

Michael Nadra  
BRASSERIE

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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 & 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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£59 per person



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## BRASSERIE

## 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

**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****Turmeric & Nigella Seed Flat Bread**

Olive Oil & Za'atar  
(Vegan) 3.75

**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

**Salmon & Bluefin Tuna Tartare**

Baby Gem Lettuce Basket  
Blood Orange, Dill, Puffed Wild Rice  
Truffle Cream Dressing 18

**Baked Scallops & Prawns**

Creamed Leeks, Samphire  
Smoked Paprika & Herb Crust 17

**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

**Wagyu Beef Carpaccio**

Wild Rocket & Aged Parmesan  
Balsamic Vinegar & Olive Oil 18

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## BRASSERIE

### 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

#### Steamed Skate Wing

New Potatoes, Tenderstem Broccoli  
Lilliput Capers, Cornichons & Red Onion  
Samphire & Sauce Bourride 35

#### Iberico Pork Collar

Sauerkraut, Pancetta  
Fennel, Red Onion, Parsley Salad  
Roasted Red Pepper Jus 36

#### 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 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

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, Lime & Maldon Salt  
(Vegan) 7

Pommes Frites  
Herbs de Provence  
(Veggie) 6

Sautéed Shimeji Mushrooms  
Garlic & Parsley  
(Vegan) 11

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

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## KIDS MENU

**Homemade Tagliolini**

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

**Cod Goujons & Chips**

12 Kids/ 7 Toddler

## SUNDAY ROASTS

**Aged Argentinian  
Black Angus Sirloin**

**Corn-Fed Chicken  
Breast & Leg**

**Slow Roasted  
Pork Belly**  
Granny Smith Apple Sauce

**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**

Tomato Consommé, Tabasco Absolut Vodka  
Celery, Garlic Wasabi  
Worcestershire Sauce, Tabasco  
Homemade Infused Sherry Vinegar 15

**Bloody Mary**

Tomato Juice, Absolut Tabasco Vodka, Celery Salt,  
Horseradish, Worcestershire Sauce, Tabasco  
Homemade Infused Sherry 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

#### Mille-Feuille

Yorkshire Rhubarb & Custard 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  
Paillette Feuillatine Flakes 12

#### Homemade Ice Creams & Fresh Fruit Sorbets

ICE CREAMS: Balinese Vanilla, Salt Caramel  
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 10 glass (75ml) / 83 (750ml)  
Kopke 10 Years Old Tawny Port 11.5 glass (75ml) / 96 (750ml)  
Quinta De La Rosa 10 Years Old Tawny Port 12.55 glass (75ml) / 70 (500ml)

#### Flight of Port £11.50

Kopke LBV 2018, Quinta De La Rosa 10 Years Old Tawny  
Kopke 10y old Tawny

#### After Dinner Liqueur Coffees

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 £13

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

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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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