



## WE ARE A SOCIAL ENTERPRISE

Brigade & Beyond Food have trained hundreds of apprentices into jobs & given thousands of homeless people new skills

Woodfire roasted nuts VE

Sicilian Nocellara olives, confit lemon & garlic VE

Beef dripping focaccia & yeasted butter

Spiced Cauliflower florets, tahini & pomegranate VE

Hand-picked cornish crab savoury donut, lime aioli

Cured Chalk Farm trout, shaved fennel, borage & citrus creme fraiche

Crispy Burfort brown egg, wye valley asparagus & pickled walnuts V

Buratta, Heirloom tomato salad, blistered corn, fragrant basli V

Warm Jersey Royal salad, chargrilled baby gem, spring onion, miso dressing VE

Dartmoor rump of lamb, harrisa, chard, white beans, Marzano tomatoes, confit shallots, aged lemon

Grilled tofu, spelt, Wye valley asparagus, pickled mushrooms, pumpkin seed pesto & chevil VE

Brigade Burger, slow smoked oxtail, molten sparkenhov blue, tomato, caradamon & black onion seed relish

Slow smoked short rib, black treacle & bourbon glaze, pickled slaw, jalapeno peppers

### FEASTING

**For 2 or more. Served with 2 sides of your choice**

32- day aged grass fed sirloin grilled on bone, whole garlic, tarragon & smoked butter (700g)

Jerk smoked Norfolk chicken, piquillo & maple glaze

Barbequed whole vegetable platter, beetroot hummus, Argentine chimichurri & fried leafy greens VE

Chargrilled hispi cabbage, miso VE

Roasted leeks with brown butter, spiced hazelnuts V

Summer garden salad, raspberry vinaigrette dressing VE

Pumpkin salted fries VE