

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 - <i>ELLC Gin, Campari & Cocchi Torino</i>	8
Ramona - <i>Ruby Grapefruit wine spritz</i>	8.5
Seasonal Bellini	10

EAT

House pickles V	3
House smoked almonds VE	4
Sicilian Nocellara olives VE	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, winter tomatoes, smoked honey & hazlenut V	9
The Secret Smokehouse salmon, dill crème fraiche, watercress & seeded crackers	12
Smoked bone marrow, pickled shallots & flat parsley salad, beef dripping focaccia	9
Confit pork shoulder, charred gem salad, granny smith apple, roasted jersey royals & sour apple mayo	10
English asparagus, soft Burford brown egg, toasted sourdough, truffle dressing	10

MAIN PLATES

Roasted broccoli, white bean houmous, chimichurri, dukkah, smoked almond & lemon VE	11
Wood roasted hispy cabbage, courgette, baby leeks, cauliflower, crispy kale & salsa verde VE	12
Cornish day boat fish	POA
Dartmoor lamb chops, lamb fat baby gem, pea, mint & red wine jus	16.5
Wood fired bone in pork chop, roasted leek, heritage carrot & burnt apple puree	16
Smoked free range chicken, watercress, burnt lemon & chutney	14
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

40 day dry-aged 700g Cornish bone in sirloin	55
Smoked half free range chicken, watercress & burnt lemon	25
Wood fired seasonal vegetables, white bean houmous VE	23

BIT ON THE SIDE

Hand cut skin on chips, Cornish sea salt VE	4.5
Woodfired seasonal greens, salsa Verde VE	4.5
Ash roasted sweet potato, crème fraiche, pomegranate, walnuts V	4.5
Heirloom tomato Panzanella, roasted balsamic red onion, wood roasted peppers, rapeseed oil, croutons, basil VE	4.5
Roasted lemon, farro, radish VE	4.5

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

HAPPY ENDINGS

Passion fruit bavaois, ginger, white chocolate	6.5
Rum glazed pineapple, toasted coconut & pineapple sorbet VE	5.5
Sticky toffee pudding, toffee sauce & milk ice cream V	6.5
Chocolate cremuex, blood orange & hazelnut	6.5

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

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

WINE

WHITE	750ml
2018 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
2018 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
2018 `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
2017 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
2016 `Lioness of McLaren Vale` Shiraz, Dandelion Vineyards, South Australia, Australia	41.5
2014 Rioja Reserva, Izadi, Rioja, Spain	43
2017 Garnacha, `Basso`, S.C.Pannell, McLaren Vale, 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	-



SEARCYS SELECTED CUVÉE BRUT NV

4 % Chardonnay
49 % Pinot Noir
47 % Pinot Meunier

TASTING NOTE

APPEARANCE
 Straw yellow colour with copper hint

NOSE
 Elegant, complex and fruity nose. Aromas of peach and plum with notes of citrus

PALATE
 Elegant and fruity with notes of toasted bread and citrus, our Searcys Selected Cuvée Champagne shows an unctuous texture on the palate balanced with a fresh, crisp finish.

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
NV Gaillac Rouge, Les Quatre, P Messier & N Groisbois, SW France	9	12.5	25	48
2017 Domaine St Cyr Kanon, Beaujolais, France - chilled	8	11.5	22.5	42