

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

# BRIGADE

BAR + KITCHEN

12:00 TO 16:30



## TO BEGIN

### DRINKS

|                                                                                    |            |
|------------------------------------------------------------------------------------|------------|
| House Bloody Mary<br><i>ELLC Vodka, Isle of Wight tomato juice and house spice</i> | <b>8.5</b> |
| Palomar<br><i>Ocho reposado, grapefruit and lime</i>                               | <b>8</b>   |
| Clementine Mimosa                                                                  | <b>9.5</b> |

## SMALL PLATES

|                                                                                    |           |
|------------------------------------------------------------------------------------|-----------|
| Burnt onions, charred courgette, carrots & roasted garlic yogurt <b>V</b>          | <b>8</b>  |
| Burrata, smoked heritage beetroot, olive oil, basil & toasted crumb <b>V</b>       | <b>9</b>  |
| Smoked bone marrow, pickled shallots & flat parsley salad & beef dripping focaccia | <b>9</b>  |
| The Secret Smokehouse salmon, dill crème fraiche, watercress & seeded crackers     | <b>12</b> |

## BREAD

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

## SUNDAY ROASTS

**ALL OUR MEATS, VEGETABLES AND BREADS ARE SMOKED & COOKED OVER ENGLISH WOOD FIRE; ALDER, BIRCH & OAK.**

*Our Philip Warren beef is grass-fed Cornish dry aged on the bone for 32 days. Our pork is Gloucester Old Spot & Tamworth breeds. Our free range chickens are from Devon or Norfolk.*

|                                                                                                                                        |             |
|----------------------------------------------------------------------------------------------------------------------------------------|-------------|
| Cornish rump of Dexter beef, honey glazed carrots, charred greens, thyme roasted potatoes, Yorkshire pudding and 'proper gravy'        | <b>19</b>   |
| Norfolk chicken, honey glazed carrots, charred greens, thyme roasted potatoes, Yorkshire pudding and 'proper gravy'                    | <b>17.5</b> |
| Slow roasted Middlewhite pork loin, honey glazed carrots, charred greens, thyme roasted potatoes, Yorkshire pudding and 'proper gravy' | <b>17.5</b> |

## FROM THE GRILL

|                                                                                                |           |
|------------------------------------------------------------------------------------------------|-----------|
| Wood roasted plaice, shallot & caper butter, samphire, thyme roasted potatoes & charred greens | <b>22</b> |
| Wood-fired celeriac, hispi cabbage, carrot and roasted thyme potatoes <b>VE</b>                | <b>14</b> |

## BIT ON THE SIDE

|                                               |            |
|-----------------------------------------------|------------|
| Whole smoked cauliflower cheese for the table | <b>5.5</b> |
|-----------------------------------------------|------------|

## HAPPY ENDINGS

|                                                                  |            |
|------------------------------------------------------------------|------------|
| Lemon posset & fennel biscotti <b>V</b>                          | <b>6.5</b> |
| Sticky toffee pudding, toffee sauce & milk ice cream <b>V</b>    | <b>6.5</b> |
| Rum glazed pineapple, toasted coconut & lime sorbet <b>VE</b>    | <b>6.5</b> |
| Dark chocolate, salted caramel tart & crème fraiche <b>V</b>     | <b>6.5</b> |
| Selection of British cheeses, walnuts, pickled onions & crackers | <b>9</b>   |

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

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