

Michael Nadra BRASSERIE

Primrose Hill

PLANT NIBBLES & STARTERS

Two Homemade Rye Bread Rolls with Normandy Sea Salt Crystal Butter 3

Nocellara, Colossus Green & Kalamata Black Olives with Chilli, Lemon & Garlic (Vegan) 5

Pickles: Turnips with Beetroot, Cucumber & Chilli, Shallots, Turmeric Cauliflower (Vegan) 4

Imam Bayildi with Greek Yoghurt & Za'atar Flat Bread 9

Chickpeas & Smoked Aubergine, Tahini, Tomato, Mint, Cucumber & Sumac (Vegan) 12

Broccoli, Kale, Almond & Garlic Soup, Pea Shoots & Crostini - hot or chilled (Vegan) 8.9

Wild Rocket, Raw Cabbage, Tomatoes, Red Onion, Mint, ExtraVirgin Olive Oil & Lemon (Vegan) 6/11

Crispy Poached Clarence Court Egg, Tenderstem Broccoli, Green Beans, Manouri Cheese 12

with avocado, tomatoes, capers, kalamata olives, basil, olive oil & lemon dressing

FISH NIBBLES & STARTERS

Steamed Prawn & Chive Dumplings 12

Baked Scallops, Prawns & Octopus with Creamed Leeks, Samphire, Smoked Paprika & Herb Crust 14

Soft Shell Crab Tempura with Daikon, Carrots, Wakame, Sesame, Shiso, Sweet Chilli Dressing 13

Salmon Ceviche with Avocado, Sweet Potato, Cucumber & Smoked Crisp Quinoa 12

MEAT NIBBLES & STARTERS

Guinea Fowl Lasagne with Truffled Leeks & Celeriac Veloute 12

Chicken Liver Parfait with toasted brioche, pear, pecan, cornichon, celery & chicory salad 10

CHEESE NIBBLES & STARTERS

"La Fromagerie" Cheese Selection, Crackers, Grapes & Red Onion Chutney 12

Grilled Mastelo Cheese with Thyme Honey, Sherry Vinegar, Pistachio & Pine Nuts 8

SUNDAY ROASTS

Aged Argentinian
Black Angus Sirloin

Corn-Fed Chicken
Breast & Leg

Nut Roast
(Vegetarian)

with Yorkshire pudding, roasted root vegetables, tenderstem broccoli,
green beans, kale & red wine jus 22

Extras: Gravy 2.50, Yorkshire pudding 2.50, Roast Potatoes 5

KIDS MENU

Homemade Tagliolini
with Roasted Tomato Sauce
Aged Parmesan & Basil 8.5

Cod Goujons & Chips 8.5

Please advise us of any dietary requirements. Whilst we do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free.

A 12.5% discretionary service charge will be added to your bill

Payments by Contactless, Debit & Credit Cards Only.

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VEGETARIAN & VEGAN MAIN DISHES

Jerusalem Artichoke Risotto (Vegan) 18

with roasted butternut squash & beetroot, courgettes, watercress, aged balsamic & yeast flakes

Homemade Tagliolini with Black Truffle & Porcini Sauce 16

FISH MAIN DISHES

Miso Black Cod with Steamed Basmati Rice with Kaffir Lime Leaf, Ginger, Chilli & Crisp Onion 30

Steamed Sea Bass with Soy, Chilli, Ginger & Spring Onion 15

MEAT MAIN DISHES

Roasted Turkey Ballotine 25

with sage stuffing, roasted root vegetables, pigs in blankets, brussel sprouts, cranberries & madeira jus

Grilled Iberico Pork Pluma with Romanesco & Piperade 23

Black Angus Sirloin Steak with Brandy & Black Pepper Sauce 250g 25

Homemade Beef Burger with Brioche Bun, Emmental, English Mustard & Relish 12

SIDES

Truffled Mash Potatoes 6

Triple Cooked Chips with Sage 5

Mixed Greens - Kale, Tenderstem Broccoli & Green Beans (Vegan) 5

Steamed Basmati Rice with Kaffir Lime Leaf, Ginger, Chilli & Red Onion (Vegan) 5

Wild Rocket, Raw Cabbage, Tomatoes, Red Onion, Mint, ExtraVirgin Olive Oil & Lemon 6/11

DESSERTS

Halva with Espresso Sauce & Pistachio Ice Cream (Vegan) 8.5

Treacle Tart with Clotted Cream & Raspberry Sorbet 8.5

Panatone Bread & Butter Pudding with Brandy Ice Cream 8.5

Chocolate Fondant with Salted Caramel Ice Cream 8.5

Homemade Ice Creams & Fresh Fruit Sorbets (Per Scoop) 3

"La Fromagerie" Cheese Selection, Crackers, Grapes & Red Onion Chutney 12

Please advise us of any dietary requirements. Whilst we do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free.

12.5% discretionary service charge will be added to your bill.

Please, be aware that the Roasted Pheasant may contain some shot.

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