

# Michael Nadra BRASSERIE

Primrose Hill

## PLANT NIBBLES & STARTERS

- Two Homemade Rye Bread Rolls with Normandy Sea Salt Crystal Butter 4  
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 10  
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*

## 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

- 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

Celeriac & Onion Risotto (Vegan) 20

*with rainbow chard, shimeji mushrooms, courgettes, watercress, pomegranate molasses & yeast flakes*

Homemade Tagliolini with Black Truffle & Porcini Sauce 18

## FISH MAIN DISHES

Miso Black Cod with Steamed Basmati Rice with Kaffir Lime Leaf, Ginger, Chilli & Crisp Onion 35

Steamed Sea Bass with Soy, Chilli, Ginger & Spring Onion 18

Grilled Lobster Tail with Tagliolini, Tomato Salsa, Basil & Crab Bisque Sauce 42

## MEAT MAIN DISHES

Homemade Beef Burger with Brioche Bun, Emmental, English Mustard & Relish 14

Grilled Argentinian Black Angus Sirloin Steak with Brandy & Black Pepper Sauce 250g 29

Roasted Barbary Duck Breast 28

*with freekeh, rainbow chard, 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

Pavlova with English strawberries & Basil syrup 9

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 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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