

Michael Nadra
BRASSERIE

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(Wednesdays to Fridays 12pm to 5pm)	
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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

4 Course Fish Tasting Menu

£59 per person



Saturdays All Day £10 Margaritas



Michael Nadra BRASSERIE

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 10

OPIHR 11

MALFY ROSA 11.5

ROKU 12

TANQUERAY No TEN 11.5

SIPSMITH LONDON DRY 12.5

HENDRICK'S 12.5

AVIATION 13

FISHERS 13

MERMAID GIN 14

SALCOMBE START POINT 14

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 14

ESPRESSO MARTINI

Balinese Vanilla Infused Vodka Kalhua, Espresso 14

CLASSIC MARTINI ENHANCEMENTS

VODKAS

Crystal Head +4
Belvedere +5
Grey Goose +5

GINS

Opihr +1
Tanqueray Ten +1.5
Malfy Rosa +1.5
Roku +2
Hendrick's +2.5
Midsummer Hendricks +2.5
Sipsmith +2.5
Aviation +3
Fisher +3
Monkey 47 +8.5
Salcombe +9.5

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

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13.5% discretionary service charge will be added to your bill.



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APÉRITIFS

French Martini

Absolut Vodka
Chambord Raspberry Liqueur
Pineapple Juice 14

Bloody Mary Martini

Tomato Consommé, Absolut Vodka
Celery, Garlic, Wasabi & Mustard
Worcestershire Sauce, Tabasco
Herb Infused Sherry Vinegar 15

Dark Rum Negroni

Kraken Spiced Dark Rum, Campari
Berto Rosso Vermouth 14

Michael's**Hibiscus Mulled Wine**

Non Alcoholic 8

Rhubarb Campari Sour

Malfy Lemon Gin, Campari, Fresh Rhubarb, Citrus & Egg White 16

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 Haloumi 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

Pistachios, Pine nuts,
Crisp Onions & Sumac
Pickles: Turnips with Beetroot
Cucumber & Chilli, Shallots
Turmeric Cauliflower (Vegan) 9

Prawn Dumpling

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

**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 Ceviche

Sweet Potato Purée, Avocado, Grilled Corn
Pickled Cucumber, Red Onion
Chilli, Lime & Coriander 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

Potato, Leek & Green Kale Soup

Toasted Almonds, Pea Shoots
& Crostini (Vegan) 13

Grilled Spatchcock Quail

New Season Asparagus from Provence
Foie Gras Sauce 20

Baked Scallops & Prawns

Creamed Leeks, Samphire
Smoked Paprika & Herb Crust 17

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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

Grilled Iberico Pork Collar

Sauerkraut, Fennel, Red Onion,
Parsley Salad, Red Wine Jus 35

**Argentinian Black Angus
Filet Steak & Ox Cheek**

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

**Grain-fed Argentinian
Black Angus Sirloin Steak**

Sauce Bordelaise 37

Homemade Tagliolini

Black Truffle & Porcini Sauce
(Veggie) 24

Butternut Squash & Sage Risotto

Onion & Courgette Fritters
Aged Parmesan & Apple Balsamic Vinegar
(Vegan Option Available) 28

Sides

Baby Gem, Fresh Avocado,
Red Onion
Extra Virgin Olive Oil & Lemon
(Vegan) 7

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

Cime Di Rapa
Garlic, Lemon & Olive Oil
(Vegan) 7

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

Roasted Baby New Potatoes & Dill
(Vegan) 6

Truffle Mash Potatoes
(Veggie) 7

Baked Sweet Potato
Chervil & Maldon Salt
(Vegan) 7

Pommes Frites
Herbs de Provence
(Veggie) 6

Sautéed Grey Chanterelles & Shimeji Mushrooms
Garlic & Parsley
(Vegan) 11

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

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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 3, Yorkshire pudding 3, Roast Potatoes 7

SUNDAY COCKTAILS

Bloody Mary Martini

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

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

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DESSERTS & CHEESE

Halva

Espresso Sauce, Pistachios,
Summac & Pistachio Ice Cream
(Vegan) 12

Chocolate Fondant

Salted Caramel Ice Cream 12

Vanilla Custard Tart

Poached Yorkshire Rhubarb 12

Sticky Toffee Pudding

Vanilla Ice Cream 12

Treacle Tart

Clotted Cream
Raspberry Sorbet 12

Balinese Vanilla Ice Cream Profiteroles

Mixed Berry Compote & Hot Chocolate Sauce 12

Artisan Cheese Selection

Waterloo, Keens Cheddar
Colston Bassett Stilton, Dazel Ash Goats Cheese
Homemade Pumpkin, Flax & Sunflower Seed Crackers,
Grapes & Red Onion Marmalade 14

Valhrona Chocolate

Hazelnut Parfait

Hazelnut Praline
Paillete Feuillantine
Flakes 12

Homemade Ice Creams & Fresh Fruit Sorbets

ICE CREAMS: Balinese Vanilla, Salt Caramel
Vanilla, Chocolate Brownie, Vegan Pistachio
SORBETS: Raspberry, Mango
Per Scoop 4

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

Port Wines

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

Flight of Port £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 12
Baileys Coffee - Baileys Irish Cream 50ml 10
Calypso Coffee - Plantation Original Dark Rum & Kalhua 25ml 13
French Coffee - Courvoisier VS Cognac & Grand Marnier 25ml 15

Liqueur Hot Chocolates

Jameson/ Frangelico/ Kraken Rum/ Grand Marnier
Butterscotch Schnapps /Cazcabel Coffee Liqueur Tequila 13

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DIGESTIVES

Whisky, Whiskey & Bourbon

All 50ml

Canadian Club, Canada 8
 Jameson, Ireland. 9
 Monkey Shoulder, Scotland 10
 Chivas Regal 12 Years Old, Scotland 11
 Johnny Walker Black Label, Scotland 11.5
 Bulleit 95 Bourbon, USA 12
 Woodford Reserve Bourbon, USA 12
 Glenlivet 10 Years Old, Scotland 13
 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 10
 Goslings Black Seal Dark Rum, Bermuda 11
 The Kraken Spiced Rum, Trinidad & Tobago 10.5
 Planteray Original Dark Doubled Aged Rum, Barbados 10
 Angostura 1919, Trinidad & Tobago 17.5
 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

Original de Lecompte, Calvados, France 12
 Courvoisier VS Cognac, France 12.5
 Janneau VSOP, Armagnac, France 12.5
 Lelouvier Fine, Calvados, France 13
 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 10
 Cazcabel Coffee Liqueur with Tequila Blanco 10.5
 Mezcal Ojo de Tigre 13
 Patron XO 14
 Patron Silver 17
 Casamigos Silver 17
 Casamigos Reposado 19
 Mezcal Casamigos 24
 Don Julio 1942 Anejo 39

Grappa

Grappa Nonino Tradizione 9
 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

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