

57

# Michael Nadra BRASSERIE

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## I N D E X

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Cocktail Menu	2
Nibbles	3
Starters	3
Mains	4
Sides	4
Lunch Set Menu (Wednesdays to Fridays 12pm to 5pm)	5
Kids Menu	6
Sunday Roasts & Sunday Cocktails	6
Desserts & Cheeses	7
Dessert Wines	7
Digestives	7



## 4 Happy Hours

**MARGARITAS, NEGRONIS, MANHATANS,  
PRIMROSE & ESPRESSO MARTINIS**

**WEDNESDAYS TO FRIDAYS  
FROM 3PM TO 7PM**



# Michael Nadra

## BRASSERIE

### SIGNATURE NADRA COCKTAILS

#### PRIMROSE MARTINI

Belka & Strelka Vodka, St Germain, Cranberry & lemon Juice 12

#### LUPITA MARGARITA

Omelca Reposado Tequila, Disaronno Amaretto, Triple Sec, Lime Juice & Orange Juice 14

#### HENDRICK'S MARTINI

Hendrick's Gin, St. Germain, Honey & Lemon Juice 14

#### PASSION FRUIT CAIPIRINHA

Barreiro Velho Cachaca, Passion Fruit Purée, Lime & Brown Sugar 13

#### WITHOUT FEAR

Maker's Mark Whiskey, Apricot Liquor, Angostura Bitters, Honey, Lemon Juice & Soda 13

#### SALTY BIRD

White Plantation Rum, Campari, Pineapple Juice, Lime Juice, Sugar Syrup & Pinch of salt 13

#### POMPEII

Belka & Strelka Vodka, Prosecco, St. Germain & Basil 13

### GIN PARLOUR

FEVER TREE TONIC 3  
FEVER TREE TONIC LIGHT 3

TANQUERAY 8

OPIHR 9

MALFY ROSA 9.5

SIPSMITH LONDON DRY 10.5

HENDRICK'S 11

AVIATION 11

TANQUERAY No TEN 11

SALCOMBE START POINT 11.5

FISHERS 13

MONKEY 47 16

GORDON'S 0% ALCOHOL 5

### CLASSIC MARTINIS

#### DIRTY

GIN OR VODKA: Berto Bianco Vermouth, Nocellara Olive & Olive Brine 13

#### DRY

GIN OR VODKA: Berto Bianco Vermouth with Lemon Twist or Olive 13

#### GIBSON

GIN OR VODKA: Berto Bianco Vermouth Homemade Pickled Shallot Onion 13

#### GIMLET

GIN OR VODKA: Lime Juice & Lime Cordial 13

#### FRANKLIN

GIN OR VODKA: Berto Bianco Vermouth, Nocellara Olive 13

#### VESPER MARTINI

Tanqueray Gin, Belka & Strelka Vodka, Lillet blanc 15

#### PERFECT MARTINI

Tanqueray Gin, Berto Rosso & Bianco Vermouths 13

#### ESPRESSO MARTINI

Balinese Vanilla Infused Belka & Strelka Vodka, Kahlua, Espresso 13

### CLASSIC MARTINI ENHANCEMENTS

#### VODKAS

Tito's +2.5  
Snow Queen +4  
U'Luvka +4  
Grey Goose +5  
Crystal Head +6.5  
Jordanov +6  
Royal Dragon +7

#### GINS

Opihr +1  
Malfy Rosa +2  
Hendrick's +2.5  
Tanqueray Ten +3  
Sipsmith +3  
Aviation +4  
Salcombe +4.5  
Midsummer Hendricks +4.5  
Fisher +5.5  
Monkey 47 +6.5

### MOCKTAILS

#### DOLCE VITA

lychee, raspberry, fresh lemon juice & lemonade 7

#### PASSION FRUIT & APPLETONI

cloudy apple juice, passion fruit & a hint of vanilla 7

#### LOCO

pineapple juice, fresh lime & ginger beer 7

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## BRASSERIE

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### APÉRITIFS

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#### Passion Fruit & Appletini

(Non-Alcoholic)

Cloudy Apple Juice,  
Passion Fruit & Hint of Vanilla 7

#### Mixed Berry Bramble

Tanqueray Gin, Creme de Cassis,  
Lemon Juice & Soda Water 13

#### Rosemary Negroni

Tanqueray Gin, Campari  
& Berto Rosso Vermouth 12

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### NIBBLES

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#### Olives

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

#### Bread & Butter

Warm Home Baked Artisan Rye Bread  
Roll with Sea Salt Crystal Butter 2

#### Home Baked Flat Bread

Olive Oil & Za'atar 2

#### Grilled Mastelo Cheese

Thyme Honey, Sherry Vinegar  
Pistachio & Pine Nuts 9

#### Imam Bayildi

Aubergines, Fragrant Spiced Tomatoes  
& Onions, Strained Yoghurt, Olive Oil,  
Mint & Home Baked Za'atar Flat Bread 11

#### Hummus & Pickles

Pickles: Turnips with Beetroot,  
Cucumber & Chilli, Shallots,  
Turmeric Cauliflower (Vegan) 7.5

#### Prawn Dumpling

Handmade Steamed Dumpling with Spring  
Onion, Ginger, Chilli & Soy 3.5 each

#### Maldon Rock Oysters

Red Onion Vinaigrette 3.5 each

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### STARTERS

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#### Soft Shell Crab Tempura

Daikon, Carrots, Wakame  
Sesame, Shiso, Sweet Chilli  
Dressing 15

#### Salmon Ceviche

Avocado, Sweet Potato  
Pickled Cucumber  
& Smoked Crisp Quinoa 15

#### Baked Argentinian Prawns

Garlic & Parsley Butter 16

#### Greek & Nicoise Cross

Crispy Poached Cornish Egg,  
Tenderstem Broccoli, Green Beans,  
Manouri Cheese, Avocado, Tomato,  
Capers, Kalamata Olives, Basil, Olive Oil  
& Lemon Dressing 15

#### Broccoli, Kale & Garlic Soup

Toasted Almonds, Pea Shoots  
& Crostini (Vegan) 11

#### Spiced Chickpeas

Smoked Aubergine, Tahini, Tomato,  
Mint, Pickled Cucumber  
Pomegranate & Sumac (Vegan) 15

#### Partridge Terrine

Pickled Girolles Mushrooms, Toasted Hazelnuts  
Frisée & Baby Watercress 15

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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 Mallard & Partridge Ragout may contain shot.

# Michael Nadra

## BRASSERIE

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### MAINS

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#### Miso Black Cod

Steamed Basmati Rice with  
Kaffir Lime Leaf, Ginger, Chilli &  
Crisp Onion 37

#### Sea Bass

**Grilled** OR **Steamed**  
Greek Extra Virgin  
Olive Oil & Lemon 20      Soy, Chilli, Ginger  
& Spring Onion 20

#### Roasted Halibut

Basil, Kale & Squid Ink Spaghetti  
Shetland Mussels Marinere,  
Octopus Vinaigrette  
Samphire & Fresh Herbs 35

#### Argentinian Black Angus

##### Ribeye Steak 250g+

Brandy, Dijon Mustard  
& Red Wine Sauce 29

#### Argentinian Black Angus

##### Fillet Steak & Ox Check

Truffled Mash Potatoes, Flat Beans,  
Grilled Shallots & Truffled Jus 45

#### Venison Loin Wellington

Salsify, Girolles  
Braised Red Cabbage, Green Kale  
& Game Jus 42

#### Homemade Lamb Burger

Brioche Bun, Emmental Cheese  
English Mustard & Relish 15

#### Homemade Tagliolini

Black Truffle & Porcini Sauce 20

#### Savoy Cabbage Parcel

Rice & Rainbow Chard,  
Falafel, Baked Flat Mushroom  
Pickled Heritage Carrots, Garlic Yoghurt  
(Vegan Option) 27

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### Sides

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Baby Gem, Fresh Avocado, Red Onion  
ExtraVirgin Olive Oil & Lemon (Vegan) 6

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

Mixed Greens - Kale, Tenderstem  
Broccoli & Green Beans (Vegan) 6

Cocotte Potatoes  
Roasted in Veal Fat, Butter  
Thyme Rosemary & Garlic 8

Truffled Mash Potatoes 6

Triple Cooked Chips with Sage 6

Sautéed Wild Mushrooms  
Girolles, Garlic & Parsley 9

Steamed Basmati Rice with  
Kaffir Lime Leaf, Ginger, Chilli  
& Crispy Onion (Vegan) 6

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## KIDS MENU

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### Homemade Tagliolini

Roasted Tomato Sauce  
Aged Parmesan & Basil  
11 Kids/ 7 Toddler

### Haddock Goujons & Chips

11 Kids/ 7 Toddler

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## SUNDAY ROASTS

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Aged Argentinian  
Black Angus Sirloin

Slowly Roasted  
Pork Belly  
Granny Smith Apple Sauce

Corn-Fed Chicken  
Breast & Leg

Nut Roast  
(Vegan Option Will  
Come With Gluten  
Free Gram Flour Pancake  
Instead of Yorkshire Pudding)

All Roasts include Yorkshire Pudding, Roasted Potatoes, Carrots, Parsnips,  
Tenderstem Broccoli, Green Beans, Kale & Red Wine Jus 26

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

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## SUNDAY COCKTAILS

### Bloody Mary

Belka Strelka vodka, tomato juice, celery salt, horseradish,  
Worcestershire sauce, dash of tabasco  
& dash of homemade infused vinegar 12

### Breakfast Martini

Tanqueray gin, dry curacon, orange marmalade, lemon juice  
& strip of orange zest 12

### Peachy Perfect Vodka Tea

Belka Strelka vodka, peach puree, english breakfast tea,  
peach schnapps, lemon juice & sugar syrup 12

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## DESSERTS & CHEESE

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### Halva

Espresso Sauce, Pistachios,  
Summac & Pistachio Ice Cream  
(Vegan) 9.5

### Chocolate Fondant

Salted Caramel Ice Cream 9.5

### Custard Tart

Poached Rhubarb 9.5

### Sticky Toffee Pudding

Vanilla Ice Cream 9.5

### Treacle Tart

Clotted Cream & Raspberry Sorbet 9.5

### Artisan Cheese Selection

Waterloo, Colston Bassett Stilton, Keens Cheddar, St Maure  
Homemade Pumpkin, Flax & Sunflower Seed Crackers,  
Grapes & Red Onion Marmalade 12.5

### Homemade Ice Creams & Fresh Fruit Sorbets

ICE CREAMS: Balinese Vanilla, Salt Caramel,  
Vegan Pistachio  
SORBETS: Raspberry, Mango, Coconut & Lime  
Per Scoop 3.5

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## DESSERT WINE & DIGESTIVES

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### Dessert Wines

Muscat de Beaumes de Venise, 2019, Rhone, France 8 glass/34 (375ml)  
Sauternes, Cypres de Climens, 2015, Bordeaux, France 14 glass/57 (375ml)  
Tokaji Aszu, 5 Puttonyos, 2013, Tokaj Classic, Hungary 17 glass/105 (500ml)  
Gruner Veltliner Eiswein - Rabl, 2011, Langenlois, Austria 85 (375ml)  
Sauternes, Chateau d'Yquem, 1996, Bordeaux, France 260 (375ml)  
Tokaji Aszu, Eszencia, 2006, Tokaj Classic, Hungary 270 (500ml)

### Flight of Dessert Wines £12

Muscat de Beaumes de Venise 2019, Sauternes, Cypres de Climens 2015, Tokaji Aszu, 5 Puttonyos, 2013

### Dessert Cocktails

Espresso Martini (Vodka, Kalhua, Espresso) 13  
Mexican Espresso Martini (Tequila, Cazacbel Coffee Liqueur, Espresso) 15  
Amaretto Sour 12

### Fortified Wines

Kopke LBV Port, 2018 9.50 glass (75ml) / 76 (500ml)  
Kopke 10 Years Old Tawny Port 11 glass (75ml) / 83 (500ml)  
Bodegas Barbadillo Manzanilla Sherry (extra dry) - 4.5 glass (75ml)  
Bodegas Barbadillo Oloroso Sherry (full dry) - 5 glass (75ml)  
Bodegas Barbadillo Amontillado Sherry (medium dry) - 5 glass (75ml)  
Bodegas Barbadillo Pedro Ximenez Sherry (extra rich, sweet) - 6.50 glass (75ml)

### Flight of Ports £10

Kopke LBV 2018 & Kopke 10y old Tawny

### After Dinner Liqueur Coffees

Grumpy Mule Coffee all topped with freshly shaken double cream

Irish Coffee - Jameson Irish Whiskey 50ml 11  
Baileys Coffee - Baileys Irish Cream 50ml 9  
Calypso Coffee - Plantation Original Dark Rum 25ml,  
& Kalhua 25ml 10.75  
French Coffee - Courvoisier VS Cognac 25ml  
& Grand Marnier 25ml 14.25

### Liqueur Hot Chocolates

Jameson/ Frangelico/ Kraken Rum/ Grand Marnier  
Butterscotch Schnapps /Cazcabel Coffee Liqueur Tequila 10

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## DIGESTIVES

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### Whisky, Whiskey & Bourbon

All 50ml

Canadian Club, Canada 7  
Jameson, Ireland. 8  
Chivas Regal 12 Years Old, Scotland 10  
Johnny Walker Black Label, Scotland 11.5  
Bulleit 95 Rye, USA 12  
Woodford Reserve Bourbon, USA 12  
Glenlivet 10 Years Old, Scotland 12  
Laphroig 10 Years Old, Scotland 14.5  
Dalwhinnie 15 Years Old Single Malt, Scotland 16  
Lagavullin 16 Years Old, Scotland 24

### Grappa

Grappa Nonino Tradizione 8.50  
Riserva, Antica Cuvee, Aged 5 Years Nonino Riserva, Italy 15

### Brandy

All 50ml

Originel de Lecompte, Calvados, France 11  
Courvoisier VS Cognac, France 11  
Janneau VSOP, Armagnac, France 11.50  
Castarede Bas-Armagnac XO, Armagnac, France 16  
Domaine de Joÿ Bas-Armagnac Hors D'Age 15 years old 23  
Castarede Bas-Armagnac 1979, Armagnac, France 29

### Tequila

Jose Cuervo Especial Reposado 9  
Cazcabel Coffee Liqueur with Tequila Blanco 9  
Patron Silver 16  
Casamigos Reposado 19  
Patron Anejo 19

### Rum

Plantation 3 stars White Rum, Barbados 9  
Goslings Black Seal Dark Rum, Bermuda 9  
The Kraken Spiced Rum, Trinidad & Tobago 9.5  
Plantation Original Dark Doubled Aged Rum, Barbados 9.5  
Angostura 1919, Trinidad & Tobago 12  
Plantation XO, Barbados 18.5  
Zacapa 23 year old, Sistema Solera, Guatemala 20

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## TEAS & COFFEES

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### Coffee

Single Espresso 3.3  
Double Espresso. 3.5  
Americano 4  
Latte/ Flat White/ Cappuccino/ Mocha 4.5  
Macchiato 3.5  
Double Macchiato. 3.9

Decaf & Non-dairy Oat Milk Available

### Pot of Tea 4

Teapigs English Breakfast  
Teapigs Mao Feng Green Tea  
Teapigs Camomile  
Teapigs Peppermint  
Teapigs Earl Grey  
Darjeeling  
Sencha & Matcha Green Tea Blend  
Freshmint

### Hot Chocolate

70% Belgian Dark Chocolate 6

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