

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

Weekly Specials

Mid Week Dinner 50% off

Truffle Wednesdays

Homemade Tagliolini

Black Truffle & Porcini Sauce

~~£24~~ to £12

Available from 5pm

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

HALLOWEEN 4 Course Fish Tasting Menu

£59 per person & Cocktails 2-4-£20

Saturdays All Day £10 Margaritas

SIGNATURE NADRA
COCKTAILS

PRIMROSE MARTINI
Absolut Vodka, St Germain,
Cranberry & lemon Juice 13

LUPITA MARGARITA
Tequila, Disaronno Amaretto, Triple Sec, Lime
Juice & Orange Juice 15

CASAMIGOS MARGARITA
Casamigos Reposado Tequila, Triple Sec
Lime Juice 24

HENDRICK'S MARTINI
Hendrick's Gin, St. Germain, Honey & Lemon Juice 15

PASSION FRUIT CAIPIRINHA
Barreiro Velho Cachaca, Passion Fruit Purée
Lime & Brown Sugar 14

WITHOUT FEAR
Woodford Reserve Whiskey, Apricot Liqueur,
Angostura Bitters, Honey, Lemon Juice & Soda 15

SALTY BIRD
White Plantation Rum, Campari, Pineapple Juice,
Lime Juice & Pinch of Salt 14

POMPEII
Absolut Vodka, Prosecco,
St. Germain, Basil & Maple Smoke 14

GIN PARLOUR

FEVER TREE TONIC 4
FEVER TREE TONIC LIGHT 3.75

TANQUERAY 9.5

OPIHR 9.5

MALFY ROSA 10.5

ROKU 11

SIPSMITH LONDON DRY 11.5

TANQUERAY No TEN 11.5

HENDRICK'S 12

AVIATION 12

FISHERS 13

MERMAID GIN 13

SALCOMBE START POINT 13.5

MONKEY 47 18.5

GORDON'S 0% ALCOHOL 5

CLASSIC MARTINIS

DIRTY

GIN OR VODKA: Berto Bianco Vermouth, Nocellara Olive
& Olive Brine 14

DRY

GIN OR VODKA: Berto Bianco Vermouth with Lemon
Twist or Olive 14

GIBSON

GIN OR VODKA: Berto Bianco Vermouth Homemade
Pickled Shallot Onion 14

GIMLET

GIN OR VODKA: Lime Juice & Lime Cordial 14

FRANKLIN

GIN OR VODKA: Berto Bianco Vermouth, Nocellara Olive 14

VESPER MARTINI

Tanqueray Gin, Absolut Vodka, Lillet blanc 15

PERFECT MARTINI

Tanqueray Gin, Berto Rosso & Bianco Vermouths 13

ESPRESSO MARTINI

Balinese Vanilla Infused Vodka Kalhua, Espresso
14

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

MOCK SANGRIA

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

Please ask a member of staff for any allergy & dietary requirements.

Whilst we do all we can to accommodate guests with food intolerances & allergies, we are unable to guarantee that dishes will be completely allergen free.

12.5% discretionary service charge will be added to your bill.

Michael Nadra

BRASSERIE

APÉRITIFS

French Martini

Absolut Vodka
Chambord Raspberry Liqueur
Pineapple Juice 14

Autumn Bellini

Żubrówka Vodka,
Prosecco, Apple Purée & Cinnamon 14

Dark Rum Negroni

Kraken Spiced Dark Rum, Campari
Berto Rosso Vermouth 14

NIBBLES

Olives

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

Home Baked Artisan

Rye Bread Roll
Sea Salt Crystal Butter 2.5

Home Baked Flat Bread

Olive Oil & Za'atar
(Vegan) 3

Grilled Mastelo Cheese

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

Imam Bayıldı

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
Spring Onion, Ginger, Chilli & Soy 3.5 each

Argentinian Sausage

Chimichurri Sauce 12

Ruliano Culatello Parma Ham & Gerini Finocchiona Salami

Cherry Tomato & Basil Salsa 16

STARTERS

Soft Shell Crab Tempura

Daikon, Carrots, Wakame Sesame
Shiso, Sweet Chilli Dressing 16

Salmon Sashimi

Soy & Yuzu Dressing
Tenderstem Broccoli Tempura
Broad Bean & Shiso Purée, Salmon Skin Cracker 16

Baked Scallops & Prawns

Creamed Leeks, Samphire
Smoked Paprika & Herb Crust 17

Spiced Chickpeas

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

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) 13

Grilled Spatchcock Quail

Truffled Creamed Leeks
Brandy Sautéed Grapes 17

Please ask a member of staff for any allergy & dietary requirements.

Please be aware the Roasted Pheasant may contain shots.

Whilst we do all we can to accommodate guests with food intolerances & allergies, we are unable to guarantee that dishes will be completely allergen free.

12.5% discretionary service charge will be added to your bill.

Michael Nadra

B R A S S E R I E

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

Pheasant Ragout

Homemade Campanelle Pasta
Chanterelles, Girolles & Trompette Mushrooms
Pancetta, Wild Rocket & Parmesan 35

Argentinian Black Angus Fillet Steak & Ox Cheek

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

Grain-fed Argentinian Black Angus Sirloin Steak

Sauce Bordelaise 35

Homemade Tagliolini

Black Truffle & Porcini Sauce
(Veggie) 24

Butternut Squash Risotto

Sage & Aged Parmesan
Onion & Courgette Fritters
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

Roasted Baby New Potatoes & Dill
(Vegan) 6

Truffle Mash Potatoes
(Veggie) 7

Pommes Frites
Herbs de Provence
(Veggie) 6

Sautéed Girolles, Trompette & Shimeji Mushrooms
Garlic & Parsley (Vegan) 11

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

Please ask a member of staff for any allergy & dietary requirements.

Please be aware the Roasted Pheasant may contain shots.

Whilst we do all we can to accommodate guests with food intolerances & allergies, we are unable to
guarantee that dishes will be completely allergen free.

12.5% discretionary service charge will be added to your bill.

Michael Nadra

BRASSERIE

KIDS MENU

Homemade Tagliolini

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

Hake Goujons & Chips

12 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
Available

All Roasts include Yorkshire Pudding, Roasted Potatoes, Carrots, Parsnips, Tenderstem Broccoli, Green Beans, Kale & Red Wine Jus 29.50

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

SUNDAY
COCKTAILS

Bloody Mary

Absolut vodka, tomato juice, celery salt, horseradish,
Worcestershire sauce, dash of tabasco & dash of
homemade infused vinegar 13

Breakfast Martini

Tanqueray gin, triple sec, orange marmalade
lemon juice & strip of orange zest 14

Bloody Mary Martini

Absolut vodka
tomato consommé, celery, garlic wasabi & mustard
Worcestershire sauce, dash of tabasco & dash of
homemade infused vinegar 15

Please ask a member of staff for any allergy & dietary requirements.

Whilst we do all we can to accommodate guests with food intolerances & allergies, we are unable to guarantee that dishes will be completely allergen free.

12.5% discretionary service charge will be added to your bill.

Michael Nadra

BRASSERIE

DESSERTS & CHEESE

Halva

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

Chocolate Fondant

Salted Caramel Ice Cream 11

Vanilla Custard Tart

Cox Apple & Williams Pear Compote
Brandy D'Agen Prunes 11

Sticky Toffee Pudding

Vanilla Ice Cream 11

Treacle Tart

Clotted Cream
Raspberry Sorbet 11

Balinese Vanilla Ice Cream Profiteroles

Strawberries & Hot Chocolate Sauce 11

Artisan Cheese Selection

Waterloo, 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, Piña Colada
Vegan Pistachio, Chocolate Brownie
SORBETS: Raspberry, Mango
Per Scoop 3.75

DESSERT WINE & DIGESTIVES

Dessert Wines

Muscat de Beaumes de Venise, 2023, Rhone, France 8.25 glass/35 (375ml)
Sauternes, Lieutenant De Sigalas, 2018, Sauternes, France 10.5 glass/45 (375ml)
Les Trois Schistes, Coteaux de L'aubance, 2022, Loire, France 12 glass/66 (500ml)
Tokaji Aszu, 5 Puttonyos, 2016, Tokaj Classic, Hungary 22 glass/123 (500ml)
Gruner Veltliner Eiswein - Rabl, 2011, Langenlois, Austria 97 (375ml)
Sauternes, Chateau d'Yquem, 1996, Bordeaux, France 300 (375ml)
Tokaji Aszu, Eszencia, 2006, Tokaj Classic, Hungary 321 (500ml)

Flight of Dessert Wines £15

Sauternes, Lieutenant De Sigalas, 2018, Les Trois Schistes 2022, Tokaji Aszu, 5 Puttonyos, 2016

Dessert Cocktails

Espresso Martini (Vodka, Kalhua, Espresso) 14
Mexican Espresso Martini (Tequila, Cazacbel Coffee Liqueur, Espresso) 15
Amaretto Sour 13

Fortified Wines

Kopke LBV Port, 2018 9.80 glass (75ml) / 82 (500ml)
Kopke 10 Years Old Tawny Port 11 glass (75ml) / 91 (500ml)

Flight of Ports £10.5

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

Please ask a member of staff for any allergy & dietary requirements.

Whilst we do all we can to accommodate guests with food intolerances & allergies, we are unable to guarantee that dishes will be completely allergen free.

12.5% discretionary service charge will be added to your bill.

Michael Nadra

BRASSERIE

DIGESTIVES

Whisky, Whiskey & Bourbon

All 50ml

Canadian Club, Canada 8
Jameson, Ireland. 8
Monkey Shoulder, Scotland 10
Chivas Regal 12 Years Old, Scotland 11
Johnny Walker Black Label, Scotland 11.5
Bulleit 95 Rye, USA 12
Woodford Reserve Bourbon, USA 12
Glenlivet 10 Years Old, Scotland 11
Glenfiddich, Fire & Cane, Scotland 14
Glenmorangie, Scotland 14
Glenrothes, Single Malt, Scotland 14
Laphroig 10 Years Old, Scotland 15.75
Dalwhinnie 15 Years Old Single Malt, Scotland 17.5
Yamazaki Suntory Distillers Reserve, Japan 27
Macallan 12 Years Old Sherry Cask, Scotland 28.5
Lagavullin 16 Years Old, Scotland 30
Johnny Walker Blue Label, Scotland 39

Rum

Planteray 3 stars White Rum, Barbados 9.5
Goslings Black Seal Dark Rum, Bermuda 9.75
The Kraken Spiced Rum, Trinidad & Tobago 9.5
Planteray Original Dark Doubled Aged Rum, Barbados 10
Angostura 1919, Trinidad & Tobago 13
Planteray Fiji, Dark Rum, Fiji 15
Planteray Sealander, Dark Rum, Barbados & Mauritius 16
Planteray XO, Barbados 18.5
Zacapa 23 year old, Sistema Solera, Guatemala 22

Brandy

All 50ml

Originel de Lecompte, Calvados, France 11
Courvoisier VS Cognac, France 11.5
Janneau VSOP, Armagnac, France 11.50
Lelouvier Fine, Calvados, France 12
Castarede Bas-Armagnac XO, Armagnac, France 17.5
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, Reposado 9
Cazcabel Coffee Liqueur with Tequila Blanco 9.5
Mezcal Ojo de Tigre 12.5
Patron Silver 17
Casamigos Reposado 19
Casamigos Silver 19
Mezcal Casamigos 24
Don Julio 1942 Anejo 39

Grappa

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

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

Please ask a member of staff for any allergy & dietary requirements.

Whilst we do all we can to accommodate guests with food intolerances & allergies, we are unable to guarantee that dishes will be completely allergen free.

12.5% discretionary service charge will be added to your bill.