

BRIGADE
BAR+KITCHEN



BY SEARCYS



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

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.

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.

   @BrigadeBarKtchn

    @BeyondFoodUK

IF YOU WOULD LIKE TO DONATE
PLEASE SCAN BELOW



Beyond
FOOD
FOUNDATION



COCKTAILS

SIGNATURE COCKTAILS

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

BRIGADE TWISTS

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

CLASSICS

Negroni	11.00
Theodore Pictish gin, Campari, sweet vermouth	
Old Fashioned	11.00
Bulleit bourbon, bitters, orange peel, cherry, brown sugar syrup	
Espresso Martini	11.00
Sapling vodka, Kahlúa, sugar syrup, Extract coffee	
Seasonal Bellini	11.00
Seasonal fruit purée, Prosecco	
Passionfruit Martini	12.00
Vanilla vodka, passoa, passion fruit, vanilla syrup, lemon juice, Prosecco	

NON-ALCOHOLIC COCKTAILS

Virgin Mojito	6.50
Lime juice, brown sugar syrup, fresh mint, soda water, apple juice	
Strawberry Cooler	6.50
Strawberry puree, lemon juice, soda water	
Elderflower Pressé	6.50
Elderflower cordial, soda water, fresh mint, cucumber	

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

Searcys Gin	12.00
Elderflower tonic, cucumber, lemon peel	
Beefeater gin	9.00
Lemon and orange, Indian tonic	
Bombay Sapphire	9.50
Mallorcan tonic, lemon, thyme	
Hendricks	11.00
Indian tonic, cucumber	
Whitley Neil Rhubarb and Ginger Gin	11.50
Ginger ale, fresh ginger, lemon	
Botanist gin	11.50
Indian tonic, mint	
Gin Mare	11.50
Mallorcan tonic, rosemary, lemon	
Brixton Gin	11.75
Indian tonic, thyme	
Haymans Old Tom	11.90
Indian tonic, lemon	
Theodore Pictish Gin	12.00
Ginger ale, lime, mint	
Silent Pool Gin	13.00
Indian tonic, orange peel	
Bathtub Gin	13.00
Grapefruit and bergamot tonic, grapefruit peel	
Monkey 47 Gin	16.50
Indian tonic, grapefruit peel	

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.

Toast New Dawn Session IPA, England, 4.3%	4.00	6.80
False Economy lager, England 4.8%	4.00	6.80
Toast Grassroots Pale Ale, England, 4.1%	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

CIDER 500ml

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

LOW ALCOHOL

Brewdog Nanny State, Scotland 0.5%	5.00
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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	7.75	20.00	29.00
Pinot Grigio, Vinuva, Organic, Terre Sicilliane, Sicily, Italy	8.25	22.00	31.00
Kleine Zalze Cellar Selection Bush Vines Chenin Blanc, Coastal Region, South Africa	8.50	23.00	33.00

ROSÉ WINE

	175ml	500ml	Bottle
Rosato Colline delle Rosé, Organic, Sicily, Italy	8.50	23.00	33.00

RED WINE

	175ml	500ml	Bottle
Villa Rossi, Sangiovese, Rubicone, Emilia-Romagna, Italy	7.75	20.00	29.00
Malbec, Portillo, Uco Valley, Mendoza, Argentina	8.25	22.00	31.00
Visconti della Rocca Primitivo, Puglia, Italy	8.50	23.00	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
Valdivieso Sauvignon Blanc, Aconcagua Valley, Chile	36.00
Picpoul de Pinet, Deux Bars, Cave de l'Ormarine, Languedoc, France	39.00
Mâcon Villages Reserve Vignerons des Terres Secretes, Burgundy, France	42.00
Soellner Wogenrain Organic Grüner Veltliner, Wagram, Austria	49.00
Chablis, Domaine Jean-Marc Brocard, Burgundy, France	60.00
RED	Bottle
Veramonte Organic Merlot, Casablanca Valley, Chile	36.00
Côtes du Rhône, Les Abeilles, J.L. Colombo, Rhône, France	39.00
Gerard Bertrand Naturalys Pinot Noir Organic, Occitanie, France	42.00
Valpolicella DOC Classico, Bussola Tommaso, Veneto, Italy	50.00
Chateau Cissac, Haut-Medoc, Bordeaux, France	64.00
SPARKLING	Bottle
Searcys Classic Cuvée Brut, Buckinghamshire, England	60.00
Searcys Selected Cuvée, Brut, Champagne, France	75.00
Searcys Selected Cuvée, Rosé Brut, Champagne, France	85.00
Möet & Chandon, Brut Impérial, Champagne, France	95.00

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SPIRITS

VODKA	50ml
Sapling, England 40%	7.00
Fair Quinoa, France 40%	9.00
TEQUILA & MEZCAL	50ml
Ocho Blanco, Mexico 40%	9.00
Don Julio Reposado, Mexico 38%	12.00
Quiquiriqi Mezcal Joven, Mexico, 45%	10.00
WHISKY	50ml
BLENDED	
Ballantine's Finest, Scotland 40%	7.00
HIGHLAND	
Glenmorangie The Original 10-year-old, Scotland 40%	9.50
Aberfeldy 12-year-old, Scotland 40%	12.50
LOWLAND	
Auchentoshan Three Wood, Scotland 43%	14.00
SPEYSIDE	
Balvenie Doublewood 12-year-old, Scotland 40%	11.50
Glenfiddich 15-year-old, Scotland 40%	12.50
ISLAY	
Bruichladdich Classic Laddie, Islay, Scotland 50%	12.00
Ardbeg 10-year-old Islay Malt, Scotland 46%	12.50
ISLANDS	
Highland Park 12-year-old, Scotland 40%	11.00
WORLD WHISKEY	
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

COGNAC	50ml
Martell VS, France 40%	8.50
Martell VSOP, France 40%	13.50
RUM AND CACHAÇA	50ml
Searcys Rum, England, 40%	£9.50
Bacardi Carta Blanca, Cuba 37.5%	7.00
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

SODAS	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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FRANKLIN & SONS

	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 / Guava and lime soda 18 kcal / Grapefruit and bergamot soda 21 kcal / Sicilian lemon tonic 46 kcal	4.00

HARROGATE WATER

	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 & 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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