



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	Scottish girolle and chestnut pâté Truffled vegetable salad	10.00	Smoked tomato mousse (ve) Sun-blushed tomatoes, aged pecorino, borage	9.50
Spiced confit duck Charred salsify, pickled radish, ginger mayonnaise	12.00	Chalk Stream trout Burnt cucumber, sweetcorn, fennel	10.00	Hereford brisket burnt ends Ash baked potato skins, Keens cheddar rarebit, chilli jam	9.50

MAINS

Smoked aubergine lasagne (ve) San Marzano tomato, vegetable ragout	17.00	Scorched Cornish cod Tarragon butter sauce, confit potato, broccoli rabe	21.50	Cornish haddock Pale ale batter, peas, chunky tartar sauce, triple cooked chips	19.50
Bertha smoked turkey ballotine Truffle and tarragon prosciutto, honey fired parsnips, sprouts, Rebellion gravy	19.50	Brigade brisket burger Slow-smoked brisket, Keen's cheddar, sweet relish	19.00	Wood fired Hereford beef rump smoked brisket, cabbage, charred salsify, chestnuts	24.50

BEYOND FOOD FEASTING - BY SIMON BOYLE

EACH DISH INCLUDES A £5 DONATION TO BEYOND FOOD

For two or more. Serve with two sides of your choice

Salt-baked Lincolnshire celeriac (ve) Wood-fired cauliflower and Puy lentil stew, burnt greens, salsa verde	37.50	Grilled Cumbrian lamb breast Homemade labneh, pickled chillies, pomegranate	49.50	Hereford beef picanha Sriracha reduction, beef fat hollandaise, burnt onions, roasted garlic	65.00
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SIDES

Seasonal greens (ve)	6.00	Roast potatoes, rosemary, garlic	6.50	Triple cooked chips, smoked sea salt	5.00
Brussel sprouts, chilli and garlic butter (v)	6.00	Honey roasted carrots and parsnips (v)	6.50	English leaves, Somerset apple dressing	5.00

DESSERTS

Christmas pudding Whiskey cream, plum compote, muscovado rubble	9.50	Wood-fired winter fruits Preserved in Searcys English sparkling, set cream, vanilla	11.00	Whole baked Tunworth English cox apple and cranberry chutney, seeded crackers	18.00
Milk chocolate mousse Madagascan salt flakes, coffee ice cream, caramel tuile	9.50	Sussex Slipcote cheesecake Candied orange, almonds'	9.50	Ice creams and sorbets Seasonal selection of ice creams and sorbets	7.50



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
food**
FOUNDATION

