



WE ARE A SOCIAL ENTERPRISE

Brigade and Beyond Food Foundation have trained hundreds of apprentices into jobs and given thousands of homeless people new skills

Woodfire roasted mixed nuts VE	4
House bread & butter V	4.5
Marinated grilled green olives VE	4.5

Caramelised tofu salad, mint & pomegranate dressing VE	9	Pickled baby beetroot salad, spelt & walnuts dressing VE	9
Cured Chalk Stream trout, shaved fennel & citrus crème fraîche	12	Hand-picked Cornish crab savoury doughnut & lime aioli	9
Grilled chorizo, roasted tomatoes & new potatoes	9	Burrata, heirloom tomato carpaccio, dried olives & fragrant basil oil V	11

Organic pork chop, apricot harissa glaze & pickled walnuts ketchup	19
Dartmoor rump of lamb, red chard, cannellini beans, confit shallots & preserved lemon	22
Coal roasted aubergine, oak smoked baba ghanoush, glazed heritage carrots & date molasse VE	16
Woodfire grilled boneless chicken thigh, salsa verde & ribbon salad	16
Filleted Devon Cod, new potatoes, pea puree, tomato concasse & crispy leeks	19
Brigade Beef burger topped with slow cooked oxtail, stilton blue, tomato & black onion seed relish	16

Feasting

For 2 or more. Served with 2 sides of your choice

Barbecued whole roasted vegetable platter, houmous, Argentinian chimichurri & fried greens VE	25
32-day aged grass-fed sirloin, fire grilled on the bone, whole roasted garlic & red wine jus (700g)	55
Slow smoked short rib, black treacle & bourbon glaze with pickled slaw	40

Sesame, teriyaki glazed tenderstem broccoli	6
Charred courgettes, mint, lemon ricotta	6
Summer garden salad, raspberry vinaigrette dressing	5
Hand cut fries, Cornish sea salt	4

If you have any allergies or intolerances, please inform a member of our team

Vegan = **VE** Vegetarian = **V**

There will be a discretionary 12.5% service charge added to your table.



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Our social mission

Dining at Brigade, you're making a difference. You can feel good about eating drinking with us, as you are an essential part of supporting our unique training programme.

Together with Beyond Food Foundation, Brigade offers people who have been at risk of or have experienced homelessness a life-changing opportunity to participate in our apprenticeship programme.

This exclusive opportunity equips apprentices with the inspiration, support and qualifications necessary to ensure that they can find sustainable employment and independence. By helping others 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**. Thank you for supporting the Beyond Food Foundation and Brigade today.

Our food ethos

Brigade is a live-fire restaurant cooking British dishes infused with smoky, global flavours whilst training vulnerable people to gain meaningful employment within the hospitality industry.

We are deeply committed to offering the freshest, most delicious food possible. Our ingredients are carefully selected from our dedicated farmers and food producers committed to heritage, sustainability, and the highest quality fresh produce.

We relish in unique flavours and using different cooking techniques such as slow smoking of whole fruit, vegetables, fish, and meat to serve you plates of creative, imaginative food. Served with love as we treat our customers as part of our family.

#GoodFoodDoingGood