

# BRABOURNE MENU

## TO SHARE

( 2-3 people)

### **SELECTION OF SMOKED AND CURED FISH £28**

Beetroot cured salmon, hot smoked salmon, smoked mackerel, large king prawns, Cantabrian anchovies, grilled sourdough, chipotle crème fraiche

### **SELECTION OF CHARCUTERIE £24**

Smoked pancetta, smoked duck, salami, lardo pork, chorizo, gorgonzola cheese, mortadella, Nocellara olives, fig, grilled focaccia

## TO START

### **MUSSEL PÂTÉ WITH 'NDUJA £14**

Mussel pâté, 'nduja, chorizo, grilled focaccia

### **ALEXANDER PRAWN COCKTAIL £14**

Marie Rose, iceberg lettuce

### **BEEF TARTARE £15**

Truffle Pomme Anna, preserved truffle (raw product)

### **VADOUVAN SPICED PÂTÉ EN CROÛTE £15**

Lightly spiced chicken, foie gras pâté, grilled baby gem, piccalilli

### **BURRATA AND TOMATO SALAD £18**

Whole burrata, heritage tomato, Nocellara olive, basil, smoked almond pesto, radicchio (v)

### **CACIO E PEPE AND GRILLED MUSHROOM £13**

Vegan pecorino, miso emulsion (vg)

## TO FOLLOW

### **COLD POACHED CHALKSTREAM TROUT £25**

Beetroot mayo, fig, chilli chutney

### **ROASTED MONKFISH TAIL ON THE BONE £28**

Wrapped in cabbage, samphire salad, pancetta, caper butter

### **STUFFED CHICKEN BREAST £25**

'Nduja Pomme Anna, English asparagus, stuffed morel

### **ROASTED LAMB CANNON £34**

Baby artichoke, broad beans emulsion, goat cheese curd

### **TEMPURA STUFFED COURGETTE FLOWER £24**

Ricotta, grilled and pickled courgette (v)

### **COUSCOUS SALAD £25**

Fried artichokes, red peppers, sundried tomatoes, giant couscous (vg)

### **CAESAR SALAD £22**

Baby gem, pancetta, anchovy, parmesan dressing, focaccia croutons (v upon request)  
(add chicken for £3)



We use a wide range of ingredients in our kitchen, some of which may contain allergens.  
If you have a specific allergy or dietary requirements, please let us know. Our prices are inclusive of the current VAT rate.  
Please note, a discretionary 12.5% service charge has been added to your bill. 100% of this charge goes to the team members.

# BRABOURNE MENU

## PASTA

### **BIGOLI WITH MUSSELS AND CLAMS £29**

Brown butter, miso emulsion

### **MAFALDE WITH OXTAIL RAGU £25**

Pecorino foam

### **CASARECCE WITH COURGETTE £26**

Pecorino, focaccia crumble (vg)

## GRILL

Our meat is hand-cut and dry-aged by our butcher for a minimum of 30 days.  
Served with your choice of Café de Paris or Peppercorn sauce.

### **RIBEYE STEAK 300G £42**

### **SIRLOIN STEAK 300G £44**

### **GRILLED MINUTE SIRLOIN STEAK 150G £25**

## SIDES

Grilled focaccia £4

Grilled sweet potato, smoked salt £5.5

Hand cut triple cooked chips £6

Grilled kale, broccoli tips £6

Asparagus, pecorino, hazelnut dressing £7

Grilled baby gem, anchovy dressing £6

Green salad £5

## TO FINISH

### **BLACK FOREST VERRINE £10**

Dark chocolate mousse, Chantilly cream, chocolate sponge,  
cherry compote, fresh cherries

### **PIMM'S JELLY £9**

Mixed seasonal fruit, cucumber and gin sorbet

### **CRÈME CARAMEL £8**

Confit orange zest, raisins moelleux

### **AFFOGATO £7.5**

Vanilla Hackney gelato, espresso shot

### **CAFÉ GOURMAND £7**

Coffee and petits fours

### **HACKNEY GELATO £4.5**

(please ask your server for today's selection)

### **BRITISH AND IRISH ARTISAN CHEESEBOARD £15**

Sourdough crackers, grapes, membrillo quince jelly

(please ask your server for today's selection)



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# BRABOURNE DRINKS

## CHAMPAGNE AND FIZZ

	125ML	750ML
Prosecco Cielo DOC NV	6.5	38
Prosecco Cielo DOC NV Rosé	6.5	38
Cremant de Bourgogne, Caves de Lugny NV	9.5	55
ROSL Champagne, Gardet Brut Tradition NV	12.5	75
ROSL Champagne, Gardet Rosé NV	15	90
Bollinger PN AYC18		150

## WHITE

	125ML	175ML	500ML	750ML
ROSL Club White, 2023	5.3	7.5	21.5	32
Chenin Blanc, Post Tree, Swartland, South Africa, 2023	5.5	7.7	22	33
Amori Pinot Grigio, Italy, 2022	5.5	7.7	22	33
Chardonnay, La Balade de Coline, France, 2023	6.5	8	25	34
Eguren Ugarte Rioja Blanco, Spain, 2022	7	9.5	26.7	40
Pinot Gris, Villa Wolf, Germany, 2022	7.5	10.5	30	45
Seasalter Sauvignon Blanc by Groote Post, South Africa, 2021	7.5	10.5	30	45
Mâcon Village Domaine Chêne Village, France, 2021	7.5	10.5	30	45
Les Cépages Locaux, Viognier, France, 2020	7.5	10.5	30	45

## ROSÉ

Bravio Cabernet Rose, Chile, 2023	5.3	7.5	21.5	32
Été en Provence, France, 2022	7.5	10.5	30	45
AIX Cote de Provence, France, 2022	8.5	11.5	33.5	50

## RED

ROSL Club Red, 2022	5.3	7.5	21.5	32
Carignan 'Vieilles Vignes' Mécanique, 2022	5.5	7.7	22	33
Post Tree Shiraz Cinsault, Swartland, South Africa, 2019	5.5	7.7	22	33
Armigero Sangiovese di Romagna Riserva, Italy, 2019	6.5	9.5	25	34
Gougenheim Malbec, Mendoza, Argentina, 2022	7	9.5	26.7	40
ROSL Club Pinot Noir, Germany, 2022	7.5	10.5	30	45
ROSL Club Claret, Château Argadens, France, 2019	7.5	10.5	30	45
Viña Albina Rioja Crianza, Spain, 2020	7.5	10.5	30	45
Les Cépages Locaux, Cairanne, Caladoc, France, 2019	7.5	10.5	30	45

## BEERS, ALES AND CIDER

Draught beer	half	pint
Cobra	4.5	8.5
Hiver IPA	4.5	8.5

Bottled beer and ale	275ML	330ML	440ML
Becks	4.5		
Becks Blue	4		
Asahi			5.5
Meantime London Lager			6
Meantime Pale Ale Original			6.5
Guinness			6
Guinness Zero			5
Cobra Lager			6
Hiver Amber Beer			6.5
Hiver Honey Blonde			6.5

Bottled cider	275ML	330ML	440ML
Aspall Organic			6

## SOFT DRINKS

	200ML	330ML	750ML
Kingsdown Mineral Water			
Still or sparkling		3	5

## Fizzy drinks

Schweppes Tonic, Coke, Diet Coke, Lemonade	4
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## Juices

Orange, cranberry, pineapple, apple, tomato	4
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## HOUSE SPIRITS

	35ML	50ML
Bombay Sapphire	6	7
Famous Grouse	5.5	6.5
Absolut Vodka	6	7
Martell VS	7	9

We have a wide range of wines, spirits, liqueurs and cocktails available. Please ask a member of our team for the full list.

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