



HACHÉ

BRASSERIE



SPRING SPRITZES all at 10

ST GERMAIN SPRITZ
St Germain, Prosecco,
Fever Tree soda, lemon zest

ROSÉ SPRITZ
St Germain, rosé wine,
Fever Tree soda, grapefruit

FRENCH CONNECTION
St Germain, Fever Tree cucumber tonic,
Prosecco, Lime, cucumber, mint

PALOMA IN PARIS
St Germain, Cazcabel tequila,
Fever Tree grapefruit soda, salt rim

SNACKS

- GIARAFFA OLIVES *vg fat green Sicilian 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

STARTERS + SHARING

- CHARGRILLED HALLOUMI *v Cavolo Nero, chimichurri* 8
- TUSCAN FRIED CHICKEN *rosemary, chive aioli* 8.5
- BUFFALO CAULIFLOWER *vg 7.5 ADD roquefort dip* 2
- SALT & PEPPER CRISPY SQUID *lime, chilli, spring onion, sriracha aioli* 9
- CHARGRILLED MISO BUTTER PRAWNS *toasted garlic focaccia* 9
- BURRATA *n spring peas, fresh pesto, lemon* 10
- SMOKED SALMON CARPACCIO *grated red onion, capers, lemon, black pepper, chive aioli* 13
- HACHE SHARING BOARD *olives, focaccia, burrata, confit garlic, roast cherry tomatoes, padron peppers* 14

EGGS served until 4pm

SPRITZ SHARER (serves 4) 35
A large carafe of St Germain Spritz to serve and share at the table

SMASHED AVOCADO *vg chive oil, pea shoots, sourdough toast* 9
ADD poached Clarence Court eggs or bacon 2

TRUFFLE PANKO MUSHROOM BENEDICT *v* 13

EGGS ROYALE *smoked salmon, hollandaise* 13.5

AVOCADO & BACON BENEDICT 13

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

LARGE PLATES

FLAT IRON CHICKEN *n focaccia croutons, cherry tomatoes, pea shoots, pesto* 17

GRILLED SALMON FRITES *bearnaise, pea shoots* 19

AVOCADO CLUB SALAD *v omega seeds, avocado, roast cherry tomatoes, red onions, radish, cucumber, focaccia croutons, citrus vinaigrette* 12 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

HACHE BURGERS

STEAK CHEESEBURGER *mature West Country Cheddar or Roquefort* 13.5

STEAK CANADIEN *mature West Country Cheddar, maple bacon jam, smoked bacon* 14.5

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* 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, truffle dust* +2 *Haché steak patty* +4

PASTA

SPICY SAUSAGE RIGATONI *spicy sausage ragu, burrata* 19

WILD MUSHROOM SPAGHETONNE *v sautéed asparagus, white wine* 17

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

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

'PARMESAN WHEEL' CACIO E PEPE *Spaghettonne, served table side* 18

STEAK FRITES

RIB EYE *8oz with rosemary sea salt fries* 25

FLAT IRON *8oz with rosemary sea salt fries* 20

SAUCES *Miso butter, Peppercorn, Chimichurri* +2.5

ADD *Miso Butter Prawns* 4

SIDES

ROSEMARY SEA SALT FRITES *vg* 4.75

ASPEN FRITES *parmesan, truffle dust, aioli* 8.5

SWEET POTATO FRITES *vg* 5.75

SPRING PEAS *n pine nuts, fresh pesto* 5.5

BABY LEAF SALAD *vg* 5.5

WILD RICE *vg* 4.75

CHARGRILLED ASPARAGUS *pecans, parmesan* *n, v* 7

SAUTÉED FRENCH BEANS *chilli, lemon zest* *v* 5.5

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

v vegetarian · *vg* vegan · *n* nuts

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

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 0% 330ml

ORCHARD PIG REVELLER CIDER 6.75

England 500ml 4.5%

KOPPARBERG STRAWBERRY + LIME CIDER 6.75

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 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

CANO WATER

Environmentally friendly and fully recyclable

Still / Sparkling 3.5

 |  |  |  4

WINE

FIZZ 125ml / 750ml

CA' DI ALTE PROSECCO 'EXTRA DRY'

Veneto, Italy 11.5% 7 / 36

RATHFINNY CLASSIC CUVÉE BRUT

Sussex, England 12% 10 / 55

PIPER-HEIDSIECK CUVÉE BRUT

Champagne, France 12% 65

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

PONTE PIETRA BIANCO

Veneto, Italy 12% 6.5 / 17

Zesty citrus fruit

175ml / 500ml Carafe / 750ml

VIIGNIER, BARON DE BADASSIERE

Languedoc, France 14% 8 / 22.5 / 32

Unoaked juicy

PIQUEPOUL, RICHEMER 2021

IGP Cotes de Thau, France 13.5% 8.75 / 24 / 35

Citrus and mineral

PONTE DEL DIAVOLO PINOT GRIGIO

Friuli-Venezia Giulia, Italy 12.5% 9 / 26 / 36

Pear and almond

HOLDAWAY ESTATE SAUVIGNON BLANC 2021

Marlborough, New Zealand 13% 10 / 28.5 / 40

Gooseberry, passionfruit

TERRE ANTICHE GAVI DI GAVI

Piemonte, Italy 13% 10.50 / 30 / 42

Elegant with a mineral finish

RIESLING RESERVE, CAVE DE HUNAWIHR

Alsace, France 12.5% 11 / 32 / 44

Dry and citrus

LES VIGNES DE L'EGLISE VERMENTINO

Languedoc, France 12.5% 28

Clean, bright and aromatic

MACON VILLAGES 'TERROIR DE NANCELLES'

Jean-Christophe Perraud 13% 46

Vibrant and refreshing

POUILLY FUME, DOMAINE

Loire, France 13.5% 54

Bright expressive peach

CHABLIS, DOMAINE PERCHAUD

Burgundy, France 12.5% 60

Intense aromatic and vivacious

SPIRITS Double up to 50ml +3

GIN Tanqueray 4 / Bombay Bramble, Bombay Citrus Pressé, Hendrick's, Citadelle Jardin d'Ete 5

TONIC Fever-Tree Indian, Refreshingly Light, Cucumber, Elderflower, Mediterranean 3

VODKA 42 Below 4 / Reyka, Grey Goose 5

RUM Plantation 3 stars, Cut spiced 4 / Plantation Original Dark 5

WHISKY Johnnie Walker Black Label scotch 4 / Monkey shoulder, Jack Daniels

Jameson Irish whiskey, Glenfiddich 12 Yr single malt, Bulleit Bourbon 5

TEQUILA Cazcabel blanco, Cazcabel coffee 4 / Patron Resposado 5



FEVER-TREE Indian Tonic, Refreshingly Light Tonic, Soda Water, Lemonade and Ginger Ale 3.5

ROSÉ 175ml / 500ml Carafe / 750ml

CHÂTEAU DU ROUËT CÔTES DE PROVENCE ROSÉ

Provence, France 12.5% 10.5 / 30 / 39

PONTE PIETRA PINOT GRIGIO ROSATO

Veneto, Italy 12% 7.25 / 21 / 29

MIRAVAL, COTES DU PROVENCE ROSE

Provence, France 13% 65

MAGNUM MIRAVAL, COTES DU PROVENCE ROSE

Provence, France 13% 120

RED

175ml / 500ml Carafe

PONTE PIETRA ROSSO

Veneto, Italy 12% 6.5 / 17

Blackberry and cherry blossom

175ml / 500ml Carafe / 750ml

LES VIGNES DE L'EGLISE MERLOT / GRENACHE

Languedoc, France 13% 7 / 20 / 28

Vibrant, plummy and easy drinking

KAIKEN MALBEC CLASICO

Mendoza, Argentina 14% 9 / 26 / 36

Medium bodied, well balanced

IL FAGGIO MONTEPULCIANO D'ABRUZZO

Italy 13% 8 / 22.5 / 32

Dark plums and mocha

CARMENERE, CHATEAU LOS BOLDOS

Cachapual, Chile 13.5% 8.5 / 23.5 / 34

Fruity and sweet tannins

MAS LA CHEVALIÈRE PINOT NOIR

Languedoc, France 12.5% 10 / 28.5 / 40

Ripe cherry and strawberry

BODEGAS RIOJA CRIANZA

Spain 13.5% 10.5 / 30 / 42

Red fruits, spices, vanilla

VINHA GRANDE DOURO TINTO

Douro, Portugal 14.5% 11.25 / 32 / 45

Full bodied blackberries

VALPOLICELLA, ALLEGRINI

Veneto, Italy 13% 48

Silky and smooth

CROZES-HERMITAGE, MAISON LES ALEXANDRINS

Rhone, 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

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