

# 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*

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

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

CHARGRILLED CHIMICHURRI HALF CHICKEN *rocket, rosemary sea salt fries, chimichurri sauce*

FLAT IRON STEAK **8oz** *chive oil with rosemary sea salt fries*

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

### SWEETS

BANOFÉ PIE *v our legendary homemade dessert*

MARS BAR CHEESECAKE

MOCHA AFFOGATO *vg Hackney Gelato Dark Chocolate Sorbet, Social Roasters single espresso shot, Lotus biscuit*

*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*



## SET MENU

TWO COURSES 20 / THREE COURSES 25

### STARTERS

AVOCADO CLUB SALAD *v*

SAUTÉED WILD MUSHROOM TOAST *v*

CROQUE MONSIEUR ARANCINI *parma ham, truffle dust, aioli*

### MAINS

STEAK NATUREL BURGER + FRIES ADD *mature West Country Cheddar or Roquefort +2*

SPICY SAUSAGE RIGATONI *spicy sausage ragu*

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

AVOCADO CLUB SALAD *v omega seeds, avocado, roast cherry tomatoes, red onions, radish, cucumber, focaccia croutons, citrus vinaigrette*

ADD *grilled prawns, chicken or halloumi +4*

### SWEETS

HACKNEY GELATO DARK CHOCOLATE SORBET *vg*

BANOFÉ PIE *v Our legendary homemade dessert*

VANILLA ICE CREAM *v berries, lemon zest*

*v vegetarian · vg vegan*

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## CANAPES

We recommend 3 - 4 bites and 1-2 sliders person for a reception  
or 5-6 bites and 2-3 sliders for a more substantial offering

### BITES

£3 per piece

**CROQUE MONSIEUR ARANCINI** *parma ham, truffle dust, aioli*

**GRILLED CHIMICHURRI HALLOUMI BITES** *v*

**GARLIC MISO BUTTER PRAWN** *toasted focaccia crouton*

**SMOKED SALMON CARPACCIO** *toasted focaccia crouton*

**TRIANGOLINI SCAMORZA & PECORINO**

**TUSCAN FRIED CHICKEN** *rosemary, chive aioli*

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

**ROSEMARY GARLIC FRIES** *vg*

**TRUFFLE DUST FRIES**

### SLIDERS

£5 each

Bite sized versions of our award winning  
'best burgers in London'

**STEAK CHEESE** *steak patty, mature West Country Cheddar*

**TUSCAN FRIED CHICKEN** *rosemary, chive aioli*

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

*v* vegetarian · *vg* vegan

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