



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

Something to “nibble”

Woodfire roasted mixed nuts VE	4.5
House bread & butter	5
Marinated grilled green olives VE	4.5

Starters

Roasted Sweet Potatoes & Goat cheese <i>Iceberg lettuce, pickled red onion, cashew nuts, rosemary & pear dressing</i> V	9	Salmon & yuzu crudo <i>Black radish, lime, samphire, white miso, spring onion & wasabi mayo</i>	12
Pickled baby beetroot salad <i>Spelt & walnut dressing</i> VE	9	Grilled chorizo <i>Roasted tomatoes & new potatoes</i>	10
Caramelised tofu salad <i>Mint & pomegranate dressing</i> VE	9	Burrata salad <i>Pickled fennel, pink grapefruit, kalamata, coriander seeds & lavender infuse olive oil</i> V	12
Cornish crab doughnuts <i>Roasted garlic aioli, coriander, chives & lime</i>	12		

Main courses

Braised king oyster mushroom <i>Black beans sauce, bubble & squeak croquette, spicy pineapple reduction & pickled salsa</i> VE	16
Paillard of chicken <i>Woodfire grilled, served with lemon & Mediterranean herbs butter</i>	17
Brigade beef burger <i>Topped with slow cooked oxtail, Stilton blue, tomato & black onion seed relish</i>	16
Cull yaw lamb cutlets <i>Lemon thyme labneh, brigade's roasted spices, seeds & red veil sorrel</i>	22
Pan roasted seabass fillet <i>Served with crushed new potatoes, spring onion, mussels, butter & wine sauce</i>	22
Pork chashu <i>Slow pork belly confit in sake, miso, and spices, served with bubble & squeak croquette, black beans sauce, crackling, spicy pineapple reduction & pickled salsa</i>	18.5

Feast to share

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

Whole vegetables platter <i>Barbecued in wood fire, served with houmous, Argentinian chimichurri & fried greens</i> VE	26
32-day aged grass-fed sirloin <i>Woodfire grilled on the bone, served with whole roasted garlic & red wine jus (700g)</i>	60
Slow smoked short rib <i>Glazed with black treacle & bourbon sauce, served with pickled coleslaw salad</i>	45

Sides

Tender stem broccoli Sesame <i>Teriyaki glazed, roasted garlic, toasted sesame seeds & chilli</i> VE	6.5
Grilled courgettes <i>Dressed with thyme vinaigrette, mint & lemony ricotta</i> V	6.5
Green's salad <i>French beans, alfalfa, mix baby leaves dressed with pear & rosemary dressing</i> VE	4.5
Triple- fried Chunky Chips <i>Seasoned with Cornish flake salt & tarragon</i> V	4.5

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.



WE ARE A SOCIAL ENTERPRISE

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 a 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.

#GoodFoodDoingGood