



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	Fire roasted mixed nuts, London honey and rosemary 309 kcal	4.50
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SMALL PLATES

Wood roasted corn ribs (ve) Rosemary and smoked applewood polenta, wild nettle pesto 227 kcal	9.50	Cedar plank Chalk Stream trout London sourdough, smashed avocado, shaved radish, bronze fennel 407 kcal	12.50	Steamed Scottish mussels Sweet onion, charred leeks, Orchard Gold cider, ember cream 380 kcal	11.00
British burrata (v) Sweet aged balsamic brittle, inca tomato and smoked garlic vinaigrette 437 kcal	13.00	Bertha smoked chicken Caesar salad Focaccia croutons, maple cured streaky bacon, anchovies, shaved parmesan 675 kcal	9.50	Hereford brisket burnt ends Ash baked potato skins, Keens cheddar rarebit, chilli jam 479 kcal	9.50
Pulled Lake District shoulder of spring lamb Floured tortillas, pickled red onions, buttermilk and mint dressing 517 kcal	10.50				

MAINS

Wildfarmed flour and potato gnocchi (ve) Lemon and thyme courgettes, grilled artichoke hearts, blackened tomato sauce 659 kcal	16.50	Grilled North Atlantic hake Bulgur wheat salad, wood-fired pepper and cumin ketchup 321 kcal	23.00	Barbecue spiced mackerel Honey roast spring greens, herb yoghurt, chilli, spring onion, lime 695 kcal	21.00
Kale and chickpea falafel (ve) Tahini and sesame purée, pickled beetroot, toasted hazelnuts, wild rocket 898 kcal	17.50	Brigade brisket burger Slow-smoked brisket, Keens cheddar, bourbon whiskey and red onion jam 687 kcal	19.00	45-day aged Hereford featherblade steak Toast pale ale braised onions, chimichurri 537 kcal	24.50
		Bertha smoked chicken Suffolk free-range chicken breast, soy-glazed drumstick, vegetable slaw 717 kcal	19.00		

BEYOND FOOD FEASTING - BY SIMON BOYLE

FOR TWO OR MORE. £5 DONATION TO BEYOND FOOD

Served with two sides of your choice

Pit-baked maple and chilli-glazed spring cabbage (ve) Ancient grains, golden raisins, oregano, fermented vegetable relish 310 kcal	32.00	Slow-roasted Gloucester old spot pork ribs Pineapple and chill glaze, grilled flatbreads, scotch bonnet liquor 1356 kcal	46.00	Aged Hereford sirloin on the bone Sriracha reduction, beef fat hollandaise, burned onions, roasted garlic 3124 kcal	80.00
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SIDES

Purple sprouting broccoli, preserved lemon (ve) 111 kcal	6.00	Carron Lodge buttered new potatoes (v) 324 kcal	6.00	Skin-on fries, smoked sea salt (ve) 270 kcal	5.00
Smashed cucumber, edamame beans, chilli oil (ve) 106 kcal	5.50	Heritage tomato salad, aged balsamic (ve) 43 kcal	6.50	Baby gem leaf salad, parmesan dressing, lemon (v) 414 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 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.

SOCIETY IS VERY GOOD AT UNRAVELLING 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

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