



BRIGADE

BAR + KITCHEN



VALENTINE'S SET MENU

SHARE THE LOVE

£50 per guest

£5 per guest goes directly to Beyond Food Foundation

STARTER TO SHARE

Platter to share

Chargrilled vegetables, smoked beetroot humous, bertha smoked peppers, Sicilian olives, rose harissa, toasted focaccia and extra virgin olive oil

MAIN TO SHARE

Seafood and meat board

Slow roast Hereford beef ribs, Suffolk chicken lollipops soy and chilli glaze, grilled Cornish Prawns preserved lemon and garlic, caramelised onion aioli, smoked tomato chutney, watercress

Accompanied with

Charred tenderstem broccoli, shaved pecorino
Triple cooked chips smoked sea salt

DESSERT

Oreo chocolate chip brownie

Sea salt caramel, vanilla ice cream



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 FOOD'S 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.

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

MEET JAMES

James experienced a life-altering transformation after spending two decades behind bars. He faced numerous challenges on his release from prison – a feeling of loneliness, exclusion from society, financial desperation, and the daunting task of re-starting his life now that he is over 50 years old.

James met Simon Boyle at a career fair in his local community hub. Encouraged to join Beyond Food's FreshLife programme to meet new people and eat some great food, he decided to take his first step in making a positive change.

With busy hands and a hunger to learn more, the kitchen became James sanctuary. Engaging in work experience at Brigade Bar + Kitchen, his confidence grew. James fell in love with cooking and found a community that embraced him.

This Valentine's Day, please remember that love, compassion, and a second shot at life create a brighter and more inclusive society for all.

Simon Boyle
Chef, Founder & CEO

BEYOND
FOOD
FOUNDATION