



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

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 'Simplicity' ragu* 16

'PARMESAN WHEEL' CACIO E PEPE *spaghettonne, 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

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

GRILLS

RIB EYE 8oz *rosemary sea salt fries* 25

FLAT IRON 8oz *rosemary sea salt fries* 20

CHARGRILLED CHIMICHURRI HALF CHICKEN *rocket, rosemary sea salt fries, chimichurri sauce* 19

SAUCES *Miso butter, Chimichurri, Béarnaise* +2.5 *Peppercorn* +3
ADD *Miso Garlic Butter Prawns* 4

HACHÉ BURGERS

STEAK CHEESEBURGER *mature West Country Cheddar or Roquefort* 14

STEAK CANADIEN *mature West Country Cheddar, maple bacon jam, smoked bacon* 15.5

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* 15

BEYOND CHEESE *vg Violife mild cheddar* 14
ADD *THIS™ Isn't vegan bacon* *vg* +2

SECRET GARDEN *vg panko crusted portobello mushroom, spicy peanut sauce, kale, avocado, sesame seeds* 14

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

SPIRITS Double up to 50ml +3.5


GIN Tanqueray 5 / Bombay Bramble, Bombay Citrus Pressé, Hendrick's, Citadelle Jardin d'Ete 6

VODKA 42 Below 5 / Reyka, Grey Goose 6

RUM Plantation 3 stars, Cut spiced 5 / Plantation Original Dark 6

WHISKY Johnnie Walker Black Label scotch 5 / Monkey shoulder, Jack Daniels, Jameson Irish whiskey, Glenfiddich 12Yr single malt, Bulleit Bourbon 6

TEQUILA Cazcabel blanco, Cazcabel coffee 5 / Patron Resposado 6

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

ROSÉ 175ml / 500ml Carafe / 750ml

COTES DU PROVENCE ROSÉ, CHATEAU DU ROUET
Provence, France 13% 10.5 / 30 / 39

PINOT GRIGIO ROSATO, PONTE PIETRA
Veneto, Italy 12% 7.25 / 21 / 30

MIRAVAL, COTES DU PROVENCE ROSÉ
Provence, France 13% 65

MIRAVAL, COTES DU PROVENCE ROSÉ MAGNUM
Provence, France 13% 120

RED

175ml / 500ml Carafe / 750ml

PONTE PIETRA ROSSO
Veneto, Italy 12% 6.5 / 18 / 27
Blackberry and cherry blossom

175ml / 500ml Carafe / 750ml

MERLOT / GRENACHE, LES VIGNES DE L'EGLISE
Languedoc, France 13.5% 7.5 / 22 / 29
Vibrant, plummy and easy drinking

MONTEPULCIANO D'ABRUZZO, IL FAGGIO
Italy 13% 8.25 / 23 / 32
Dark plums and mocha

MALBEC CLASICO, KAIKEN
Mendoza, Argentina 14% 9 / 26 / 36
Medium bodied, well balanced

COTES DU RHONE, LES TERRES DU ROY
Rhône, France 14.5% 38
Easy drinking, full bodied

PINOT NOIR, MAS LA CHEVALIÈRE
Languedoc, France 12.5% 10 / 28.5 / 40
Ripe cherry and strawberry

RIOJA CRIANZA, EL COTO
Spain 13.5% 10.5 / 30 / 42
Red fruits, spices, vanilla

DOURO TINTO 'VINHA GRANDE'
Casa Ferreirinha, Douro, Portugal 14.5% 45
Full bodied blackberries

VALPOLICELLA, ALLEGRINI
Veneto, Italy 13% 50
Silky and smooth

CROZES-HERMITAGE, MAISON LES ALEXANDRINS
Rhône, France 13% 56
Fresh peppery black fruit

ST EMILION GRAND CRU, CHATEAU TOUR DE CAPET
Bordeaux, France 14% 65
Complex, fruity and intense

125ml glass also available

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 E D JUICES

BERRY BOOST
Strawberry, apple, lemon, mint 5.5

SWEET CITRUS
Orange, lemon, tangerine, grapefruit, turmeric, cayenne 5.5

CLEAN CARROT
Carrot, orange, apple, ginger 5.5

PURE APPLE · PURE ORANGE
100% Cold pressed juice 5

KINGSDOWN WATER STILL · SPARKLING
750ml 5.5

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