



HACHÉ

BRASSERIE



SNACKS

PISTOU OLIVES *vg* Provençal garlic and basil green olives 4

SALLY CLARKE FOCACCIA *vg* confit garlic 4.5

PADRON PEPPERS *vg* maldon sea salt, lime 6.5

CROQUE MONSIEUR ARANCINI parma ham, truffle dust, aioli 8.5

STARTERS + SHARING

CHARGRILLED HALLOUMI *v* Cavolo Nero, chimichurri 8

ROAST BUTTERNUT SQUASH SOUP garlic focaccia croutons, toasted pumpkin seeds 7

TUSCAN FRIED CHICKEN rosemary, chive aioli 9

BUFFALO CAULIFLOWER *vg* 7.5 **ADD** roquefort dip 2

SALT & PEPPER CRISPY SQUID lime, chilli, spring onion, sriracha aioli 9

CHARGRILLED MISO BUTTER PRAWNS chilli, focaccia toast 9.5

BURRATA chive oil, tomato 'snow' 11

SMOKED SALMON CARPACCIO red onion, capers, lemon, black pepper, chive aioli 13

HACHE SHARING BOARD olives, focaccia, burrata, confit garlic, roast cherry tomatoes, padron peppers 15

ALL DAY BRUNCH *served until 4pm*

THE FULL PARISIAN two fried Clarence Court eggs, smoked bacon, crispy panko mushroom, baked beans, Cumberland sausage, sourdough toast 14

FULL MEDITERRANEAN sumac fried eggs, grilled halloumi, panko mushroom, padron peppers, sourdough toast 14

SMASHED AVOCADO *vg* chive oil, pea shoots, sourdough toast 10
ADD poached Clarence Court eggs or smoked bacon 2

EGGS ROYALE BENEDICT smoked salmon, hollandaise 14

AVOCADO & BACON BENEDICT 13.5

HACHÉ BURGERS

STEAK CHEESEBURGER mature West Country Cheddar or Roquefort 13.5

STEAK CANADIEN mature West Country Cheddar, maple bacon jam, smoked bacon 15

STEAK TRUFFLE FUME truffle aioli, Gruyere, cornichons, red onion, smoked bacon, truffle dust 17

CHICKEN MALIBU chicken breast, mature West Country Cheddar, smoked bacon, avocado 14.5

SYMPLE CHEESE *vg* Chef Neil Rankin's umami-rich Symplicity patty, Sheese Mild Cheddar 13.5
ADD THIS™ Isn't vegan bacon *vg* +2

SECRET GARDEN *vg* panko crusted portobello mushroom, spicy peanut sauce, kale, avocado, sesame seeds 13.5

ADD mature cheddar, cornichons, Roquefort, smoked bacon, avocado, halloumi, caramelised onions, truffle dust +2 Haché steak patty +4

MAINS

SPICY SAUSAGE RIGATONI spicy sausage ragu, burrata 19

GIANT TRUFFLE & PECORINO RAVIOLI *v* wild mushrooms, hazelnuts, fried sage 18

TIGER PRAWN SPAGHETTONE tomato, white wine, chilli, garlic 19.5

PLANT-BASED RIGATONI *vg* vegan 'Symplicity' ragu 16

'PARMESAN WHEEL' CACIO E PEPE spaghetti, served table side 18

TIGER PRAWN VENETIAN CURRY RISOTTO crispy shallot 20

PAN FRIED SALMON béarnaise, tender stem broccoli 20

AVOCADO CLUB SALAD *v* omega seeds, avocado, roast cherry tomatoes, red onions, radish, cucumber, focaccia croutons, citrus vinaigrette 13 **ADD** grilled prawns, chicken or halloumi +4

GREEN BOWL *v* avocado, halloumi, wild rice, Cavolo Nero, omega seeds, red chilli, Clarence Court poached egg 15

GRILLS

RIB EYE 8oz rosemary sea salt fries 25

FLAT IRON 8oz rosemary sea salt fries 20

CHARGRILLED HALF CHICKEN rocket, rosemary sea salt fries 18

SAUCES Miso butter, Chimichurri, Béarnaise +2.5 Peppercorn +3

ADD Miso Garlic Butter Prawns 4

SIDES

CHARGRILLED TENDER STEM BROCCOLI chilli, almonds 6.5

NUTMEG CREAMED SPINACH 6

SAUTÉED FRENCH BEANS chilli, lemon zest *v* 5.5

BABY LEAF SALAD *vg* 5.5

ROSEMARY SEA SALT FRIES *vg* 4.75

ASPEN FRIES parmesan, truffle dust, aioli 8.5

SWEET POTATO FRIES *vg* 5.75

DIPS Roasted garlic aioli, truffle aioli, Roquefort, sriracha aioli +2

v vegetarian · *vg* vegan

Please let us know about any dietary and allergy requirements and we'd be happy to help. As our dishes are prepared in a kitchen where allergens and animal products are present, there might be some cross contamination. A discretionary service charge of 12.5% will be applied to your bill

WINE

FIZZ 125ml / 750ml

CA' DI ALTE PROSECCO 'EXTRA DRY'
Veneto, Italy 11.5% 7 / 37

RATHFINNY CLASSIC CUVÉE BRUT
Sussex, England 12% 10 / 55

PIPER-HEIDSIECK CUVÉE BRUT
Champagne, France 12% 70

PIPER-HEIDSIECK 'SAUVAGE' ROSÉ
Champagne, France 12% 90

WHITE

We are committed to reducing our carbon footprint, working with the carbon neutral Liberty Wines to bring you these 'bag in a box' wines. Their alternative packaging makes them as good for the planet as they are for drinking.

175ml / 500ml Carafe / 750ml

PONTE PIETRA BIANCO
Veneto, Italy 12% 6.5 / 18 / 27
Zesty citrus fruit

175ml / 500ml Carafe / 750ml

VERMENTINO, LES VIGNES DE L'EGLISE
Languedoc, France 12.5% 29
Clean, bright and aromatic

VIOGNIER, BARON DE BADASSIERE
Languedoc, France 12.5% 8.5 / 23.5 / 34
Unoaked juicy

PINOT GRIGIO, ALPHA ZETA
Verona, Italy 12.5% 9 / 26 / 36
Pear and almond

PICPOUL DE PINET, GARENNE
Languedoc, France 12.5% 9.5 / 27 / 38
Citrus and mineral

GAVI DI GAVI, TERRE ANTICHE
Piemonte, Italy 13% 10 / 28.5 / 40
Elegant with a mineral finish

SAUVIGNON BLANC, HOLDAWAY ESTATE
Marlborough, New Zealand 13% 10.5 / 30 / 42
Gooseberry, passionfruit

RIESLING RESERVE, CAVE DE HUNAWIHR
Alsace, France 13% 11 / 32 / 44
Dry and citrus

MACON VILLAGES, JEAN-CHRISTOPHE PERRAUD
Burgundy, France 13% 48
Vibrant and refreshing

POUILLY FUME, DOMAINE JEAN-PIERRE BAILLY
Loire, France 13% 54
Bright expressive peach

CHABLIS, DOMAINE PERCHAUD
Burgundy, France 13% 60
Intense aromatic and vivacious

MULLED WINE - it wouldn't be festive season without it. 7.5

SPIRITS Double up to 50ml +3.5


GIN Tanqueray 4.5 / Bombay Bramble, Bombay Citrus Pressé, Hendrick's, Citadelle Jardin d'Ete 5.5

VODKA 42 Below 4.5 / Reyka, Grey Goose 5.5

RUM Plantation 3 stars, Cut spiced 4.5 / Plantation Original Dark 5.5

WHISKY Johnnie Walker Black Label scotch 4.5 / Monkey shoulder, Jack Daniels, Jameson Irish whiskey, Glenfiddich 12 Yr single malt, Bulleit Bourbon 5.5

TEQUILA Cazcabel blanco, Cazcabel coffee 4.5 / Patron Resposado 5.5

 **FEVER-TREE** Tonics: Indian, Refreshingly Light, Cucumber, Elderflower, Mediterranean
Sodas: Soda Water, Lemonade, Ginger Ale 3.5



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VINTAGE LEMONADES + APERITIFS

Our secret, jasmine-infused blend, based on a 350 year old French recipe. Pair with a perfectly matched spirit for a delicious Collins-style aperitif.

CLASSIC FRENCH LEMONADE 4.75
With Tanqueray gin 8.5

BLUEBERRY + PROVENÇAL LAVENDER 4.75
With Bulleit bourbon 8.5

**PINK GRAPEFRUIT
+ MADAGASCAN VANILLA** 4.75
With Cazcabel Blanco tequila 8.5

PEACH + GINGER 4.75
With Johnnie Walker Black Label scotch 8.5

BEER + CIDER

CAMDEN HELLS 1/2 pint 4 pint 7.25
London 4.6%

CAMDEN PALE ALE 1/2 pint 4 pint 7.25
London 4%

STELLA ARTOIS UNFILTERED 5
Belgium 330ml 5%

HOEGARDEN WIT 5.25
Belgium 330ml 4.9%

CAMDEN PALE ALE 5
London 330ml 4%

BREW DOG NANNY STATE 5
Scotland 330ml .5%

CORONA ZERO 4.75
Mexico 330ml 0%

ORCHARD PIG REVELLER CIDER 7
England 500ml 4.5%

KOPPARBERG STRAWBERRY + LIME CIDER 7
Sweden 500ml 4%

MILKSHAKES

NUTELLA 5.5
With Cut Spiced rum 9.5

BLUEBERRY MACARON 5.5
With Ferrand Ambre cognac 9.5

CRÈME BRÛLÉE 5.5
With Grey Goose vodka 9.5

MALTED CHOCOLATE BISCOFF vg 6
With Bulleit bourbon 10

SOFTS + P R E S S J U I C E S

BERRY BOOST
Strawberry, apple, lemon, mint 5

SWEET CITRUS
Orange, lemon, tangerine, grapefruit, turmeric, cayenne 5

CLEAN CARROT
Carrot, orange, apple, ginger 5

PURE APPLE · PURE ORANGE
100% Cold pressed juice 4.5

KINGSDOWN WATER STILL · SPARKLING
750ml 5.5

CANO WATER
Environmentally friendly and fully recyclable
Still / Sparkling 3.5

   4