



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

Starters

Burrata		Cornish crab loaf	
<i>Caramelised figs, smoked honey & roasted pistachios</i> V	12	<i>Wasabi mayo & dill</i>	12
Crispy Burford brown egg		House cured salmon	
<i>Wye valley asparagus & pickled walnuts</i> V	9	<i>House pickles, dill & lime crème fraiche</i>	12
Pickled baby beets		Confit pulled pork shoulder	
<i>Spelt & candied walnuts</i> VE	9	<i>Granny Smith apple slaw</i>	9

Main courses

Woodfired aubergine			
<i>Smoky romesco sauce & chickpeas salsa</i> VE			16
Bertha roasted sea bream			
<i>Mussels & sea vegetables</i>			21
Brigade oxtail burger			
<i>Beef burger topped with slow cooked oxtail, mature cheddar, tomato & black onion seed relish</i>			16
Dry aged cull yaw rump			
<i>Spring vegetables & red wine jus</i>			24
Woodfired boneless chicken thighs			
<i>Pomegranate glazed & red quinoa</i>			18
Ox grilled bavette steak			
<i>Celeriac purée & black olives crumbs</i>			24

Feast to share

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

Charred spring vegetables			
<i>Woodfired seasonal vegetables, rose harrisa hummus, pomegranate & pistachios</i> VE			28
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
Smoked Jersey royal potato			
<i>Salsa verde</i> VE			6.5
Mixed roasted greens			
<i>Smoked paprika & sriracha</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.



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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