

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

~~£26~~ to £13

Available from 5pm

Sea Bass Thursdays

Grilled Sea Bass

olive oil, lemon & pea shoots

OR

Steamed Sea Bass

soy, chilli, ginger spring onion

~~£26~~ to £13

Available from 5pm

Fish Hook Fridays

4 Course Fish Tasting Menu

£59 per person



Saturdays All Day £10 Margaritas



BRASSERIE

SIGNATURE NADRA
COCKTAILS

PRIMROSE MARTINI

Absolut Vodka, St Germain,
Cranberry & lemon Juice 14

LUPITA MARGARITA

Tequila, Disaronno Amaretto, Triple Sec, Lime
Juice & Orange Juice 16

CASAMIGOS MARGARITA

Casamigos Reposado Tequila, Triple Sec
Lime Juice 24

HENDRICK'S MARTINI

Hendrick's Gin, St. Germain, Honey & Lemon Juice 16

PASSION FRUIT CAIPIRINHA

Barreiro Velho Cachaca, Passion Fruit Purée
Lime & Brown Sugar 15

WITHOUT FEAR

Woodford Reserve Whiskey, Apricot Liquor,
Angostura Bitters, Honey, Lemon Juice & Soda 16

SALTY BIRD

White Plantation Rum, Campari, Pineapple Juice,
Lime Juice & Pinch of Salt 15

POMPEII

Absolut Vodka, Prosecco,
St. Germain, Basil & Maple Smoke 16

GIN PARLOUR

FEVER TREE TONIC 4
FEVER TREE TONIC LIGHT 3.75

TANQUERAY 10

OPIHR 11

MALFY GRAPEFRUIT 11.5

ROKU 12.5

TANQUERAY No TEN 11.5

SIPSMITH LONDON DRY 13

HENDRICK'S 12.5

AVIATION 13

FISHERS 13.5

MERMAID GIN 14

SALCOMBE START POINT 19.5

MONKEY 47 18.5

GORDON'S 0% ALCOHOL 5

CLASSIC MARTINIS

DIRTY

GIN OR VODKA: Berto Bianco Vermouth, Nocellara Olive
& Olive Brine 15

DRY

GIN OR VODKA: Berto Bianco Vermouth with Lemon
Twist or Olive 15

GIBSON

GIN OR VODKA: Berto Bianco Vermouth Homemade
Pickled Shallot Onion 15

GIMLET

GIN OR VODKA: Lime Juice & Lime Cordial 15

FRANKLIN

GIN OR VODKA: Berto Bianco Vermouth, Nocellara Olive 15

VESPER MARTINI

Tanqueray Gin, Absolut Vodka, Lillet blanc 16

PERFECT MARTINI

Tanqueray Gin, Berto Rosso & Bianco Vermouths 15

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

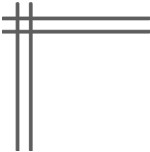
MOCK SANGRIA

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

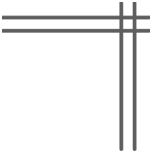
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4 Course Fish Tasting Menu

£59 per person



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APÉRITIFS

French Martini

Absolut Vodka
Chambord Raspberry Liqueur
Pineapple Juice 15

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 15

Frozen Watermelon

Casamigos Margarita

Casamigos Blanco, Fresh Watermelon Juice
Cointreau & Lime 15

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) 4

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) 12

Hummus & Pickles

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

Steamed Peas in the Pod

Maldon Sea Salt & Black Pepper 7

Prawn Dumpling

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

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

Baked Scallops & Prawns

Creamed Leeks, Samphire
Smoked Paprika & Herb Crust 17

Toulouse Sausage

Sauerkraut, Pancetta & Rocket Salad
Heirloom Tomato Salsa 16

Potato, Leek & Green Kale Soup

Toasted Almonds, Pea Shoots
& Crostini (Vegan) 13

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

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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 26		Soy, Chilli, Ginger Spring Onion 26

Grilled Rump of Lamb

New Potato & Piquillo Peppers
Savoy Cabbage, Roasted Aubergine
Confit Garlic Jus 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 37

Homemade Tagliolini

Black Truffle & Porcini Sauce
(Veggie) 26

Pea & Girolle Mushroom Risotto

Courgette & Mint Fritters, Aged Parmesan
White Balsamic, Cherry Tomato Vinaigrette
(Vegan Option Available) 28

S i d e s

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) 7/12

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

Roasted Baby New Potatoes & Dill
(Vegan) 7

Truffle Mash Potatoes
(Veggie) 7

Baked Sweet Potato
Chervil, Lime & Maldon Salt
(Vegan) 7

Pommes Frites
Herbs de Provence
(Veggie) 7

Sautéed Shimeji Mushrooms
Garlic & Parsley
(Vegan) 11

Steamed Basmati Rice
Kaffir Lime Leaf, Ginger, Chilli & Crisp Onion
(Vegan) 7

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KIDS MENU

Homemade Tagliolini

Roasted Tomato Sauce

Aged Parmesan & Basil

12 Kids/ 7 Toddler

Haddock Croquettes & Chips

12 Kids/ 7 Toddler

SUNDAY ROASTS

Aged Argentinian

Black Angus Sirloin 32

Corn-Fed Chicken

Breast & Leg 32

Slow Roasted

Pork Belly

Granny Smith Apple Sauce 32

The Three Horsemen

Aged Argentinian Black Angus Sirloin

Corn-Fed Chicken Breast & Leg

Slow Roasted Pork Belly 40

Nut Roast

(Vegan Option Available) 32

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

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

Sticky Toffee Pudding

Vanilla Ice Cream 12

Treacle Tart

Clotted Cream
Raspberry Sorbet 12

Cherry Clafoutis

Greek Yoghurt Sorbet 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

Eton Mess

Fresh Strawberries
Crème Chantilly & Meringue 12

Homemade Ice Creams & Fresh Fruit Sorbets

ICE CREAMS: Balinese Vanilla, Salt Caramel
Chocolate Brownie, Vegan Pistachio
SORBETS: Raspberry, Mango, Greek Yoghurt
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)
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, Kalhwa, 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)
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

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 & Kalhwa 25ml 13
French Coffee - Courvoisier VS Cognac & Grand Marnier 25ml 15

Liqueur Hot Chocolates £13

Jameson/ Frangelico/ Kraken Rum/ Grand Marnier
Butterscotch Schnapps / Cazacbel 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

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 Joy 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
Clase Azul Plata 35
Don Julio 1942 Anejo 39
Clase Azul Reposado 43

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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