

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

NV Searcys Brut, Champagne, France **11**

Seasonal Bellini **10**

NV Prosecco Frizzante, Ca' di Alte, Veneto, Italy **6.5**

BREAD

Homemade sourdough bread & whipped butter **3.5**

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

SMALL PLATES

Mushroom soft Burford egg, toasted sourdough, truffle dressing **10**

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

The Secret Smokehouse salmon, cucumber crème fraiche, watercress & sourdough **12**

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

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. Our Lamb is Cull yaw Lamb from Launceston in Cornwall.

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**

Cull yaw Lamb, honey glazed carrots, thyme roasted potatoes, Yorkshire pudding, and 'proper gravy' **17**

Slow roasted Middlewhite pork loin, honey glazed carrots, charred greens, thyme roasted potatoes, Yorkshire pudding and 'proper gravy' add fish & lamb cull yaw **17.5**

Cornish day boat fish **POA**

Wood fired broccolli, hispi cabbage, carrot and thyme roasted potatoes and Yorkshire pudding **14**

BIT ON THE SIDE

Smoked cauliflower cheese **4**

HAPPY ENDINGS

Seasonal trifle **6.5**

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

Chocolate shortbread, strawberry ice cream sandwich & macerated strawberries **6.5**

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

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

RED	750ml
2017 Monastrell, Molino Loco, Murcia, Spain	25
2017 Vinho Regional Tinto, Terra Franca, Portugal	28
2017 `La Bella Addormentata` Montepulciano d'Abruzzo, Gran Sasso, Abruzzo, Italy	31
2016 Chianti, Buontalenti, Tuscany, Italy	34
2017 Malbec, Finca Flichman Caballero de la Cepa, Mendoza, Argentina	36.5
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	42.5
2014 Rioja Reserva, Izadi, Rioja, Spain	44
2017 Garnacha, `Basso`, S.C.Pannell, McLaren Vale, Australia	48
2007 Haut-Médoc, Château Larose Perganson, Bordeaux, France	53
2015 Ladoix Rouge, Domaine Chevalier, Burgundy, France	63

SPARKLING & CHAMPAGNE	750ml
NV Prosecco Frizzante, Ca' di Alte, Veneto, Italy	36
NV Searcys Brut, Champagne, France	55
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	6.5	-	36	-
NV Searcys Brut, Champagne, France	11	-	55	-



WHITE	175ml	250ml	500ml	1 ltr
2016 Tenuta Aurea, Friulano, Friuli, Italy	6	8	16	30
2018 Secateurs, Chenin Blanc, AA Badenhorst, Swartland, South Africa	7.5	10.5	21	40
2016 Macon Villages, Coteaux de Margots, Burgundy, France	9.5	13	26	50

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

ROSE	175ml	250ml	500ml	1 ltr
2017 Triennes Rosé, Domaine de Triennes, Provence	8.5	12	24	46