

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

# BRIGADE

BAR + KITCHEN

12:00 TO 16:00



## TO BEGIN

### DRINKS

Smoked Bloody Mary **9**  
*ELLC Vodka, Isle of Wight tomato juice & house spice*

Ramona **8.5**  
*Ruby Grapefruit Wine Spritz*

Brigade Negroni **8.5**  
*ELLC gin, Campari & Cocchi Torino*

### BUBBLY

Seasonal Bellini **10**

NV Prosecco Frizzante, Ca' di Alte, Veneto, Italy **5.5**

NV Searcys Brut, Champagne, France **10**

## BREAD

Homemade sourdough bread & whipped butter **3.5**

Homemade beef dripping focaccia & whipped yeasted butter **3.5**

## SMALL PLATES

Burnt onions, charred courgette, carrots & whipped feta **8**

Burrata, winter tomatoes, smoked honey & hazelnut **9**

Smoked bone marrow, pickled shallots & flat parsley salad & beef dripping focaccia **9**

The Secret Smokehouse salmon, dill crème fraiche, watercress & seeded crackers **12**

## 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' **19**

Norfolk chicken, honey glazed carrots, charred greens, thyme roasted potatoes, Yorkshire pudding and 'proper gravy' **17.5**

Slow roasted Middlewhite pork loin, honey glazed carrots, charred greens, thyme roasted potatoes, Yorkshire pudding and 'proper gravy' **17.5**

Wood fired celeriac, King January cabbage, carrot and thyme roasted potatoes and Yorkshire pudding **14**

## BIT ON THE SIDE

Whole smoked cauliflower cheese for the table **5.5**

## HAPPY ENDINGS

Passopn fruit bavarois, ginger, white chocolate **6.5**

Sticky toffee pudding, toffee sauce & milk ice cream **6.5**

Rum glazed pineapple, toasted coconut, pineapple & chilli sorbet **6.5**

Chocolate cremeux, orange & hazelnut **6.5**

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

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

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

## 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 50	<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>
2017 Malbec, Finca Flichman Caballero de la Cepa, Mendoza, Argentina	<b>35</b>
2014 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 Garnacha, `Basso`, S.C.Pannell, McLaren Vale, 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>	-



### 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	<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
2016 Bobal, Viticultores de San Jaun Bautista, Utiel Requena, Spain	<b>5.5</b>	<b>7.5</b>	<b>15</b>	<b>29</b>
2016 Gaillac Rouge, Les Quatre, P Messier & N Groisbois, SW France	<b>9</b>	<b>12.5</b>	<b>25</b>	<b>48</b>
2017 Domaine St Cyr Kanon, Beaujolais, France - chilled	<b>8</b>	<b>11.5</b>	<b>22.5</b>	<b>42</b>