

Michael Nadra

BRASSERIE

INDEX

Apéritifs & Cocktails	2
Nibbles	3
Starters	3
Mains	4
Sides	4
Set Lunch Menu	5
(Wednesdays to Fridays 12pm to 5pm)	
Kids	6
Sunday Roasts & Sunday Cocktails	6
Desserts & Cheeses	7
Dessert Wines	7
Digestives	8

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

£24 to £12

Available from 5pm

Fish Hook Fridays

4 Course Fish Tasting Menu

£59 per person

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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 & APPLETINI

Cloudy Apple Juice, Passion Fruit & A Hint Of Vanilla 7

MOCK SANGRIA

Agua de Jamaica Hibiscus,
Mandarin Juice, Orange, Lime
Fresh Mint & Mixed Berries 8

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APÉRITIFS

Red Gringo

Ojo de Tigre Mezcal,
 Agua de Jamaica Hibiscus,
 Mandarin Juice 15

Michael's Mulled Wine

Orange, Cloves, & Cinnamon 9.5

Dark Rum Negroni

Kraken Spiced Dark Rum, Campari
 Berto Rosso Vermouth 13.5

NIBBLES

Olives

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

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

Lobster Lasagne

Leeks, Yuzu Dressing
 & Crab Bisque Sauce 20

Chicken & Tarragon**Brick Pastry Roll**

Sautéed Shimeji Mushrooms
 Celeriac Purée, Apple Balsamic
 Chervil & Red Wine Jus 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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MAINS

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 24
Soy, Chilli, Ginger
Spring Onion 24

Roasted Hake Fillet

Sautéed Squid, Potato Gnocchi
Celeriac & Parsnip Purée
Baby Spinach, Samphire
Salsa Verde 36

Gressingham Roasted Duck Breast

Almonds, Pistachio & Date Pastilla
Carrot & Cumin Purée
Harissa 35

Argentinian Black Angus Fillet Steak & Ox Cheek

Truffled Mash Potatoes, Swiss Chard
Grilled Shallots & Truffled Jus 45

Grilled Iberico Pork Loin

Sauerkraut, Pancetta Toulouse Sausage
Sautéed Potatoes
Morels, Mustard & Brandy Sauce 35

Homemade Tagliolini

Black Truffle & Porcini Sauce
(Veggie) 24

Delica Pumpkin Risotto

Blackened Roscoff Onion
Crisp Cavolo Nero, Sage, Aged Parmesan
Apple Balsamic Vinegar
(Vegan Option Available) 28

Sides

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 Shimeji Mushrooms Garlic & Parsley
(Vegan) 9

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

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Please be aware Pheasant might contain shot.

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KIDS MENU

Homemade Tagliolini

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

Hake Goujons & 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

Cinnamon, Cox Apples, Williams Pears
Brandy Prunes d'Agen 11

Sticky Toffee Pudding

Vanilla Ice Cream 11

Treacle Tart

Clotted Cream
Raspberry Sorbet 11

Artisan Cheese Selection

Vacherin Mont'Or, Keens Cheddar
Colston Bassett Stilton, Dazel Ash Goats Cheese
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,
Brandy & Vanilla, Pecan & Maple
SORBETS: Raspberry, Mango
Per Scoop 3.75

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

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

Originel 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
Mezcal Casamigos 21

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

TEAS & COFFEES

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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