



# BRIGADE

BAR + KITCHEN



## BAR FOOD

|                                                                                                              |      |
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| <b>Homemade focaccia</b><br>Whipped Carron Lodge butter                                                      | 5.00 |
| <b>Nocellara del Belice early harvest Sicilian olives</b>                                                    | 4.50 |
| <b>Bertha roasted London honey and rosemary nut mix</b>                                                      | 4.50 |
| <b>Homemade root vegetable crisps</b><br>Smoked sea salt                                                     | 4.50 |
| <b>Skin-on-chips</b><br>Rosemary sea salt                                                                    | 5.00 |
| <b>Wood roasted corn ribs (ve)</b><br>Rosemary and smoked applewood polenta, wild nettle pesto               | 9.50 |
| <b>Woodfired buffalo chicken wings</b><br>Ranch dip, carrots & celery                                        | 7.50 |
| <b>Ale battered haddock goujons</b><br>Tartar sauce                                                          | 9.00 |
| <b>Bourbon glazed smoked brisket and bone marrow loaded nachos</b><br>Smoked applewood Cheddar and jalapenos | 9.00 |



**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.

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## 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