

HOUSE COCKTAILS

Kick off your Haché experience with our favourite serves

PORNSTAR ROYALE 11

The illicit lovechild of the Kir Royale and Pornstar Martini.
Grey Goose vanilla vodka and passion fruit martini, with a Kir Royale shooter

CRÈME BRÛLÉE
ESPRESSO MARTINI 10.5

Our indulgent take on the classic.
Grey Goose vanilla vodka, Borghetti coffee liqueur, fresh espresso, fleur de sel, crème brûlée syrup

BASIC PEACH 10

An effervescent blend of all your favourite orchard fruit.
Pere Magloire apple brandy, Rin Quin Quin peach wine, lemon and peach & jasmine soda

CHERRY BOMB SPRITZ 10

Our signature spritz – the perfect, light session starter.
Bonanto cherry aperitif, vanilla, cherry, Prosecco

SNACKS + SHARING

GIARAFFA OLIVES *vg*

Fat green olives from Sicily 4

TOASTED ZA'ATAR FLATBREAD *v*

Creamy sesame, turmeric and tahini dip 6

CROQUE MONSIEUR ARANCINI

Fried rice balls stuffed with gruyere, cured ham and bechamel, with aioli 7

GREEN GODDESS 'NACHOS' *v*

Chopped green veg tossed in a creamy pine nut Green Goddess dressing, with burrata, sliced avocado and corn tortilla chips 10

CHARGRILLED HALLOUMI *v*

Mojo verde, charred guindilla chilli peppers 7.5

CREOLE CHICKEN WINGS

Hot cayenne sauce, Roquefort dip 7.75

SPICY BUFFALO CAULIFLOWER *vg*Hot cayenne sauce, treacle glaze 7
Add Roquefort Dip 1.5

GRILLED GOAT'S CHEESE TOASTS

Crispy kale and hot honey 6.5

CHARGRILLED GARLIC MISO BUTTER PRAWNS

Toasted ciabatta crouton 8.5

LEFT BANK BURGERS

Chicken + Plant Based

Our Burger Buns: Hand shaped artisan ciabatta, brioche bun or go 'bunless' with a fresh baby leaf salad

THIS ISN'T CANADIEN *vg*

Beyond Meat vegan patty, plant based THIS™ Isn't bacon, Violife Cheddar, Rubies in the Rubble mustard mayo, tomato, rocket, red onion 14

BEYOND 'CHEESE' *vg*

Beyond Meat vegan patty, Rubies in the Rubble mustard mayo, tomato, rocket, red onion, Violife Cheddar 12.5

BEYOND LE FUMÉ *vg*

Beyond Meat vegan patty, grilled aubergine, smoky semi dried tomatoes, Violife Cheddar, zucchini straws, Rubies in the Rubble mustard mayo, tomato, onion and rocket. Presented in a smoke-filled dome 16

HOT CAULIFLOWER CHEESE BURGER *v*

Crispy cauliflower tossed in hot cayenne sauce, melted cheese sauce, mustard mayo, beef tomato, onion, rocket, pickled guindilla chilli pepper 13

SECRET GARDEN *vg*

Panko crusted portobello mushroom, spicy peanut sauce, crisp cavolo nero, avocado, sesame seeds 13.5

CHICKEN MALIBU

Chicken breast, melted mature Cheddar cheese, smoked bacon, avocado, mustard mayo, baby gem, beef tomato, red onion 14

ADD

Mature cheddar, caramelised onions, gherkins +1.5
Roquefort, smoked bacon, avocado, halloumi, panko portobello mushroom, fried Clarence Court egg +2

DIPS

Roasted Garlic Aioli *vg* • Truffle Aioli 2
Sauce Américaine • Roquefort • Sriracha 1.5

RIGHT BANK BURGERS

6oz 'hachéd' Steak Burgers
served medium unless requested otherwise.

STEAK CANADIEN

Melted mature West Country Cheddar, maple bacon jam, smoked bacon, mustard mayo, beef tomato, red onion, rocket 13.5

STEAK CHEESEBURGER

Melted mature West Country Cheddar or Roquefort, mustard mayo, beef tomato, red onion, rocket 12

STEAK LE FUMÉ

Caramelised onions, smoked bacon, Gruyère cheese, slaw, Bloody Marie ketchup. Presented in a smoke-filled dome 16

STEAK NATUREL

Mustard mayo, beef tomato, red onion, rocket 10.5

STEAK TRUFFLE

Truffle aioli, caramelised onions, Gruyère cheese, truffle shavings 14

STEAK BAJA

Salsa rojo, red onion, Monterey Jack, avocado tossed in red tabasco hot sauce, coriander, pickled guindilla chilli, gherkins 14

Add an extra Haché steak burger to any of the above 4

THE BIG H 16

Double patty, triple bun, Red Leicester cheese, shredded lettuce, diced onion, sliced gherkin and Haché's secret burger sauce

ALL DAY BRUNCH (Served until 4pm)

HACHÉ FULL ENGLISH

Scrambled, fried or poached Clarence Court eggs, smoked bacon, grilled Cumberland sausage, wild mushrooms, grilled tomatoes, Bloody Marie ketchup, sourdough or gluten free toast 13.5

SMASHED AVOCADO *vg*Chive oil, pea shoots, sourdough or gluten free toast 8.5
Poached Clarence Court eggs · Bacon · Halloumi +2

JON'S BREAKFAST BURGER

6oz hachéd steak burger, smashed hash brown, wild mushrooms, bacon, Bloody Marie Ketchup, Clarence Court Fried Egg. Created for Jon Webster for the Today's Special Auction 14

£1 goes to the Only a Pavement Away charity

SMOKED SALMON, SCRAMBLED EGGS

Deep yellow Clarence Court scrambled eggs, Hollandaise, sourdough or gluten free toast 13.5
Avocado · Halloumi +2

GRILLS + SALAD

FLAT IRON STEAK FRITES

Pea shoots, rosemary sea salt fries, wild mushroom and thyme cream sauce 19.5

GOCHUJANG MISO MARINATED

FLAT IRON CHICKEN Ponzu slaw 16

CHICKEN AVOCADO SALAD

Chopped chicken, omega seeds, avocado, cherry tomato, red onions, radish, cucumber, mixed leaves and toasted torn bread croutons, tossed in citrus vinaigrette 15

GREEN BOWL *v*

Avocado, halloumi, mojo verde, chive oil, wild rice, cavolo nero, omega seeds, red chilli, coriander, Clarence Court poached egg 14

PISTACHIO AND TUNA STEAK NIÇOISE *nuts*Seared tuna steak in a crisp pistachio crumb, avocado, chargrilled asparagus, cherry tomatoes, black olives, leaves, citrus vinaigrette 19
Poached Clarence Court Egg +2

SWEETS

BANOFÉ POT *v*

Banana, biscuit, caramel, cream, hazelnuts and chocolate sauce.

Our legendary homemade dessert 6.5

Grab a whole pie to take away for £35 - just ask

SMORES IN A JAR *v*

Biscuit, marshmallow fluff, chocolate, torched mini marshmallows 7

BASQUE 'BURNT' CHEESECAKE *v*

Rhubarb compote 7

HACKNEY GELATO DARK CHOCOLATE

SORBET *vg*

Sea salt, extra virgin oil 5.5

CHURROS CON CHOCOLATE *v*

Cinnamon and sugar dusted churros with extra thick, Spanish style hot chocolate for dipping 6.5

STUFFED BRIOCHE

ICE CREAM SANDWICHES 6

Mini Sally Clarke brioche buns stuffed with Hackney Gelato Ice Cream

Double Chocolate Nutella *v*

with Hackney Gelato Chocolate Sorbet, Nutella and crushed hazelnuts

PB&J *v*

with Hackney Gelato Raspberry Sorbet and crunchy peanut butter

SIDES

ASPEN FRITES Parmesan, black truffle 7.5

ROSEMARY SEA SALT FRITES *vg* Triple cooked 4.5SWEET POTATO FRITES Triple cooked *vg* 5.5KALE + AVOCADO SALAD *vg*

Lemon vinaigrette 5.5

BABY LEAF SALAD *vg*

Pea shoots, baby gem, cherry tomatoes, red onions, citrus vinaigrette 5

PONZU SLAW

Shredded cabbage, fennel, carrot and snowpeas tossed in a Japanese citrus soy dressing 5

GREEN GODDESS SALAD *vg*

Small chopped salad, tossed in a dairy-free creamy pine nut dressing 6

v vegetarian • *vg* vegan

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

MILKSHAKES

Taking inspiration from the renowned French sweet tooth, these milkshakes can be enjoyed alongside a burger, or saved for pudding.

NUTELLA 5.5

Garnished with crushed hazelnuts
With Cut Spiced rum 9.5

BLUEBERRY MACARON 5.5

Garnished with a macaron
With Ferrand Ambre cognac 9.5

CRÈME BRÛLÉE 5.5

Garnished with a caramel brittle
With Grey Goose vanilla vodka 9.5

MALTED CHOCOLATE BISCOFF vg 6

Hackney Gelato Dark Chocolate Sorbet, oat milk,
Biscoff spread, Biscoff biscuit crumb
With Bulleit bourbon 9.5

BEER + CIDER

CAMDEN HELLS (DRAUGHT)

Camden, London 4.6% Clean, crisp and dry
1/2 pint 4 pint 6.75

CAMDEN PALE ALE (DRAUGHT)

Camden, London 4% Clean, dry and fruity 1/2 pint 4 pint 6.75
Sadly, not yet available in every Haché...please ask

GOOSE ISLAND IPA

Chicago, USA 355ml 5.9% Hoppy, bold & smooth 5.5

HOEGARDEN WIT

Hoegarden, Belgium 330ml 4.9%
Unfiltered, citrus & spice 5.25

CAMDEN PALE ALE

Camden, London 330ml 4% Hoppy, fruity, dry 5

BREW DOG NANNY STATE

Aberdeen, Scotland 330ml 0.50% Orange, mango & malty 5

LUCKY SAINT UNFILTERED LAGER

Bavaria, Germany 330ml 0.50% Smooth, citrus hop finish 5

ORCHARD PIG REVELLER CIDER

Somerset, England 500ml 4.5%
Crisp, tangy & refreshing 6.75

KOPPARBERG STRAWBERRY + LIME CIDER

Kopparberg Sweden 500ml 4%
Fresh strawberry & cool lime 6.75

SOFTS + PRISSES JUICES

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

KINGSDOWN WATER STILL · SPARKLING

750ml 5

LIFE WATER CAN

UK's first Zero Plastic Solution to water on the go
Still / Sparkling 3.5

 |  |  |  3.75



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

HACHÉ EXPERIENCES

WEEKEND BOTTOMLESS BRUNCH

THE BOOZY 25pp

Add unlimited Prosecco to your brunch

THE SPRITZ KIT 35

Serves 2-3 people

THE NON-BOOZY 15pp

Add unlimited Vintage Lemonades to your brunch

GIN WEDNESDAYS enjoy 1 and a half hours of unlimited gin and Fever-Tree Tonic + any burger for £35

Every Wednesday

WINE

FIZZ 125ml / 750ml

CA' DI ALTE PROSECCO 'EXTRA DRY'

Veneto, Italy 11.5% 6 / 35
Fresh, fruity and elegant

RATHFINNY CLASSIC CUVÉE BRUT

Sussex, England 12% 55
Crisp red apple characters with a rich creamy texture

PIPER-HEIDSIECK CUVÉE BRUT

Champagne, France 12% 65
Marilyn Monroe's favourite champagne

WHITE

At Haché we are committed to reducing our carbon footprint, and promoting more efficient recycling through 'bag in a box' wine. These high end wines taste exactly the same as they would coming from a bottle, but their alternative packaging makes them as good for the planet as they are for drinking. We are delighted to be working with Liberty Wines, who are a carbon neutral business.

175ml / 500ml Carafe

PONTE PIETRA BIANCO

Veneto, Italy 12% 5.75 / 15.75
Zesty citrus fruit with a hint of almond

175ml / 500ml Carafe / 750ml

PONTE DEL DIAVOLO PINOT GRIGIO

Friuli-Venezia Giulia, Italy 12.5% 8.5 / 25 / 35
Elegant, aromatic and lively with pear and almond notes

RIBBONWOOD SAUVIGNON BLANC

Marlborough, New Zealand 13% 9.5 / 27 / 38
Gooseberry, passionfruit with aromas of freshly cut grass

BARON DE BADASSIÈRE PICPOUL DE PINET

Languedoc, France 13.5% 8 / 23 / 32
Fresh and crisp with citrus and mineral characters

DOMAINE PERRAUD ST VERAN

Burgundy, France 13% 12 / 34 / 48
A very classy fuller bodied Chardonnay

LES VIGNES DE L'EGLISE VERMENTINO

Languedoc, France 12.5% 6.5 / 19 / 25
Clean, bright and aromatic

MONROUBY CHARDONNAY

Languedoc, France 14% 7 / 20.5 / 28
Unoaked, notes of peach and melon. Juicy.

TERRE ANTICHE GAVI DI GAVI

Piemonte, Italy 13% 10 / 29 / 40
Elegant and graceful with a lovely mineral finish

BODEGAS GALLEGAS

'SILANDEIRO' ALBARIÑO
Rías Baixas, Spain 12.5% 11 / 31 / 44
Medium bodied with juicy stone fruits

125ml glass also available

SPIRITS Double up to 50ml +3

GIN Tanqueray 4 / Tanqueray Blackcurrant Royale, Tanqueray 10, Hendrick's, Gin Mare, Citadelle Jardin d'Ete, Silent Pool 5

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

VODKA Ketel One 4 / Reyka, Grey Goose, Grey Goose Vanilla 5

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

WHISKY Johnnie Walker Black Label scotch 4 / Jameson Irish whiskey, Glenfiddich 12 Yr single malt, Singleton scotch, Bulleit Bourbon 5

TEQUILA Cazcabel blanco, Cazcabel coffee 4

DIGESTIF Kahlua, Baileys, Luxardo Amaretto, Luxardo Limoncello, Luxardo Sambucca 4 / Ferrand Ambre cognac 5

COFFEE + TEA



Roasted in small batches, hand crafted in East London. Honey, chestnut & toasty, caramel, spice smoke
Full, skimmed, oat or almond milk

TURMERIC OR BEETROOT COCONUT LATTE 3.5

ESPRESSO · MACCHIATO 2.5 DOUBLE +1

CAPPUCCINO · FLAT WHITE · AMERICANO

LATTE 3.5

ICED COFFEE with vanilla ice cream 5

ROSÉ 175ml / 500ml Carafe / 750ml

PONTE PIETRA PINOT GRIGIO ROSATO

Veneto, Italy 12% 7 / 20.5
Salmon pink colour, fresh and crisp

CHÂTEAU DU ROUËT

CÔTES DE PROVENCE ROSÉ
Provence, France 12.5% 9.5 / 27 / 38
Classic pale and dry Provence rosé

RED

175ml / 500ml Carafe

PONTE PIETRA ROSSO

Veneto, Italy 12% 5.75 / 15.75
Zesty citrus fruit with a hint of almond

175ml / 500ml Carafe / 750ml

KAIKEN MALBEC CLASICO

Mendoza, Argentina 14% 8.25 / 24.5 / 34
Medium bodied, well balanced with soft tannins

CHÂTEAU DES ANTONINS

BORDEAUX SUPÉRIEUR
France 13% 9.5 / 27 / 38
Plum, blackcurrant, and cherry

EL COTO RIOJA CRIANZA

Spain 13.5% 9 / 26 / 36
Red fruits, spices, vanilla and toasty notes

IL FAGGIO MONTEPULCIANO D'ABRUZZO

Italy 13% 7 / 20.5 / 28
Fruity, dark plums and a hint of mocha

PETER LEHMANN 'THE BAROSSAN' SHIRAZ

Barossa Valley, Australia 14.5% 12 / 34 / 48
Rich, full bodied and beautifully smooth

LES VIGNES DE L'EGLISE MERLOT / GRENACHE

Languedoc, France 13% 6.5 / 19 / 25
Vibrant, plummy and easy drinking

MAS LA CHEVALIÈRE PINOT NOIR

Languedoc, France 12.5% 10 / 29 / 40
Smooth and supple with ripe cherry and
strawberry flavours

FAMILLE PERRIN 'NATURE' ORGANIC

COTES DU RHONE
Rhône, France 14.5% 11 / 31 / 44
Blackcurrant fruit coupled with spicy, peppery notes

LIQUEUR COFFEES FRENCH · IRISH 6

POT OF TEA

Organic, fairtrade, London tea
English Breakfast, Green, Earl Grey,
Fresh Mint, Rooibos Chamomile 3.5

HOT CHOCOLATE Whipped cream 4