



FEASTING MENU

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

£40

2 OR 3 COURSE MENU

A CHOICE OF 3 STARTERS, 3 MAINS AND 3 DESSERTS

MUST BE PRE ORDERED 48 HOURS PRIOR TO RESERVATIONS

2 COURSES £32.50 | 3 COURSES £37.50

2 OR 3 COURSE SET MENU

SET MENU TAKEN BY THE WHOLE TABLE

ALLERGIES AND DIETARIES ARE CATERED FOR

2 COURSES £32.50 | 3 COURSES £37.50

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

BRIGADE

BAR + KITCHEN

AUGUST 2019



2 COURSES £32.50 | 3 COURSES £37.50

BREAD INCLUDED | SIDES NOT INCLUDED

TO START

Confit pork shoulder, charred gem salad, Granny Smith apple, roasted Jersey Royals & sour apple mayo

Heirloom tomato panzanella, roasted balsamic onion, roasted pepper, crouton & basil **VE**

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

TO FOLLOW

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

Cornish day boat fish (Subject to availability - must be pre ordered 48 hours prior to guarantee)

Smoked free range chicken, watercress, burnt lemon & chutney

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

SIDES

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

Summer slaw **VE** **4**

Woodfired seasonal greens, salsa verde **VE** **4.5**

TO FINISH

Seasonal trifle

Rum glazed pineapple, toasted coconut & pineapple sorbet **VE**

Peanut butter & jelly ice cream sandwich **V**

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

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



FEASTING MENU £40 PER PERSON


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

Homemade sourdough bread & whipped butter

TO BEGIN

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

Confit pork shoulder, charred gem salad, Granny Smith apple, roasted Jersey Royals & sour apple mayo

Heirloom tomato Panzanella, roasted balsamic red onion, wood roasted peppers, rapeseed oil, croutons, basil 

TO FOLLOW

40 day dry-aged bone in sirloin

Smoked free range chicken, watercress, burnt lemon & chutney

SIDES Woodfired seasonal greens, salsa verde & home cut chips

SUPPLEMENT OR SWAP | Wood fired 600g bone in pork chop | £6 per person

SUPPLEMENT OR SWAP | Whole wood fired seasonal whole fish | £8 per person

TO FINISH

Seasonal sharing trifle (must be ordered 48 hours before your booking)

Please note, if the you order or book following the 48 hours, we will offer you an alternative
