



# HACHÉ

BRASSERIE



## 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 'Symplicity' ragu*

CHARGRILLED HALF CHICKEN *rocket, rosemary sea salt fries*

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

