

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

BRIGADE

BAR + KITCHEN

12:00 TO 15:00
17:30 TO 21:30



TO BEGIN

DRINK

Brigade Negroni - ELLC Gin, Campari & Cocchi Torino	8
Presidente Highball - ELLC rum, Mandarine Napoléon, Dolin dry & Franklins tonic	9
Seasonal Bellini	10

EAT

House pickles VE	3
House smoked almonds VE	4
Sicilian Nocellara olives V	5

SMALL PLATES

BREAD

Homemade sourdough bread & whipped butter V	3.5
Homemade aged beef dripping focaccia & whipped yeasted butter	3.5

Burnt onions, charred courgette, carrots & whipped feta V	8
Burrata, pickled heritage beetroot, olive oil & toasted crumb V	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 VE	10
Wood roasted hispi cabbage, tenderstem broccoli, cauliflower, crispy kale & salsa verde VE	12
Market fish	POA
Wood roasted free range Norfolk chicken, watercress & burnt lemon	13
Dartmoor lamb chops, wood roasted turnip & mint sauce	16.5
Cornish rump of beef, watercress & fresh horseradish	16

IN HOUSE SAUCES AND BUTTERS

• Salsa Verde • Chimichurri • Brigade hot sauce	2
• Smoked garlic mayo	
• Butter of the day	2.5

SHARING PLATES

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

700g Dry-Aged Cornish bone in sirloin	55
Wood roasted half free range Norfolk chicken, watercress & burnt lemon	25
Wood fired seasonal root veg, white bean houmous VE	23

BIT ON THE SIDE

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

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

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

HAPPY ENDINGS

White chocolate & vanilla bean pannacotta, burnt orange & salted caramel popcorn	6.5
Sticky toffee pudding, toffee sauce & milk ice cream V	6.5
Rum glazed pineapple, toasted coconut & lime sorbet VE	6.5
Rhubarb tart, oat crumb & sorrel sorbet V	6.5

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

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

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

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

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

BY THE GLASS

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

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

RED	175ml	250ml	500ml	1 ltr
2016 Bobal, Viticultores de San Jaun Bautista, Utiel Requena, Spain	5.5	7.5	15	29
2016 Côtes du Rhône (Grenache/Syrah), Le Grappin, Rhône, France	8.5	12	24	45
2018 Bojonuvo, La Grappin, Beaujolais, France - chilled	8	11.5	22.5	42

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