



BRIGADE

BAR + KITCHEN



SET LUNCH

2 courses - £25 per guest

3 courses - £30 per guest

STARTERS

Wood roasted corn ribs (ve)

Rosemary and smoked applewood polenta, wild nettle pesto

Chalk stream trout

Turmeric pickled cucumber, horseradish, dill crème fraiche

Roasted bone marrow

Aged beef chilli, bourbon, chipotle, crispy shallots

MAINS

Coal baked aubergine (ve)

Blackened tomatoes, butter beans, rose harissa, cumin, coriander

Cornish haddock

Pale ale batter, garden peas, chunky tartar sauce, triple cooked chips

Brigade brisket burger

Slow-smoked brisket, Keen's cheddar, sweet relish

DESSERTS

Dark chocolate delice

Toasted marshmallow, kirsch cherries

Earl grey panna cotta

Marinated figs, spiced rum syrup

Grilled peach melba

Raspberry coulis, vanilla mascarpone

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.

T&Cs: Lunch only 12-3pm.

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