

# HACHÉ

B R A S S E R I E

## PARTY MENU

TWO COURSES 35 / THREE COURSES 40

### ON ARRIVAL

GIARAFFA OLIVES *vg*

SALLY CLARKE FOCACCIA *vg confit garlic*

### STARTERS

BUFFALO CAULIFLOWER *vg roquefort dip*

TUSCAN FRIED CHICKEN *rosemary, chive aioli*

SMOKED SALMON CARPACCIO *grated red onion, capers, lemon, black pepper, chive aioli*

### MAINS

STEAK CHEESEBURGER *mature West Country Cheddar or Roquefort with rosemary sea salt fries*

TIGER PRAWN SPAGHETTONE *tomato, chilli, garlic*

PLANT-BASED RIGATONI *vg vegan 'Simplicity' ragu*

CHICKEN PAILLARD *n focaccia croutons, cherry tomatoes, with rosemary sea salt fries*

FLAT IRON STEAK *8oz chive oil with rosemary sea salt fries SAUCES Miso butter, Peppercorn, Chimichurri +2.5*

### SWEETS

BANOFÉ PIE *nv our legendary homemade dessert*

MARS BAR CHEESECAKE

HACKNEY GELATO DARK CHOCOLATE SORBET *vg sea salt, extra virgin oil*