

BAR FOOD

DAIL! GGD			
Homemade focaccia Whipped Carron Lodge butter	5	Mini sausages Honey and mustard dressing	7.5
Nocellara del Belice early harvest Sicilian olives	4.5	Ale battered haddock goujons Tartar sauce	9
Bertha roasted London honey and rosemary nut mix (ve)	4.5	Bourbon glazed smoked brisket and bone marrow loaded nachos	9
Homemade root vegetable crisps, smoked sea salt (ve)	4.5	Smoked applewood Cheddar and jalapenos	
Woodfired buffalo chicken wings	7.5	Skin-on-chips (ve) Smoked Cajun sea salt	6
Hereford beef croquettes Bone marrow butter, gochujang mayo	12	British artisan cheese selection Spiced plum chutney, seeded crackers	12



We're a London charity on a mission to spark real change - one meal at a time.

A suggested donation of £2 will be added to your bill. Thank you for your contribution.

Turn over to discover more.

CHANGING LIVES IS ON THE MENU



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.



Beyond Food is a London charity on a mission to spark real change — one meal at a time. By eating and drinking at our neighbourhood Bar and Kitchen, you will be making a huge difference to real people's lives. Good Food, Doing Good!

Through Beyond Food, the Brigade Bar + Kitchen provides the training hub for individuals to learn, practice, and grow, creating a unique, inclusive family atmosphere, which beneficiaries often cannot access elsewhere.

Beyond Food provides tailored support, which is needed to initiate change in someone — is vulnerable, socially isolated, or impacted by past or current circumstances. Everyone needs support at different points of their lives regardless of their social background, from high deprivation to seemingly 'together' individuals; everyone needs someone to turn to when their life unravels.

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.

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

Simon Boyle

Chef, Founder & CEO

CHANGING LIVES IS ON THE MENU

SCAN TO DISCOVER MORE



