

BRIGADE

BAR + KITCHEN





Beyond Food Foundation and Brigade inspire vulnerable people who have unravelled and want to gain a foothold to a better life through food, work and life changing experiences.

A suggested donation of £2 will be added to your bill. Thank you for your contribution.

TABLE

Focaccia, whipped salted butter 383 kcal	5.00	Lemon and garlic nocellara olives 180 kcal	4.50	Smoked almonds 289 kcal	4.50
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STARTERS

Classic Waldorf salad  9.00 Pickled celery, walnuts, grapes and Granny Smith apple 110 kcal
Searcys smoked salmon 14.00 Whipped horseradish cream, pickled cucumber, rye bread 163 kcal
Cream of onion soup  8.50 Allium oil, Welsh rarebit 511 kcal
Smoked chicken Caesar salad 12.00 Baby gem, parmesan, croutons, anchovies 334 kcal
Prawn cocktail 14.00 Marie Rose sauce, cucumber 155 kcal

MAINS




Brigade burger 19.00 6oz burger, aged cheddar, house relish, smoked short rib 687 kcal
Roasted sea trout loin 22.00 Shallot and onion salad, watercress mayonnaise 290 kcal
Handmade pan-fried gnocchi  16.00 Sweetcorn, chervil and parmesan 425 kcal
Searcys fish and chips 19.50 Hand cut chips, tartare sauce, crushed minted peas 774 kcal
Woodfired cauliflower  16.00 Hazelnut Romesco sauce, chimichurri 275 kcal

GRILL

ALL DISHES FROM THE GRILL INCLUDES A SIDE OF YOUR CHOICE

Ox grilled aged Hereford sirloin steak 220g 37.00 Truffle mayonnaise, chimichurri 530 kcal	Spatchcock Suffolk free range chicken 19.00 / 38.00 Lovage and honey glaze, béarnaise sauce 475/950 kcal
Sumac spiced celeriac 19.00 Roasted onion puree, Masala spiced granola, nasturtium 375 kcal	Thor's hammer for two 80.00 Smoked Hereford veal shin, truffle honey glaze 1142 kcal
Rare breed pork T-Bone 26.00 Charred apple compote, sauce vierge 453 kcal	

SIDES

Lemon, parsley and caper Anya potatoes  200 kcal 6.50	Summer garden salad  117 kcal 5.00
Tender stem broccoli, teriyaki and sesame seeds  299 kcal 6.50	Hand-cut chips, rosemary sea salt 270 kcal 5.00

PUDDINGS

Classic lemon tart  9.00 Mascarpone, raspberry gel 535 kcal	Artisan cheese board 11.00 Seasonal British cheeses, quince jelly, honeycomb, candy walnuts, celery hearts 687 kcal
Summer pudding  9.00 Macerated berries, crème fraîche, mint 210 kcal	Homemade ice cream and sorbets   7.50 Seasonal selection of home churned ice creams and sorbets 365/135 kcal
Dark chocolate tart  8.00 Whipped citrus mascarpone, orange compote 393 kcal	
Grilled pineapple  7.50 Coconut and lime sorbet, London honey 325 kcal	

Vegan =  Vegetarian = 

BY SEARCYS

Foods described within this menu may contain nuts and other allergens. Please inform us of any allergies or dietary requirements, so we can support you in your food choices. Adults need around 2000 kcal a day. All prices are inclusive of VAT at a prevailing rate. A discretionary 12.5% service charge will be added to the final bill.

If you would like to donate, please scan



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WINE

WHITE

	750ml
Organic Macabeo, Familia Castaño, Murcia, Spain*	25.00
Tapisserie Blanc, Domaine Lamy, Languedoc, France	28.00
Fairtrade Chenin Blanc, Liberty Fairtrade, Western Cape, South Africa	30.00
Rioja Verdejo, El Coto, Spain*	33.00
Vinho Verde Reserva, Quinta de Azevedo, Portugal	35.00
Chardonnay/Rebula, Gašper, Goriška Brda, Slovenia	37.00
'Lugarara' Gavi di Gavi, La Giustiniana, Piemonte, Italy	43.00
Mâcon-Villages, Domaine Perraud, Burgundy, France	50.00
Chablis, Laroche, Burgundy, France	60.00

RED

	750ml
Organic Monastrell, Familia Castaño, Murcia, Spain*	25.00
Carmenère, Château Los Boldos, Cachapoal, Chile	29.00
Ventoux Rouge, Famille Perrin, Southern Rhône, France	31.00
Montepulciano d'Abruzzo, Gran Sasso, Italy	33.00
Chianti, Buontalenti, Tuscany, Italy*	35.00
Pinot Noir, Montes Limited Selection, Aconcagua Costa, Chile	37.00
Mendoza Malbec Reserve, Finca Flichman Caballero de la Cepa, Argentina	39.00
Rioja Crianza, Bodegas LAN, Spain	41.00
Bordeaux Supérieur, Château Mahon-Laville, France	45.00
Bourgogne Pinot Noir 'Les Ursulines', Jean-Claude Boisset, Burgundy, France	60.00

SPARKLING

	125ml	750ml		125ml	750ml
Prosecco Frizzante, Ca' di Alte, NV, Veneto, Italy	6.50	36.00	Westwell English Sparkling Wine, Pilgrim, Brut, NV, Kent, England	11.00	60.00
J.C. Boisset, Crémant de Bourgogne, JCB No.21, Brut, NV, Burgundy, France		50.00	Charles Heidsieck Champagne, Brut Réserve, NV, Champagne, France		90.00

BY THE GLASS

WHITE WINE

	175ml	250ml	500ml	1 ltr
Pinot Grigio, Tenuta Aurea, 2020, Veneto, Italy	6.00	8.00	16.00	30.00
Viognier, Le Paradou, Vin de France, 2020, Rhône Valley, France	7.50	11.00	22.00	40.00

ROSÉ WINE

	175ml	250ml	500ml	1 ltr
Studio by Miraval Rosé, Mediterranee, 2020, Provence, France	9.00	12.50	-	42.00

RED WINE

	175ml	250ml	500ml	1 ltr
Tempranillo, Jovan, NV, Castile and Leon, Spain	6.00	8.00	16.00	30.00
Bordeaux Rouge, Maison Idiart, NV, Bordeaux, France	9.50	13.00	26.00	50.00

BY SEARCYS

Vegan = *(certified organic or made organically)

All prices are inclusive of VAT at 20%. Our wine is served in 175ml glasses, 125ml is available on request. Not all wines are suitable for vegetarians. Drinks described within this menu may contain fish, egg, sulphites or other allergens. Please inform us of any allergen or dietary requirements.

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