



**FEASTING MENU**

PERFECTLY DESIGNED TO TRY OUR SIGNATURE DISHES, SERVED IN A  
SHARING STYLE

**£37.50**

**2 OR 3 COURSE MENU**

A CHOICE OF 3 STARTERS, 3 MAINS AND 3 DESSERTS

MUST BE PRE ORDERED 48 HOURS PRIOR TO RESERVATIONS

**£32.50 | £37.50**

**2 OR 3 COURSE SET MENU**

SET MENU TAKEN BY THE WHOLE TABLE  
ALLERGIES AND DIETARIES ARE CATERED FOR

**£32.50 | £37.50**

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

# BRIGADE

BAR + KITCHEN

MARCH 2019



**2 COURSES £32.50 | 3 COURSES £37.50**

BREAD INCLUDED | SIDES NOT INCLUDED

## TO START

Burrata, winter tomatoes, smoked honey & hazlenut

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Burnt onions, charred courgette, carrots & whipped feta

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The Secret Smokehouse salmon, dill crème fraiche, watercress & seeded crackers

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## TO FOLLOW

Roasted broccoli, white bean houmous, chimichurri, dukkah, smoked almond & lemon

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Cornish day boat fish

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Smoked free range chicken, watercress & burnt lemon

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Cornish rump of beef, watercress & fresh horseradish | £4 Supplement

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## SIDES

Hand cut skin on chips, Cornish sea salt **4.5**

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Seasonal mixed leaves & lemon dressing **4**

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Woodfired seasonal greens, salsa verde **4.5**

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## TO FINISH

Passin fruit bavorois, ginger, white chocolate

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Rum glazed pineapple, toasted coconut & lime sorbet

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Sticky toffee pudding, toffe sauce & milk ice cream

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

Vegan =  Vegetarian = 

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**BRIGADE**  
BAR + KITCHEN

**MARCH 2019**



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## **FEASTING MENU £37.50 PER PERSON**

**THIS MENU IS PERFECTLY DESIGNED TO SHARE BRIGADE'S BEST DISHES**

Homemade sourdough bread & whipped butter

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### **TO BEGIN**

Burrata, winter tomato, smoked courgette, carrots & whipped feta

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Burnt onions, charred courgette, carrots & roasted garlic yoghurt

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The Secret Smokehouse salmon, dill crème fraiche, watercress & seeded crackers

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### **TO FOLLOW**

40 day dry-aged 700g bone in sirloin

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Smoked free range chicken, watercress & burnt lemon

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Wood fired seasonal root veg, white bean houmous & Home cut chips

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### **TO FINISH**

Seasonal sharing trifle (must be ordered 72 hours before you booking), alternatively;

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Rum glazed pineapple, toasted coconut & lime sorbet

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Sticky toffee pudding, toffee sauce & milk ice cream

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

**Vegan =  Vegetarian = **