

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 - Theodore Gin, Campari & Dolin Rouge	10
Ramona - Grapefruit wine spritz	8.5
Seasonal Bellini	10

EAT

Whole smoked Tunworth cheese, roasted garlic, rosemary & crusty bread for 3-4 people	18
House smoked almonds VE	4
Sicilian Nocellara olives VE	5

SMALL PLATES

BREAD

Homemade sourdough bread & whipped butter V	3.5
Homemade aged beef dripping focaccia & whipped yeasted butter	3.5

Wild mushrooms, smoked capers, butter beans & sourdough VE	9
Avocado, salt baked turnip & every seed VE	9
Burrata, figs, walnuts & smoked honey V	9
London cured smoked salmon, rye flatbread, dill pickle, capers & creme fraiche	12
Confit pork shoulder, charred gem salad, Granny Smith apple, roasted new potatoes & sour apple mayo	10

MAIN PLATES

Wood roasted cauliflower, black beans, spiced hazelnuts VE	11
Coal grilled aubergine, harissa & labneh V	11
Cornish day boat fish	POA
Dartmoor lamb chops, pomegranate, labneh & chimichurri	16.5
Smoked venison, roasted celeriac, apple & red cabbage ketchup	16.5
Middlewhite pork, spiced walnuts & prunes	17
Free range smoked chicken, bourbon mustard glaze & slaw	14.5
Cornish rump of beef, watercress and fresh horseradish	16.5

IN HOUSE SAUCES AND BUTTERS

• Salsa Verde • Chimichurri • Hot sauce	2
• Smoked garlic mayo • Red wine jus	
• Butter of the day	2

SHARING PLATES

SERVES 2 TO 3 - WITH SEASONAL GREENS & HAND CUT CHIPS

40 day dry-aged 700g Cornish bone in sirloin	55
1/2 Freerange smoked chicken, bourbon mustard glaze & slaw	25
Wood fired seasonal vegetables, white bean houmous VE	23

BIT ON THE SIDE

Beetroot, barley & walnut salad VE	4.5
Hand cut skin on chips, Cornish sea salt	4.5
Woodfired seasonal greens, salsa verde VE	4.5
Ash roasted sweet potato, crème fraiche, pomegranate, walnuts V	4.5

HAPPY ENDINGS

Earl grey creme brulee & poached pear VE	6.5
St Clement's posset & chocolate biscotti V	6.5
Apple & cinnamon crumble, milk ice cream V	6.5
Gingerbread & blood orange sorbet VE	5

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

1 piece of cheese (30g)	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
2018 Sauvignon Blanc, Urri Di Mare, Mandrarossa, Sicily, Italy	33
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
2018 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

ROSÉ	175ml	250ml	750ml
2018 `Cuvée Alexandre` Coteaux d'Aix-en-Provence Rosé, Château Beaulieu, Provence, France	9.5	13.5	42

RED	750ml
2018 Monastrell, Molino Loco, Murcia, Spain	25
2018 Vinho Regional Tinto, Terra Franca, Portugal	28
2017 `La Bella Addormentata` Montepulciano d'Abruzzo, Gran Sasso, Abruzzo, Italy	31
2018 Frappato Costadune, Mandrarossa, Sicily, Italy	33
2016 Chianti, Buontalenti, Tuscany, Italy	34
2017 Malbec, Finca Flichman Caballero de la Cepa, Mendoza, Argentina	36.5
2015 Grenache, Spice Route, Coastal Region, South Africa	38
2018 Chinon, Château Coudray-Montpensier, Loire, France	40
2016 `Lioness of McLaren Vale` Shiraz, Dandelion Vineyards, South Australia, Australia	42.5
2015 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 'Pilgrim' Brut, Westwell, Kent, UK	60
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	-

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	6	8	16	30
2018 House Blend, Chenin Blanc, AA Badenhorst, Swartland, South Africa	7.5	11	22	40
2017 Westwell Ortega, Kent, England	9.5	13	26	50

RED	175ml	250ml	500ml	1 ltr
NV Tempranillo, Jovan, Castilla y Leon, Spain	6	8	16	30
NV, 'La Galoche', Kanon, Saint-Cyr, Beaujolais, France	8.5	11.5	23	45
NV Gaillac Rouge, Les Quatre, P Messier & N Groisbois, SW France	9.5	13	26	50