



BRIGADE

BAR + KITCHEN



FOR THE TABLE

Nocellara del Belice early harvest Sicilian olives	4.50	Homemade root vegetable crisps, smoked sea salt	4.50	Bertha roasted London honey and rosemary nut mix	4.50
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SMALL PLATES

British burrata Smoked honey, black olives, caramelised figs	13.00	Smoked Norfolk chicken salad Charred baby gem, dried cranberries, garlic croutons, toasted sunflower seeds	9.50	Wood roasted corn ribs (ve) Rosemary and smoked applewood polenta, wild nettle pesto	9.00
Roasted bone marrow Aged beef chilli flamed with bourbon, chipotle and crisp shallots	9.50	Chalk Stream trout Turmeric pickled cucumber, horseradish, dill crème fraiche	9.50	Hereford brisket burnt ends Ash baked potato skins, Keens cheddar rarebit, chilli jam	8.50
Potted Cornish crab Clementine zest, spiced butter, sourdough	11.00				

MAINS

Coal baked aubergine (ve) Blackened tomatoes, butter beans, rose harissa, cumin, coriander	16.00	Wood roasted bream Shaved fennel, rosemary, samphire, smoked chilli, black garlic dressing	21.50	Slow smoked pork ribs Harissa and burnt lime glaze, celeriac and tarragon remoulade	22.00
Bertha smoked chicken Barbecued butternut squash, Swiss chard, Rebellion gravy	17.50	Brigade brisket burger Slow-smoked brisket, Keen's cheddar, sweet relish	19.00	Cornish haddock Pale ale batter, mushy peas, chunky tartar sauce, triple cooked chips	19.50
				45-day aged rump steak Sweet potato puree, English watercress, chimichurri	22.00

BEYOND FOOD FEASTING - BY SIMON BOYLE

50 PER PERSON - INCLUDES A £5 DONATION TO BEYOND FOOD

For two or more. Your choice of 1 starter and 1 main to share. Served with 2 sides of your choice

FEASTING STARTERS

- 'Freshlife signature' crackling mackerel
Elderflower, horseradish
- Smoked Ham Hock**
Endive, pink grapefruit
- Grilled cantaloupe melon**
Chermoula, fire-roasted walnuts (ve)

FEASTING MAINS

- Grilled Cumbrian lamb breast**
Homemade labneh, pickled chillies, pomegranate
- Salt-baked Lincolnshire celeriac (ve)**
Wood-fired cauliflower and Puy lentil stew, burnt greens, salsa verde

- Hereford beef tomahawk**
45 days aged on the bone, sriracha reduction, beef fat hollandaise (£5pp supplement)

SIDES

Green beans, chilli butter, crispy shallots	6.00	Crushed pink fir new potatoes, rosemary, garlic	6.50	Triple cooked chips, smoked sea salt	5.00
Sweetcorn, roasted peppers, crumbled feta, spring onion	6.50	Isle of Wight tomato salad, aged balsamic	6.00	English leaves, Somerset apple dressing	5.00



**Beyond
FOOD**
FOUNDATION

Changing lives is on the menu

We're a London charity on a mission to spark real change – one meal at a time.
Turn over to discover more.

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

Vegan = (ve) Vegetarian = (v)

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.

BY SEARCYS



BEYOND FOODS VISION IS ON THE MENU

We're a London charity on a mission to spark real change – one meal at a time.

We offer a strong foothold, an arm around the shoulder and the occasional poke in the ribs for anyone feeling unraveled. We inspire, coach and care. We change individual lives for collective transformation – and everyone's got a seat at our table.

We are proud with our fourteen-year collaboration with Brigade Bar + Kitchen. Together, we use food for change.

SOCIETY IS VERY GOOD AT UNRAVELING LIVES

It breaks people, excludes them and then looks away. Nothing to see here.

Our vision is different: we choose to see.

We choose to look at the people unraveling and help them become who they really are: independent, included, strong. We stand by them and offer support, inspiration and a chance to give life another go.

We believe in making an actual difference, not using half measures or the occasional charity. And we believe the kitchen is a great place to start: a warm meal, some cooking skills, a new flavour can spark change and build trust.

We want to see people thrive, with odds turned in their favour, for once.

We want societal change at scale with love, ambition and radical care – and we'll stop at nothing to do it.

Thank you for eating and drinking at Brigade, you have made a difference.

Simon Boyle

Chef, Founder & CEO

**BEYOND
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FOUNDATION

