

# Michael Nadra BRASSERIE

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## Mid Week Dinner

### Special 50% off

#### Truffle Wednesdays

Homemade Tagliolini

Black Truffle & Porcini Sauce

#### Sea Bass Thursdays

**Grilled Sea Bass**  
olive oil, lemon & pea shoots

OR

**Steamed Sea Bass**  
soy, chilli, ginger spring onion

£22 to £11

Available from 5pm

# 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

#### CASAMIGOS MARGARITA

Casamigos Reposado Tequila, Triple Sec Lime Juice 24

#### 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

Woodford Reserve Whiskey, Apricot Liquor, Angostura Bitters, Honey, Lemon Juice & Soda 13

#### SALTY BIRD

White Plantation Rum, Campari, Pineapple Juice, Lime Juice & Pinch of Salt 13

#### POMPEII

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

### GIN PARLOUR

FEVER TREE TONIC 3.5  
FEVER TREE TONIC LIGHT 3.5

TANQUERAY 8

OPIHR 9

MALFY ROSA 9.5

SIPSMITH LONDON DRY 10.5

HENDRICK'S 11

MERMAID GIN 11.5

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 Kalhua, Espresso 13

### CLASSIC MARTINI ENHANCEMENTS

#### VODKAS

Belvedere +5  
Grey Goose +5  
Crystal Head +6.5  
Jordanov +6

#### GINS

Opihr +1  
Malfy Rosa +2  
Hendrick's +2.5  
Roku +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

#### NEW FASHIONED

English Breakfast Tea, Lemon Juice, Maple Syrup, Maple Smoke & Orange Jest 7



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## BRASSERIE

## APÉRITIFS

**Strawberry Vodka Smash**

Belka & Streak Vodka  
Strawberry, Lime Juice  
Soda, Honey 14

**Watermelon Daiquiri**

White Rum Watermelon,  
Lime Juice 14

**Dark Rum Negroni**

Planteray Dark Rum, Campari  
Berto Rosso Vermouth 13.5

## NIBBLES

**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 2.5

**Home Baked Flat Bread**

Olive Oil & Za'atar  
(Vegan) 2.5

**Grilled Mastelo Cheese**

Thyme Honey, Sherry Vinegar  
Pistachio & Pine Nuts  
(Veggie) 9

**Imam Bayildi**

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

**Hummus & Pickles**

Pickles: Turnips with Beetroot,  
Cucumber & Chilli, Shallots,  
Turmeric Cauliflower  
(Vegan) 8

**Prawn Dumpling**

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

## STARTERS

**Soft Shell Crab Tempura**

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

**Salmon Ceviche**

Avocado, Sweet Potato  
Pickled Cucumber  
& Smoked Crisp Quinoa 15

**Roasted Argentinian Red Prawns**

Samphire, Garlic, Butter  
Parsley & Lemon 16

**Beef Carpaccio****Freedown Hills Olive Fed Wagyu**

Wild Rocket & Parmesan Salad Aged  
Balsamic Vinegar & Olive Oil 16

**Greek & Nicoise Cross**

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

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.

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## 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

#### Grilled

Greek Extra Virgin  
Olive Oil & Lemon 22

#### Sea Bass

OR

#### Steamed

Soy, Chilli, Ginger  
Spring Onion 22

#### Grilled Red Mullet & Squid

Cod Brandade Croquettes  
Ratatouille, Wild Rocket  
Crab Bisque Dressing 36

#### Roasted Gressingham Duck Breast

Duck Heart Ragout, Wild Oregano Gnocchi  
Girolles & Baby Spinach 36

#### Beef Wellington

Truffled Mash Potatoes, Swiss Chard  
Truffle Jus 45

#### Homemade Lamb Burger

#### Minced Leg & Rump of Lamb

Brioche Bun, Emmental Cheese  
English Mustard & Relish 15

#### Homemade Tagliolini

Black Truffle & Porcini Sauce  
(Veggie) 22

#### Celeriac & Leek Risotto

Crisp Cavolo Nero & Aged Parmesan  
(Vegan Option Available) 28

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### Sides

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Baby Gem, Fresh Avocado, Red Onion

ExtraVirgin Olive Oil & Lemon  
(Vegan) 7

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

Mixed Greens - Kale, Tenderstem  
Broccoli & Green Beans (Vegan) 7

Truffle Mash Potatoes  
(Veggie) 7

Triple Cooked Chips with Sage  
(Veggie) 6

Sautéed Girolles & Shimeji Mushrooms  
Garlic & Parsley (Vegan) 9

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

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## KIDS MENU

## Homemade Tagliolini

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

## Hake Goujons &amp; Chips

11 Kids/ 7 Toddler

## SUNDAY ROASTS

Aged Argentinian  
Black Angus Sirloin

Slow Roasted  
Pork Belly  
Granny Smith Apple Sauce

Corn-Fed Chicken  
Breast & Leg

Nut Roast  
Vegan Option  
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 27.50

EXTRAS: Gravy 2.50, Yorkshire pudding 2.50, Roast Potatoes 6

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 purée, english breakfast tea,  
peach schnapps, lemon juice & sugar syrup 12

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### DESSERTS & CHEESE

**Halva**  
Espresso Sauce, Pistachios,  
Summac & Pistachio Ice Cream  
(Vegan) 11

**Chocolate Fondant**  
Salted Caramel Ice Cream 11

**Custard Tart**  
Strawberries 11

**Fresh Watermelon** 8

**Sticky Toffee Pudding**  
Vanilla Ice Cream 11

**Treacle Tart**  
Clotted Cream  
Raspberry Sorbet 11

**Artisan Cheese Selection**  
Truffled Brie, Gorgonzola Dolce,  
Smoked Cheddar, Dazel Ash Goats  
Homemade Pumpkin, Flax & Sunflower Seed Crackers,  
Grapes & Red Onion Marmalade 13

**Homemade Ice Creams & Fresh Fruit Sorbets**  
ICE CREAMS: Balinese Vanilla, Salt Caramel, Vegan Pistachio  
SORBETS: Raspberry, Mango, Peach & Mandarin  
Per Scoop 3.75

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### DESSERT WINE & DIGESTIVES

#### Dessert Wines

Muscat de Beaumes de Venise, 2022, Rhone, France 8 glass/34 (375ml)

Les Trois Schistes, Coteaux de L'aubance, 2018, Loire, France 10 glass/ 56 (500ml)

Sauternes, Cypres de Climens, 2013, Bordeaux, France 14 glass/57 (375ml)

Tokaji Aszu, 5 Puttonyos, 2016, 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 £13.75

Sauternes, Cypres de Climens, 2013, Les Trois Schistes 2018, Tokaji Aszu, 5 Puttonyos, 2016

#### 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)

#### 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  
 Toki Suntory, Japan 11.50  
 Bulleit 95 Rye, USA 12  
 Woodford Reserve Bourbon, USA 12  
 Glenlivet 10 Years Old, Scotland 12  
 Glenfiddich, Fire & Cane, Scotland 14  
 Glenrothes, Single Malt, Scotland 14  
 Laphroig 10 Years Old, Scotland 14.5  
 Dalwhinnie 15 Years Old Single Malt, Scotland 16  
 Lagavullin 16 Years Old, Scotland 24  
 Johnny Walker Blue Label, Scotland 30

#### Grappa

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

#### Brandy

All 50ml

Original de Lecompte, Calvados, France 11  
 Courvoisier VS Cognac, France 11  
 Janneau VSOP, Armagnac, France 11.50  
 Lelouvier Fine, Calvados, France 12  
 Castarede Bas-Armagnac XO, Armagnac, France 16  
 Domaine de Joÿ Bas-Armagnac Hors D'Age 15 years old 23  
 Lelouvier Hors D'Age, Calvados, France 24  
 Castarede Bas-Armagnac 1979, Armagnac, France 29

#### Tequila

All 50ml

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

#### Rum

Planteray 3 stars White Rum, Barbados 9  
 Goslings Black Seal Dark Rum, Bermuda 9  
 The Kraken Spiced Rum, Trinidad & Tobago 9.5  
 Planteray Original Dark Doubled Aged Rum, Barbados 9.5  
 Angostura 1919, Trinidad & Tobago 12  
 Planteray 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

#### Tea Pot 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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