



BRIGADE

BAR + KITCHEN



FOR THE TABLE

Nocellara del Belice early harvest Sicilian olives 180 kcal	4.50	Homemade root vegetable crisps, smoked sea salt 208 kcal	4.50	Bertha-roasted London honey and rosemary nut mix 309 kcal	4.50
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SMALL PLATES

British burrata Smoked honey, black olives, caramelised figs 606 kcal	13.00	Smoked Norfolk chicken salad Charred baby gem, dried cranberries, garlic croutons, toasted sunflower seeds 397 kcal	9.50	Wood-roasted corn ribs (ve) Rosemary and smoked applewood polenta, wild nettle pesto 277 kcal	9.00
Roasted bone marrow Aged beef chilli flamed with bourbon, chipotle and crisp shallots 874 kcal	9.50	Chalk Stream trout Turmeric pickled cucumber, horseradish, dill crème fraiche 246 kcal	10.00	Hereford brisket burnt ends Ash baked potato skins, Keens cheddar rarebit, chilli jam 479 kcal	9.50
Potted Cornish crab Clementine zest, spiced butter, sourdough 591 kcal	12.00				

MAINS

Coal-baked aubergine (ve) Blackened tomatoes, butter beans, rose harissa, cumin, coriander 173 kcal	16.00	Wood-roasted bream Shaved fennel, rosemary, samphire, smoked chilli, black garlic dressing 180 kcal	21.50	Slow-smoked pork ribs Harissa and burnt lime glaze, celeriac and tarragon remoulade 588 kcal	23.00
Bertha-smoked chicken Barbecued butternut squash, Swiss chard, Rebellion gravy 736 kcal	17.50	Brigade brisket burger Slow-smoked brisket, Keen's cheddar, sweet relish 687 kcal	19.00	Cornish haddock Pale ale batter, mushy peas, chunky tartar sauce, triple-cooked chips 774 kcal	19.50
				45-day aged rump steak Sweet potato puree, English watercress, chimichurri 593 kcal	22.00

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	Pulled Suffolk Chicken Homemade labneh, pickled chillies, beetroot humous, coriander, grilled flatbread	38.00	Hereford beef picanha Sriracha reduction, beef fat hollandaise, burnt onions, roasted garlic	65.00
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SIDES

Green beans, chilli butter, crispy shallots 124 kcal	6.00	Crushed pink fir new potatoes rosemary, garlic 262 kcal	6.50	Triple-cooked chips, smoked sea salt 270 kcal	5.00
Sweetcorn, roasted peppers, crumbled feta, spring onion 217 kcal	6.50	Isle of Wight tomato salad, aged balsamic 39 kcal	6.00	English leaves, Somerset apple dressing 135 kcal	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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