



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 VE | 4.5 |
| Sourdough bread & butter of the day V | 5 |
| Lemon garlic marinated green olives VE | 4.5 |
| Baked Tunworth cheese – <i>Garlic, rosemary & bread</i> V | 18 |

Starters

| | | | |
|--|----|---|----|
| Burrata <i>Roasted butternut squash purée, pomegranate & pumpkin seeds</i> VE | 12 | Cornish crab doughnuts <i>Confit garlic aioli, coriander, chives & lime</i> | 12 |
| Warm Jerusalem artichoke salad <i>Kale & walnut</i> VE | 9 | House cured salmon <i>House pickles, dill & lime crème fraiche</i> | 12 |
| Roast cauliflower florets <i>Black truffle tahini & toasted sesame seeds</i> VE | 9 | Confit pulled pork shoulder <i>Granny Smith apple slaw</i> | 9 |

Main courses

| | |
|---|----|
| Whole roasted celeriac <i>Celeriac purée, purple carrots, Puy lentils & salsa verde</i> VE | 16 |
| Woodfired Turbot <i>Mussels, sea vegetables & salsify</i> | 24 |
| Brigade oxtail burger <i>Topped with slow cooked oxtail, mature cheddar, tomato & black onion seed relish</i> | 16 |
| Bertha braised lamb shank <i>Brigade's roasting spices, creamy mashed potato & red veined sorrel</i> | 24 |
| Woodfired boneless chicken thighs <i>Pomegranate glazed & red quiona salad</i> | 18 |
| Oak roasted venison loin <i>Celeriac purée, braised radicchio & blood oranges</i> | 24 |

Feast to share

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

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

Sides

| | |
|---|-----|
| Charred broccoli <i>Smoky romesco sauce & almond crumbs</i> VE | 6.5 |
| Truffled mashed potatoes V | 6.5 |
| Roasted white cabbage <i>Plant based spicy nduja</i> VE | 6.5 |
| Hand-cut chips 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