

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) 5
Imam Bayildi with Greek Yoghurt & Za'atar Flat Bread 9
Chickpeas & Smoked Aubergine, Tahini, Tomato, Mint, Cucumber & Sumac (Vegan) 13
Broccoli, Kale, Almond & Garlic Soup, Pea Shoots & Crostini - hot or chilled (Vegan) 9.5
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 13
with avocado, tomatoes, capers, kalamata olives, basil, olive oil & lemon dressing
English Asparagus with Lemon Vinaigrette & Crisp Onions (Vegan) 13

FISH NIBBLES & STARTERS

- Maldon Rock Oysters with Red Onion Vinaigrette, Lemon & Tabasco 3.50 each
Steamed Prawn & Chive Dumplings 13
Baked Scallops, Prawns & Octopus with Creamed Leeks, Samphire, Smoked Paprika & Herb Crust 15
Soft Shell Crab Tempura with Daikon, Carrots, Wakame, Sesame, Shiso, Sweet Chilli Dressing 14
Salmon Ceviche with Avocado, Sweet Potato, Cucumber & Smoked Crisp Quinoa 13

MEAT NIBBLES & STARTERS

- Chicken Pastilla with Courgette, Wild Rocket & Mint Salad, Lemon, Red Pepper & Harissa Dressing 13
Argentinian Steak Tartare with Beef Dripping Toast, Clarence Court Egg Yolk & Wild Rocket 15
18 Month Aged Special Reserve San Daniele Ham 13
with greens bean, beetroot & celeriac remoulade, crostini & sherry vinaigrette

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
(Vegan)

with Yorkshire pudding, roasted root vegetables, tenderstem broccoli,
green beans, kale & red wine jus 25

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

KIDS MENU

Homemade Tagliolini
with Roasted Tomato Sauce
Aged Parmesan & Basil 9

Haddock Goujons & Chips 9

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

Please Be Aware We Don't Accept Cash Payments Anymore.

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VEGETARIAN & VEGAN MAIN DISHES

Asparagus & Pea Risotto (Vegan) 19

with roasted butternut squash & beetroot, courgettes, watercress, pomegranate molasses & yeast flakes

Homemade Tagliolini with Black Truffle & Porcini Sauce 17

FISH MAIN DISHES

Miso Black Cod with Steamed Basmati Rice with Kaffir Lime Leaf, Ginger, Chilli & Crisp Onion 33

Steamed Sea Bass with Soy, Chilli, Ginger & Spring Onion 16

MEAT MAIN DISHES

Homemade Beef Burger with Brioche Bun, Emmental, English Mustard & Relish 13

Grilled Argentinian Black Angus Sirloin Steak with Brandy & Black Pepper Sauce 250g 28

Grilled Iberico Pork Presa, sautéed Jersey Royal Potatoes, Caramelised Onions & Fennel Salad 28

Roasted Barbary Duck Breast 27

with freekeh, asparagus, shimeji mushrooms, red cabbage salad & madeira jus

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) 9

Treacle Tart with Clotted Cream & Raspberry Sorbet 9

Sticky Toffee Pudding with Vanilla Ice Cream 9

Chocolate Fondant with Salted Caramel Ice Cream 9

Crème Brûlée with Poached Rhubarb & Balinese Vanilla Shortbread 9

Homemade Ice Creams & Fresh Fruit Sorbets (Per Scoop) 3.5

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

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