



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

Focaccia & yeast butter V 383kcal	5
Lemon & garlic marinated nocerella green olives VE 180kcal	4.5
Belazu smoked almonds VE 289kcal	4.5

Starters

Woodfired roasted carrots	Chicken Caesar salad
<i>Hummus, golden rose harissa & pitta bread</i> 294kcal	<i>Baby gem, Parmesan croutons & anchovies</i> 355kcal
9	Smoked salmon
Burrata	<i>London cured salmon, crème fraiche, green herbs mayonnaise</i> 177kcal
<i>Caramelised figs, smoked honey & roasted pistachios</i> V 259kcal	12
Chilled pea soup	Flame grilled mackerel fillet
<i>Fresh garden peas & borage oil</i> V 247kcal	7.5
	<i>New potato salad, red chicory & pomegranate dressing</i> 337kcal
	11

Main courses

Woodfired cauliflower	
<i>Hazelnut & almond romesco sauce, chimichurri</i> VE 274kcal	16
Bertha roasted sea bream	
<i>Beef tomatoes, green salsa</i> 295kcal	21
Organic pork chop	
<i>Glazed over fire, apricot harissa & pickled walnut ketchup</i> 588kcal	24
Woodfired boneless chicken thighs	
<i>Jerk marinade, sweet potato puree</i> 426kcal	18
Barbecued whole vegetables	
<i>Harissa humous, chimichurri & fried leafy greens</i> VE 273kcal	16

Feast to share

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

Slow smoked short rib	
<i>Black treacle, bourbon sauce & coleslaw</i> 397kcal	45
Grilled picanha steak	
<i>Shoestring fries, truffle mayo & chimichurri (500g)</i> 1170kcal	60

Sides

Herb-infused Jersey Royal roasted potatoes VE 235kcal	6.5
Tender stem broccoli	
<i>Teriyaki glaze & toasted sesame seeds</i> VE 299kcal	6.5
Summer garden salad	
<i>Pickled baby beetroot salad, red chard leaves & walnut dressing</i> VE 117kcal	6.5
Hand-cut chips rosemary sea salt V 171kcal	5

Adults need around 2000kcal a day

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