

BRIGADE

BAR + KITCHEN

DESSERTS

Barbecued pineapple (ve) 7.5 Fire roasted coconut and banana skin and coconut ice cream 575 kcal	British artisan cheese selection 12 Spiced plum chutney, seeded crackers 687 kcal
Dark chocolate delice 9 Brandy snap and caramelised blood orange compote 492 kcal	Ice creams and sorbets selection 365/135 kcal 8
Sticky toffee pudding 8.5 Medjool date sponge, caramel sauce, clotted cream ice cream	

COFFEE

Extract Coffee Roasters – ethically
and sustainably sourced coffee
that supports growers, helps local
communities and protects the impact
on our environment

Espresso 0 kcal 2.5
Double Espresso 0 kcal 3
Macchiato 17 kcal 2.75
Double Macchiato 34 kcal 3
Americano 0 kcal 3
Flat white 73 kcal 3.5
Cappuccino 90 kcal 3.5
Latte 73 kcal 3.5
Mocha 80 kcal 3.5
Hot chocolate 102 kcal 4

Oat & Soya Milk available for £0.50 extra

TEA

English Breakfast 3.25
Earl Grey 3.25
Jade Tips green 3.25
Chamomile 3.25
Ginger & lemongrass tea 3.25
Fresh mint tea 3
Rooibos 3

Black tea contains 1 kcal,
white tea contains 14 kcal



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

FOUNDATION

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



@BrigadeBarKtchn @BeyondFoodUK