



BRIGADE

BAR + KITCHEN



FOR THE TABLE

Nocellara del Belice early harvest Sicilian olives	4.50	Homemade root vegetable crisps, smoked sea salt	4.50	Fire roasted mixed nuts, London honey and rosemary	4.50
---	------	--	------	---	------

SMALL PLATES

Wood roasted corn ribs (ve)	9.00	Cedar plank Chalk Stream trout	12.50	Steamed Scottish mussels	10.50
Rosemary and smoked applewood polenta, wild nettle pesto		London sourdough, shaved radishes, bronze fennel, extra virgin olive oil		Sweet onion, charred leeks, Orchard Gold cider, ember cream	
British burrata (v)	13.00	Bertha smoked chicken Caesar salad	9.50	Hereford brisket burnt ends	9.50
Sweet aged balsamic brittle, inca tomato and smoked garlic vinaigrette		Focaccia croutons, maple cured streaky bacon, anchovies, shaved parmesan		Ash baked potato skins, Keens cheddar rarebit, chilli jam	
Pulled Lake District shoulder of spring lamb	10.50				
Floured tortillas, pickled red onions, buttermilk and mint dressing					

MAINS

Wildfarmed flour and potato dumplings (ve)	16.50	Grilled North Atlantic hake	21.50	Barbecue spiced mackerel	20.50
Lemon and thyme courgettes, grilled artichoke hearts, blackened tomatoes		Bulgur wheat salad, wood-fired pepper and cumin ketchup		Honey roast spring greens, herb yoghurt, chilli, spring onion and lime	
Kale and chickpea fritters (ve)	17.50	Brigade brisket burger	19.00	45-day aged Hereford feather blade steak	24.50
Tahini and sesame purée, pickled beetroot, toasted hazelnuts, wild rocket		Slow-smoked brisket, Keens cheddar, bourbon whiskey and red onion jam		Toast pale ale braised onions, chimichurri	
		Bertha smoked chicken	19.00		
		Suffolk free-range chicken breast, soy-glazed drumstick, vegetable slaw			

BEYOND FOOD FEASTING - BY SIMON BOYLE

FOR TWO OR MORE. £5 DONATION TO BEYOND FOOD
Served with two sides of your choice

Pit-baked maple and chilli-glazed spring cabbage (ve)	32.00	Slow-roasted Gloucester old spot pork ribs	46.00	Aged Hereford sirloin on the bone	80.00
Ancient grains, golden raisins, oregano, fermented vegetable relish		Pineapple and chill glaze, grilled flatbreads, scotch bonnet liquor		Sriracha reduction, beef fat hollandaise, burned onions, roasted garlic	

SIDES

Purple sprouting broccoli, preserved lemon (ve)	6.00	Carron Lodge buttered new potatoes (v)	6.00	Skin-on fries, smoked sea salt (ve)	5.00
Smashed cucumber, edamame beans, chilli oil (ve)	5.50	Heritage tomato salad, aged balsamic (ve)	6.50	Baby gem leaf salad, parmesan dressing, lemon (v)	5.00



**Beyond
FOOD**
FOUNDATION

Changing lives is on the menu

We're a London charity on a mission to spark real change – one meal at a time.
Turn over to discover more.

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

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.

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

SOCIETY IS VERY GOOD AT UNRAVELLING 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

