



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 for the table

Woodfired mixed nuts <b>VE</b>	4.5
House bread & butter <b>V</b>	5
Marinated green olives <b>VE</b>	4.5
Baked Tunworth cheese – Garlic, rosemary & bread <b>V</b>	18

## Starters

<b>Festive burrata</b> <i>Roasted butternut squash puree, pomegranate &amp; pumpkin seeds</i> <b>V</b>	12	<b>Cornish crab doughnuts</b> <i>Confit garlic aioli, coriander, chives &amp; lime</i>	12
<b>Pickled baby beetroot salad</b> <i>Spelt &amp; walnut dressing</i> <b>VE</b>	9	<b>House cured salmon</b> <i>House pickles, dill &amp; lime crème fraiche</i>	12
<b>Wild mushroom velouté</b> <i>Mushroom tarragon pâté on sourdough</i> <b>VE</b>	9	<b>Ham hock pistachio roll</b> <i>Burnt apple jelly &amp; pea shoots</i>	11

## Main courses

<b>Roasted celeriac</b> <i>Cannellini bean hummus, bubble &amp; squeak croquette, spicy pineapple reduction &amp; pickled salsa</i> <b>VE</b>	16
<b>Woodfired grilled cod</b> <i>Peppered soya glaze, sesame &amp; bok choy</i>	24
<b>Brigade beef burger</b> <i>Topped with slow cooked oxtail, mature cheddar, tomato &amp; black onion seed relish</i>	16
<b>Braised lamb shank</b> <i>Brigade's roasting spices, creamy mashed potato &amp; red veined sorrel</i>	24
<b>Roasted Norfolk turkey</b> <i>Rosemary pork stuffing, pigs in blankets, cranberry sauce &amp; red wine jus</i>	19
<b>Cornish barrel rump of beef</b> <i>32 days dry-aged barrel rump, roasted celeriac puree &amp; curly kale</i>	22

## Feast to share

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

<b>Charred winter vegetables</b> <i>Woodfired seasonal vegetables, beetroot hummus, chimichurri &amp; spicy hazelnuts</i> <b>VE</b>	26
<b>32-day aged grass-fed sirloin</b> <i>Woodfire grilled on the bone, whole roasted garlic &amp; red wine jus (700g)</i>	60
<b>Slow smoked short rib</b> <i>Black treacle glaze, bourbon sauce &amp; coleslaw salad</i>	45

## Sides

<b>Glazed parsnip &amp; carrots</b> <i>Maple syrup roasted, caraway seeds</i> <b>VE</b>	6.5
<b>Herb infused potatoes</b> <i>Garlic &amp; rosemary infused olive oil</i> <b>VE</b>	5.5
<b>Braised red cabbage</b> <i>Cooked red wine, Christmas spices &amp; Granny Smith apples</i> <b>VE</b>	5.5
<b>Brussel sprouts</b> <i>Sauteed shallot, chestnuts</i> <b>VE</b>	4
<i>add pancetta</i>	3.5

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

## Desserts

### Treacle tart

*Torched blood orange, crème fraiche & brandy snaps* 6.5

---

### Beyond Food's white chocolate candle

*Coconut mousse, roasted pineapple & rum caramel*  
£2 donation going to Beyond Food 8.5

---

### Christmas pudding

*Redcurrant & vanilla brandy butter* 6.5

---

### Homemade ice creams or Sorbets **V/VE**

*Two scoops of your choice, ask your server for today's flavours* 3.5

---

### Extract espresso affogato **VE**

*Milk ice cream or coconut sorbet* 6.5

---

### Daily British cheese board

*3 pieces of cheese, honeycomb, candy walnuts & pickled red onions* 9.5

---

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.*