

**BRIGADE**  
BAR+KITCHEN



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 of our fourteen-year collaboration with Brigade Bar + Kitchen. Together, we use food for change.

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## 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

# BRIGADE

BAR + KITCHEN



## WELCOME TO BRIGADE AND BEYOND FOOD FOUNDATION

By dining at Brigade, you're making a difference. You can feel good about eating and drinking with us, as you are an essential part of supporting our unique training programmes.

Brigade, together with Beyond Food Foundation, use food as a foothold to support individuals to get back into work. We believe that **'everyone deserves the chance to feel a future'**, through our life changing programmes we help individuals to remove barriers and shift them towards an independent future.

This exclusive opportunity equips individuals with the inspiration, support and skills necessary to ensure that they can find sustainable employment and independence. By helping rebuild their confidence, self-esteem and kick-start their lives, we play a part in supporting our community. To find out more about the Beyond Food Foundation and all the programmes they offer visit [www.beyondfood.org.uk](http://www.beyondfood.org.uk).

A suggested donation of £2 will be added to your bill. Thank you for your contribution and supporting the Beyond Food Foundation and Brigade today.

X @BrigadeBarKtchn

X @BeyondFoodUK

If you would like to donate  
please scan below



**Beyond**  
**FOOD**  
FOUNDATION



## COCKTAILS

### SIGNATURE COCKTAILS

<b>Firefighter</b>	12.00
Chilli infused Ocho Blanco tequila, Ancho Reyes, agave syrup, lime juice	
<b>Brigade Sour</b>	10.50
Bulleit bourbon, Ardbeg malt whisky, egg white, maple syrup, lime juice	
<b>Smoke on the Water</b>	11.50
Quiquiriqui mezcal, Cointreau, watermelon, lime juice	

### BRIGADE TWISTS

<b>Guava, lime and coconut Mojito</b>	10.00
Koko Kanu, brown sugar syrup, mint, guava and soda, lime juice	
<b>Lemon Drop Collins</b>	10.50
Sapling vodka, amaretto, egg white, Sicilian lemon tonic	
<b>Blackberry and Ginger Bramble</b>	11.50
Beefeater gin, crème de mure, agave syrup, ginger beer	

### CLASSICS

<b>Negroni</b>	11.00
Theodore Pictish Gin, Campari, sweet vermouth	
<b>Old Fashioned</b>	11.00
Bulleit bourbon, bitters, orange peel, cherry, brown sugar syrup	
<b>Espresso Martini</b>	11.00
Sapling vodka, Kahlúa, sugar syrup, Extract coffee	
<b>Welsh 75</b>	11.00
Cygnet Welsh Dry Gin, lemon, sugar syrup, Prosecco	
<b>Passionfruit Martini</b>	12.00
Vanilla vodka, passoa, passion fruit, vanilla syrup, Prosecco	

### NON-ALCOHOLIC COCKTAILS

<b>Pentire Spritz</b>	6.50
Pentire Coastal Spritz, tonic, orange, bay leaf	
<b>Strawberry Cooler</b>	6.50
Strawberry purée, lemon juice, soda water	
<b>Elderflower Pressé</b>	6.50
Elderflower cordial, soda water, fresh mint, cucumber	
<b>Pentire Margarita</b>	8.00
Pentire Adrift, lime, agave, chilli	

All prices are inclusive of VAT at 20%. Spirits are served in measures of 50ml, 25ml is available upon request. Drinks described within this menu may contain fish, egg, sulphites or other allergens. Please inform us of any allergen or dietary requirements.

A 12.5% discretionary service charge will be added to your final bill.  
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## GIN

<b>Searcys Gin</b> Elderflower tonic, cucumber, lemon peel	12.00
<b>Beefeater gin</b> Lemon and orange, Indian tonic	10.00
<b>Beefeater Pink</b> Strawberry Indian tonic, lemon	10.00
<b>Bombay Sapphire</b> Mallorcan tonic, lemon, thyme	10.50
<b>Cygnets Welsh Dry Gin</b> Indian tonic, grapefruit, rosemary	11.00
<b>Hendricks</b> Indian tonic, cucumber	11.50
<b>Botanist gin</b> Indian tonic, mint	12.00
<b>Gin Mare</b> Mallorcan tonic, rosemary, lemon	12.00
<b>Hayman's Old Tom</b> Indian tonic, lemon	11.90
<b>Silent Pool Gin</b> Indian tonic, orange peel	13.00
<b>Bathtub Gin</b> Grapefruit and bergamot tonic, grapefruit peel	13.00
<b>Monkey 47 Gin</b> Indian tonic, grapefruit peel	16.50

### HAVE YOUR OWN GO TO COMBINATION?

Please let our team know and we'll whip up your favourite.

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## BEERS AND CIDERS

### DRAUGHT

1/2 pint

Pint

Tap Social – criminally good beers – a social enterprise that provides training & employment opportunities to ex-offenders.

Time Better Spent Juicy IPA, England, 5.1%	4.00	6.80
Major Figures, England, 4%	4.00	6.80
Social Pale Ale, England, 4.5%	4.00	6.80

### BOTTLES AND CANS

330ml

Jobs Worth Session pale ale, England 3.5%	5.00
Inside Out stout, England 5.5%	6.50
Freedom lager, England 4.4%	6.00
Toast Craft lager, England 5.0%	6.50
Peroni gluten-free beer, Italy, 5%	6.50

### CIDER

500ml

Cornish Orchards golden cider 5.0%	7.50
Kopparberg mixed fruit cider 4.0%	7.50

### LOW ALCOHOL

Peroni, Italy, 0%	5.00
Brewdog Punk AF IPA, Scotland, 0%	6.00

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## BY THE GLASS

### SPARKLING

	125ml	Bottle
Bottega Poeti Prosecco Brut, Veneto, Italy	8.00	42.00

### WHITE WINE

	175ml	500ml	Bottle
Côtes de Gascogne, Maison Belenger, South West, France	7.95	21.00	31.00
Pinot Grigio, Vinuva, Organic, Terre Siciliane, Sicily, Italy	8.25	22.00	32.00
Good Natured Organic Chenin Blanc, Spier, Western Cape, South Africa	8.75	24.00	34.00

### ROSÉ WINE

	175ml	500ml	Bottle
Rosato Colline delle Rosé, Organic, Sicily, Italy	8.75	24.00	35.00

### RED WINE

	175ml	500ml	Bottle
Villa Rossi, Sangiovese, Rubicone, Emilia-Romagna, Italy	7.95	21.00	31.00
Good Natured Organic Shiraz, Spier, Western Cape	8.25	22.00	32.00
Malbec, Portillo, Uco Valley, Mendoza, Argentina	8.75	24.00	34.00

Vegan = (ve) \*(certified organic or made organically)

All prices are inclusive of VAT at 20%. Our wine is served in 175ml glasses, 125ml is available on request. Not all wines are suitable for vegetarians. Drinks described within this menu may contain fish, egg, sulphites or other allergens. Please inform us of any allergen or dietary requirements.

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## WINE

### WHITE WINE

	Bottle
Mount Rozier Sauvignon Blanc, Stellenbosch, South Africa	36.00
Gérard Bertrand Naturalys Chardonnay, Occitanie, France	39.00
Macon Villages Reserve Vignerons des Terres Secretes, Burgundy, France	43.00
Picpoul de Pinet, Deux Bars, Cave de l'Ormarine, Languedoc, France, 2021	45.00
Sandstone Ridge, Albourne Estate, Sussex, England	55.00
Chablis, Domaine Jean-Marc. Brocard, Burgundy, France	62.00

### ROSÉ

	Bottle
Gérard Bertrand Gris Blanc Rosé Organic, Occitanie, France	41.00
Sussex Rosé, Albourne Estate, Sussex, England	53.00

### RED

	Bottle
Vistamonte Barbera, Piemonte, Italy	36.00
Veramonte Organic Merlot, Casablanca Valley, Chile	39.00
Gérard Bertrand Naturalys Pinot Noir Organic, Occitanie, France	44.00
Conde De Valdemar Crianza, Rioja, Spain	48.00
Château Montaguillon, Montagne-Saint-Émilion, Bordeaux, France	58.00
Château Cissac, Haut-Médoc, Bordeaux, France	68.00

### SPARKLING

	Bottle
Searcys Classic Cuvée Brut, Buckinghamshire, England	63.00
Searcys Selected Cuvée, Brut, Champagne	80.00
Searcys Selected Cuvée, Rosé Brut, Champagne	85.00
Moët & Chandon, Brut Impérial, Champagne	105.00
Laurent-Perrier Rosé, Brut, NV	165.00

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## SPIRITS

<b>VODKA</b>	50ml
Sapling, England 40%	8.00
Fair Quinoa, France 40%	9.00
<b>TEQUILA &amp; MEZCAL</b>	50ml
Ocho Blanco, Mexico 40%	9.00
Don Julio Reposado, Mexico 38%	12.00
Quiquiriqi Mezcal Joven, Mexico, 45%	10.00
<b>WHISKY</b>	50ml
<b>BLENDED</b>	
Ballantine's Finest, Scotland 40%	8.00
<b>HIGHLAND</b>	
Glenmorangie The Original 10-year-old, Scotland 40%	9.50
Aberfeldy 12-year-old, Scotland 40%	12.50
<b>LOWLAND</b>	
Auchentoshan Three Wood, Scotland 43%	14.00
<b>SPEYSIDE</b>	
Balvenie Doublewood 12-year-old, Scotland 40%	11.50
Glenfiddich 15-year-old, Scotland 40%	12.50
<b>ISLAY</b>	
Bruichladdich Classic Laddie, Islay, Scotland 50%	12.00
Arbeg 10-year-old Islay Malt, Scotland 46%	12.50
<b>ISLANDS</b>	
Highland Park 12-year-old, Scotland 40%	11.00
<b>WORLD WHISKEY</b>	
Jameson blended Irish whiskey, Ireland 40%	7.00
Bulleit Kentucky straight Bourbon whiskey, USA 45%	8.00
Bulleit straight American rye whiskey, USA 45%	10.00
Nikka from the Barrel blended whisky, Japan 51.4%	15.50
Woodford Reserve, Bourbon, USA 43.2%	12.00

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## SPIRITS

<b>COGNAC</b>	50ml
Martell VS, France 40%	8.50
Martell VSOP, France 40%	13.50

<b>RUM AND CACHAÇA</b>	50ml
Searcys Rum, England, 40%	9.50
Bacardi Carta Blanca, Cuba 37.5%	8.00
Discarded Banana Peel, Scotland 37.5%	9.00
Plantation Grande Reserve 5-year-old, Barbados 40%	9.00
Ableforth's Rumbullion, England 42.6%	10.00
Velho Barreiro cachaça, Brazil, 39%	10.00
Diplomático Reserva, Venezuela 40%	15.00
Plantation XO, Barbados 40%	15.00

## SOFT DRINKS

<b>SODAS</b>	330ml can
Cawston Press sparkling cloudy apple 92 kcal	3.50
Cawston Press sparkling elderflower lemonade 73 kcal	3.50
Cawston Press sparkling rhubarb and pressed apple 76 kcal	3.50
Coca Cola 84 kcal	3.00
Diet Coke 1 kcal	3.00

## JUICE

Orange 82 kcal / Apple 90 kcal / Cranberry juice 38 kcal	4.00
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<b>FRANKLIN &amp; SONS</b>	200ml bottle
Ginger ale 66 kcal / Ginger beer 92 kcal / Lemonade 86 kcal / Raspberry lemonade 66 kcal / Natural Indian tonic water 68 kcal / Light tonic water 44 kcal / Scottish soda water 0 kcal / Mallorcan tonic 21 kcal / Grapefruit and bergamot soda 21 kcal / Sicilian lemon tonic 46 kcal	4.00

<b>HARROGATE WATER</b>	Glass 750ml bottle
Still / Sparkling	2.00 4.00

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## TEA & COFFEE

### 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	2.50
Double Espresso 0 kcal	3.00
Macchiato 17 kcal	2.75
Double Macchiato 34 kcal	3.00
Americano 0 kcal	3.00
Flat white 73 kcal	3.50
Cappuccino 90 kcal	3.50
Latte 73 kcal	3.50
Mocha 80 kcal	3.50
Hot chocolate 102 kcal	4.00
Oat and 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	3.00
Rooibos	3.00

Black tea contains 1 kcal, white tea contains 14 kcal

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