



BRIGADE

BAR + KITCHEN



DESSERTS

Christmas pudding	9.50	Sussex Slipcote cheesecake	9.50
Whiskey cream, plum compote, muscovado rubble		Candied orange, almonds	
Milk chocolate mousse	9.50	Whole baked Tunworth	18.00
Madagascar salt flakes, coffee ice cream, caramel tuile		English cox apple and cranberry chutney, seeded crackers	
Wood-fired winter fruits	11.00	Ice creams and sorbets	7.50
Preserved in Searcys English sparkling, set cream, vanilla		Seasonal selection of ice creams and sorbets	

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 & 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

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 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
FOOD**
FOUNDATION