <b>VE</b>	4
Sicilian Nocellara olives <b>V</b>	5

## SMALL PLATES

### BREAD

Homemade sourdough bread & whipped butter <b>V</b>	3.5
Homemade beef dripping focaccia & whipped yeasted butter	3.5

Burnt onions, charred courgette, carrots & roasted garlic yoghurt <b>V</b>	8
Burrata, smoked heritage beetroot, olive oil & toasted crumb <b>V</b>	9
Smoked bone marrow, pickled shallots & flat parsley salad, beef dripping focaccia	9
Confit pork shoulder, charred gem salad, granny smith apple, roast potatoes & sour apple mayo	10
The Secret Smokehouse salmon, dill crème fraiche, watercress & seeded crackers	12

## MAIN PLATES

Roasted celeriac, white bean houmous, pea shoots, bitter leaves & truffle dressing <b>VE</b>	10
Market fish	POA
Cornish rump of beef, watercress & fresh horseradish	16
Wood roasted half free range Norfolk chicken, watercress & burnt lemon (1-2 people)	16
Madagascar tiger prawns, hand cut skin on chips, fennel salad & smoked paprika mayo	30
Grilled lamb shoulder with butternut purée, Jerusalem artichoke, red onion, buttermilk and coriander oil	16.5

### IN HOUSE SAUCES AND BUTTERS

• Salsa Verde • Chimichurri • Brigade hot sauce	2
• Smoked garlic mayo	
• Smoked bone marrow • Tarragon, lemon & shallot	2.5
• Blue cheese & chive	

## SHARING PLATES

SERVES 2 TO 3 - WITH HAND CUT SKIN ON CHIPS, SEASONAL GREENS

700g Dry-Aged Cornish bone in sirloin, fresh horseradish	65
700g Dry-Aged Middlewhite Tomapork, burnt apple sauce	50
Wood fired seasonal root veg, white bean houmous <b>VE</b>	27

## BIT ON THE SIDE

Hand cut skin on chips, Cornish sea salt <b>VE</b>	4.5
Seasonal mixed leaves & lemon dressing <b>VE</b>	4
Woodfired seasonal greens, salsa Verde <b>VE</b>	4.5
Roasted beetroot, chickpea, orange and carrot salad <b>VE</b>	4.5

Vegan = **VE** Vegetarian = **V**

There will be a discretionary 12.5% service charge added to your bill.

## HAPPY ENDINGS

Lemon posset & fennel biscotti <b>V</b>	6.5
Sticky toffee pudding, toffee sauce & milk ice cream <b>V</b>	6.5
Rum glazed pineapple, toasted coconut & lime sorbet <b>VE</b>	6.5
Dark chocolate, salted caramel tart & crème fraiche <b>V</b>	6.5

Selection of British cheeses, walnuts, pickled onions & crackers	9
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## WINE

WHITE	750ml
2017 Macabeo, Molino Loco, Murcia, Spain	<b>23.5</b>
2016 Grillo, Cento Cavalli, Sicily, Italy	<b>27.5</b>
2017 Pinot Grigio delle Venezie, Corte Giara, Veneto, Italy	<b>30</b>
2017 Vinho Verde Reserva, Quinta de Azevedo, Vinho Verde, Portugal	<b>33</b>
2017 Valençay, Sébastien Vaillant, Loire, France	<b>35</b>
2017 Great Southern Chardonnay, Three Lions, Western Australia, Australia	<b>38</b>
2017 Riesling, Maximin Grünhaus, Mosel, Germany	<b>40</b>
2017 Malvasia, Puntinata Roma, Principe Pallavicini, Lazio, Italy	<b>41.5</b>
2017 Sauvignon Blanc, Tinpot Hut, Marlborough, New Zealand	<b>45</b>
2017 Gavi di Gavi, Lugarara, La Giustiniana, Piemonte, Italy	<b>42</b>
2016 Clos de la Chaise Dieu Monopole Bourgogne Hautes-Côtes de Beaune, Château de Santenay, Burgundy, France	<b>47</b>
2016 Marsanne/Viognier, Trinity Hill, Gimblett Gravels, Hawkes Bay, New Zealand	<b>50</b>

ROSÉ	175ml	250ml	750ml
2017 `Cuvée Alexandre` Coteaux d'Aix-en-Provence Rosé, Château Beaulieu, Provence, France	<b>9.5</b>	<b>13.5</b>	<b>40</b>

RED	750ml
2017 Monastrell, Molino Loco, Murcia, Spain	<b>23.5</b>
2017 Vinho Regional Tinto, Terra Franca, Portugal	<b>27.5</b>
2017 `La Bella Addormentata` Montepulciano d'Abruzzo, Gran Sasso, Abruzzo, Italy	<b>30</b>
2016 Chianti, Buontalenti, Tuscany, Italy	<b>33</b>
2015 Malbec, Finca Flichman Caballero de la Cepa, Mendoza, Argentina	<b>35</b>
2014 Swartland Grenache, Spice Route, Coastal Region, South Africa	<b>38</b>
2016 Chinon, Château Coudray-Montpensier, Loire, France	<b>40</b>
2014 `Lioness of McLaren Vale` Shiraz, Dandelion Vineyards, South Australia, Australia	<b>41.5</b>
2014 Rioja Reserva, Izadi, Rioja, Spain	<b>43</b>
2017 McLaren Vale `Basso` Garnacha, S.C.Pannell, South Australia, Australia	<b>48</b>
2007 Haut-Médoc, Château Larose Perganson, Bordeaux, France	<b>52</b>
2015 Ladoix Rouge, Domaine Chevalier, Burgundy, France	<b>62</b>

SPARKLING & CHAMPAGNE	750ml
NV Prosecco Frizzante, Ca' di Alte, Veneto, Italy	<b>34</b>
NV Balfour `Leslie's Reserve`, Hush Heath Estate, Southern England	<b>50</b>
NV Searcys Brut, Champagne, France	<b>50</b>
NV Brut Réserve, Charles Heidsieck, Champagne, France	<b>90</b>

## BY THE GLASS

SPARKLING	125ml	250ml	750ml	1 ltr
NV Prosecco Frizzante, Ca' di Alte, Veneto, Italy	<b>5.5</b>	-	<b>34</b>	-
NV Searcys Brut, Champagne, France	<b>10</b>	-	<b>50</b>	-

WHITE	175ml	250ml	500ml	1 ltr
2016 Tenuta Aurea, Friulano, Friuli, Italy	<b>5.5</b>	<b>7.5</b>	<b>15</b>	<b>29</b>
2018 Secateurs, Chenin Blanc, AA Badenhorst, Swartland, South Africa	<b>7</b>	<b>10</b>	<b>20</b>	<b>38</b>
2016 Macon Villages, Coteaux de Margots, Burgundy, France	<b>9</b>	<b>12.5</b>	<b>25.5</b>	<b>48</b>

RED	175ml	250ml	500ml	1 ltr
2017 Aglianico, Cantine Federiciane Monteleone, Campania, Italy	<b>5.5</b>	<b>7.5</b>	<b>15</b>	<b>29</b>
2016 Côtes du Rhône (Grenache/Syrah), Le Grappin, Rhône, France	<b>8.5</b>	<b>12</b>	<b>24</b>	<b>45</b>
2017 Domaine St Cyr Kanon, Beaujolais, France	<b>8</b>	<b>11.5</b>	<b>22.5</b>	<b>42</b>

SWEET & FORTIFIED	100ml	375ml	750ml
2017 Moscato d'Asti, G.D. Vajra, Piemonte, Italy	<b>7</b>	-	<b>35</b>
2016 `Sweet Red` Paarl, Fairview, Coastal Region, South Africa	<b>8</b>	-	<b>37.5</b>
2015 `Symphonie de Novembre` Jurançon Moelleux, Domaine Cauhapé, Jurançon, France	<b>12.5</b>	<b>39</b>	-
2011 Sauternes, Château Laville, Bordeaux, France	<b>15</b>	-	<b>65</b>
NV 10 Year Old Tawny Port, Quinta do Infantado, Douro, Portugal	<b>11</b>	<b>32</b>	-
2013 Unfiltered Late Bottled Vintage Port, Sandeman, Douro, Portugal	<b>9</b>	-	<b>38</b>