

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 &amp; Cocchi Torino</i> | 8   |
| Ramona - <i>Ruby Grapefruit wine spritz</i>                    | 8.5 |
| Seasonal Bellini   | 10  |

### EAT

|                                     |   |
|-------------------------------------|---|
| House pickles <b>VE</b>             | 3 |
| House smoked almonds <b>VE</b>      | 4 |
| Sicilian Nocellara olives <b>VE</b> | 5 |

## SMALL PLATES

### BREAD

|   |     |
|---|-----|
| Homemade sourdough bread & whipped butter <b>V</b>            | 3.5 |
| Homemade aged beef dripping focaccia & whipped yeasted butter | 3.5 |

|  |    |
|--|----|
| Wild mushrooms, garlic toast & soft egg <b>V</b>   | 9  |
| Burrata, charred peach & rocket pesto <b>V</b>   | 9  |
| 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 |
| The Secret Smokehouse salmon, cucumber creme fraiche, watercress & sourdough crisp                   | 12 |

## MAIN PLATES

|  |      |
|--|------|
| Roasted broccoli, white bean houmous, chimichurri, dukkah, smoked almond & lemon <b>VE</b> | 11   |
| Cornish day boat fish  | POA  |
| Dartmoor lamb chops, pomegranate, labneh & chimichurri                                     | 16.5 |
| Wood fired bone in pork chop, celeriac remoulade & burnt apple puree                       | 16   |
| Smoked free range chicken, corn slaw & hot sauce   | 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 free range chicken, corn slaw & hot sauce             | 25 |
| Wood fired seasonal vegetables, white bean houmous <b>VE</b> | 23 |

## BIT ON THE SIDE

|   |     |
|---|-----|
| Heirloom tomato panzanella, roasted balsamic red onion, wood roasted peppers, crouton & basil <b>VE</b> | 4.5 |
| Summer slaw <b>V</b>  | 4.5 |
| Woodfired seasonal greens, salsa verde <b>VE</b>  | 4.5 |
| Ash roasted sweet potato, crème fraiche, pomegranate, walnuts <b>V</b>                                  | 4.5 |
| Hand cut skin on chips, Cornish sea salt  | 4.5 |

## HAPPY ENDINGS

|   |     |
|---|-----|
| Seasonal trifle   | 6.5 |
| Rum glazed pineapple, toasted coconut & pineapple sorbet <b>VE</b>                    | 6.5 |
| Chocolate shortbread, strawberry ice cream sandwich & macerated strawberries <b>V</b> | 6.5 |
| "Black Forest" <b>V</b>   | 6.5 |

### COW | GOAT | SOFT | BLUE | served with honey & crackers

|                      |     |
|----------------------|-----|
| 30g piece of cheese  | 4.5 |
| 2   pieces of cheese | 5.5 |
| 3   pieces of cheese | 8   |
| 4   pieces of cheese | 9.5 |

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

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

# WINE

| WHITE  | 750ml       |
|--|-------------|
| 2018 Macabeo, Molino Loco, Murcia, Spain   | <b>25</b>   |
| 2016 Grillo, Cento Cavalli, Sicily, Italy  | <b>28</b>   |
| 2017 Pinot Grigio delle Venezie, Corte Giara, Veneto, Italy  | <b>31.5</b> |
| 2017 Vinho Verde Reserva, Quinta de Azevedo, Vinho Verde, Portugal   | <b>34</b>   |
| 2017 Valençay, Sébastien Vaillant, Loire, France   | <b>36</b>   |
| 2017 Great Southern Chardonnay, Three Lions, Western Australia, Australia                                    | <b>39</b>   |
| 2017 Riesling, Maximin Grünhaus, Mosel, Germany  | <b>41</b>   |
| 2017 Malvasia, Puntinata Roma, Principe Pallavicini, Lazio, Italy  | <b>43</b>   |
| 2018 Sauvignon Blanc, Tinpot Hut, Marlborough, New Zealand   | <b>46</b>   |
| 2018 Gavi di Gavi, Lugarara, La Giustiniana, Piemonte, Italy   | <b>43</b>   |
| 2016 Clos de la Chaise Dieu Monopole Bourgogne Hautes-Côtes de Beaune, Château de Santenay, Burgundy, France | <b>48</b>   |
| 2016 Marsanne/Viognier, Trinity Hill, Gimblett Gravels, Hawkes Bay, New Zealand                              | <b>50</b>   |

| ROSÉ  | 750ml     |
|---|-----------|
| 2018 `Cuvée Alexandre` Coteaux d'Aix-en-Provence Rosé, Château Beaulieu, Provence, France | <b>42</b> |

| RED  | 750ml       |
|--|-------------|
| 2018 Monastrell, Molino Loco, Murcia, Spain  | <b>25</b>   |
| 2018 Vinho Regional Tinto, Terra Franca, Portugal                                      | <b>28</b>   |
| 2017 `La Bella Addormentata` Montepulciano d'Abruzzo, Gran Sasso, Abruzzo, Italy       | <b>31</b>   |
| 2016 Chianti, Buontalenti, Tuscany, Italy  | <b>34</b>   |
| 2017 Malbec, Finca Flichman Caballero de la Cepa, Mendoza, Argentina                   | <b>36.5</b> |
| 2015 Grenache, Spice Route, Coastal Region, South Africa                               | <b>38</b>   |
| 2018 Chinon, Château Coudray-Montpensier, Loire, France                                | <b>40</b>   |
| 2016 `Lioness of McLaren Vale` Shiraz, Dandelion Vineyards, South Australia, Australia | <b>42.5</b> |
| 2014 Rioja Reserva, Izadi, Rioja, Spain  | <b>44</b>   |
| 2017 Garnacha, `Basso`, S.C.Pannell, McLaren Vale, Australia                           | <b>48</b>   |
| 2007 Haut-Médoc, Château Larose Perganson, Bordeaux, France                            | <b>53</b>   |
| 2015 Ladoix Rouge, Domaine Chevalier, Burgundy, France                                 | <b>63</b>   |

| SPARKLING & CHAMPAGNE                                 | 750ml     |
|---|-----------|
| NV Prosecco Frizzante, Ca' di Alte, Veneto, Italy     | <b>36</b> |
| NV Searcys Brut, Champagne, France                    | <b>55</b> |
| NV 'Pilgrim' Brut, Westwell, Kent, UK                 | <b>60</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>6.5</b> | -     | <b>36</b> | -     |
| NV Searcys Brut, Champagne, France                | <b>11</b>  | -     | <b>55</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>6</b>   | <b>8</b>  | <b>16</b> | <b>30</b> |
| 2018 House Blend, Chenin Blanc, AA Badenhorst, Swartland, South Africa | <b>7.5</b> | <b>11</b> | <b>22</b> | <b>40</b> |
| 2017 Westwell Ortega, Kent, England                                    | <b>9.5</b> | <b>13</b> | <b>26</b> | <b>50</b> |

| RED   | 175ml      | 250ml     | 500ml     | 1 ltr     |
|---|------------|-----------|-----------|-----------|
| 2016 Bobal, Viticultores de San Jaun Bautista, Utiel Requena, Spain | <b>6</b>   | <b>8</b>  | <b>16</b> | <b>30</b> |
| NV Gaillac Rouge, Les Quatre, P Messier & N Groisbois, SW France    | <b>9.5</b> | <b>13</b> | <b>26</b> | <b>50</b> |

| ROSE  | 175ml    | 250ml     | 500ml     | 1 ltr     |
|---|----------|-----------|-----------|-----------|
| 2018 Rosé, Le Paradou, Cinsault, Famille de Chaudière, France | <b>7</b> | <b>10</b> | <b>20</b> | <b>40</b> |