



# HACHÉ

BRASSERIE



## FOR THE TABLE

### PISTOU OLIVES *vg*

*Provençal garlic and basil green olives* 4.5

### SALLY CLARKE FOCACCIA *vg*

*confit garlic* 4.75

### PADRON PEPPERS *vg*

*maldon sea salt, lime* 7

## STARTERS+ SHARING

**CROQUE MONSIEUR ARANCINI** *parma ham, truffle dust, aioli* 8.5

**CHARGRILLED HALLOUMI** *v Cavolo Nero, chimichurri* 8.5

**SPRING PEA & HAZELNUT SOUP** *v English peas, pea shoots, grilled Sally Clarke focaccia, toasted hazelnuts* 8

**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* 9.5

### CHARGRILLED MISO BUTTER PRAWNS

*Chilli, focaccia toast* 10

**TOMATO & BLACK OLIVE BURRATA** *v heritage tomatoes, Kalamata olive, red pesto* 12

**HACHE SHARING BOARD** *v olives, focaccia, burrata, confit garlic, roast cherry tomatoes, padron peppers* 16

## FOCCACCIA SANDWICHES *Served until 4pm.*

*All served with rosemary sea salt fries*

### LEMON SOLE GOUJONS

*tartare sauce, pink pickled onions, hispi slaw* 19

### AVOCADO & CHARGRILLED HALLOUMI *v*

*tomato, aioli, chimichurri* 18

### HOT TUSCAN FRIED CHICKEN

*hispi slaw, hot cayenne mayo, tomato* 18

## GRILLS

**FLAT IRON STEAK** *8oz pea shoots, rosemary sea salt fries* 22

**RIB EYE STEAK** *8oz chargrilled gem lettuce, ranch dressing, crispy onions, rosemary sea salt fries* 29

**FLAT IRON CHICKEN** *rocket, rosemary sea salt fries, chimichurri* 20

**GRILLED SALMON** *bearnaise, tendstem broccoli* 20

**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* 15

**STEAK CANADIEN** *mature West Country Cheddar, maple bacon jam, smoked bacon* 15.75

**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* 15.5

**BEYOND 'CHEESE'** *vg Beyond burger, Rubies in the Rubble mustard mayo, 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

## PASTA & SALAD

**SPICY SAUSAGE RIGATONI** *spicy sausage ragu, burrata* 19

**GIANT TRUFFLE & PECORINO RAVIOLI** *v wild mushrooms, hazelnuts, fried sage, shaved black truffle* 22

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

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

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

**HISPI CABBAGE CAESAR** *avocado, toasted pecans and focaccia croutons* 15

**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 *Salmon Fillet* +7

## SIDES

**ROSEMARY SEA SALT FRIES** *vg* 4.75

**SWEET POTATO FRIES** *vg* 6

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

**ASPEN FRIES** *parmesan, truffle dust, aioli* 8.5

**CHARGRILLED TENDER STEM BROCCOLI** *chilli, almonds* 6.5

**FRENCH BEANS** *lemon zest olive oil chili* 6.5

**BABY LEAF SALAD** *vg* 5.5

**HERITAGE TOMATO SALAD** *v* 7.5 *Kalamata olives, chive oil*

*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 13.5% 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

**VIIGNIER, 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** Bombay Sapphire 5 / Bombay Bramble, Bombay Citrus Pressé, Bombay Sapphire Premier Cru, Citadelle Jardin d'Ete 6

**VODKA** 42 Below 5 / Grey Goose 6

**RUM** Duppy Share White Rum, Cut spiced 5 / Duppy Share Aged, Cut Overproof 6

**WHISKY** Johnnie Walker Black Label scotch 5 / Jack Daniels, Woodfords Reserve, Jameson Irish whiskey, Glenfiddich 12 Yr single malt 6

**TEQUILA** Cazcabel blanco 5 / Cazcabel 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

## DRAUGHT BEER

**STELLA UNFILTERED LAGER** Belgium 5%  
Half pint 4.25 / Pint 7.5

**CAMDEN PALE ALE** London 4%  
Half pint 4 / Pint 7.25

## BOTTLED BEER & CIDER

**CAMDEN HELLS LAGER** London 330ml 4.6% 5.5

**LEFFE BLONDE** Belgium 330ml 6.6% 5.75

**BREW DOG NANNY STATE** Scotland 330ml .5% 5

**CORONA ZERO** Mexico 330ml 0% 4.75

**KOPPARBERG STRAWBERRY + LIME CIDER**  
Sweden 500ml 4% 7.5

## VINTAGE LEMONADES

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

## 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 5.5

**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

 |  |  Icon 330ml 4.25



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