

BRABOURNE MENU

TO SHARE

(2-3 people)

SELECTION OF SMOKED AND CURED FISH £28

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

SELECTION OF CHARCUTERIE £24

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

TO START

MUSSEL PÂTÉ WITH 'NDUJA £14

Mussel pâté, 'nduja, chorizo, grilled focaccia

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

Asparagus, stuffed morel, wild garlic

GLAZED PORK PRESA £29

Grilled spring onions, charred tenderstem broccoli, romesco sauce

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

PACCHERI WITH SHELLFISH £29

MAFALDE WITH OXTAIL RAGU £25

Pecorino foam

ORECCHIETTE WITH CAULIFLOWER £26

Sundried tomato, focaccia crumbs (vg)

GRILL

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

RIBEYE STEAK 300G £42

SIRLOIN STEAK 300G £44

BAVETTE STEAK 300G £28

Best enjoyed when cooked to medium rare or medium, as recommended by our chef.

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



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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 CAMEL £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)

The Afternoon Tea menu is available upon request.
A 48-hour booking is required.



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