WE ARE A SOCIAL ENTERPRISE

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

Woodfire roasted mixed nuts **VE** 4

Beef dripping focaccia & yeasted butter 4.5

Sicilian Nocellara olives, confit lemon & garlic **VE** 4.5

Spiced cauliflower florets, tahini & pomegranate **VE** 9

Cured Chalk Stream trout, shaved fennel, borage & citrus crème fraiche 12

Warm Jersey Royal salad, chargrilled baby gem, spring onion & miso dressing **VE** 9

Hand-picked Cornish crab savoury doughnut &lime aioli 9

Crispy Burford Brown egg, Wye Valley asparagus & pickled walnuts **V** 8

Buratta, heirloom tomato salad, blistered corn & fragrant basil **V** 9

Dartmoor rump of lamb, harissa, chard, white beans, San Marzano tomatoes, confit shallots & preserved lemon 22

Grilled tofu, spelt, Wye Valley asparagus, pickled mushrooms, pumpkin seed pesto & chervil **VE** 26

Oxtail burger, molten Sparkenhoe Blue, cardamom, tomato & black onion seed relish 14

Slow smoked short rib, black treacle & bourbon glaze, pickled slaw, jalapeño peppers 19

Feasting

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

32-day aged grass-fed sirloin grilled on the bone, whole garlic, smoked tarragon butter (700g) 55

Jerk smoked Norfolk chicken, piquillo peppers & maple glaze 28

Barbecued whole vegetable platter, beetroot houmous, Argentinian chimichurri & fried leafy greens **VE** 25

Chargrilled hispi cabbage, miso **VE** 5

Roasted leeks with brown butter, spiced hazelnuts **V** 6

Summer garden salad, raspberry vinaigrette dressing **VE** 6

Hand cut fries, pumpkin salt **VE** 4

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

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

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

Our social mission

Dining at Brigade, you're making a difference. You can feel good about eating drinking with us, as you are an essential part of supporting our unique training programme.

Together with Beyond Food Foundation, Brigade offers people who have been at risk of or have experienced homelessness the life-changing opportunity to participate in our apprenticeship programme.

This exclusive opportunity equips apprentices with the inspiration, support and qualifications necessary to ensure that they can find sustainable employment and independence. By helping others rebuild their confidence, self-esteem and kick-start their lives, we play a part in supporting our community. To find out more about the Beyond Food Foundation and all the programmes they offer visit **www.beyondfood.org.uk.** Thank you for supporting the Beyond Food Foundation and Brigade today.

Our food ethos

Brigade is a live-fire restaurant cooking British dishes infused with smoky, global flavours whilst training vulnerable people to gain meaningful employment within the hospitality industry.

We are deeply committed to offering the freshest, most delicious food possible. Our ingredients are carefully selected from our dedicated farmers and food producers committed to heritage, sustainability, and the highest quality fresh produce.

We relish in unique flavours and using different cooking techniques such as slow smoking of whole fruit, vegetables, fish, and meat to serve you plates of creative, imaginative food. Served with love as we treat our customers as part of our family.

Welcome Home.

#GoodFoodDoingGood