



While You Wait

Gordal Olives - Burnt lime & rosemary (pb) £4

Parker House Rolls - Orange sea salt & jalapeño butter £6

Small Plates

Merguez Scotch Egg - Fermented chilli mayo £8

Pig's Head Croquettes - Mustard aioli £8

Fire-Roasted Bone Marrow - Grilled bread, parsley & lemon £9

Charred Smoked Mackerel - Basil & apple £9

Blistered Padrón Peppers - Smoked chilli salt (pb) £7

Sweetcorn Fritter - Jalapeño & garlic mayo £7

Fire & Grill

BRIX Board (for 2 or 4) - 500g beef short rib, bavette, merguez, charred Padrón peppers, chimichurri, dry-aged cheeseburger & bone marrow £70 / 120

Bavette Steak - Black garlic butter £21

Ribeye Steak

300g £26

600g Sharer £48

BRIX Burger - Dry-aged beef patty, smoked cheddar, burnt onions, house pickles & chilli mayo £16

Add fries £4

8-Hour Braised Short Rib - Beef jus £26

Charred Monkfish Tail - 'Nduja butter £25

Flame Roasted Aubergine - Confit tomatoes (pb) £14

Sides

Fries - Smoked salt (pb) £5

Grilled Hispi Cabbage - Garlic, chilli & romesco £6

Tenderstem Broccoli - Crushed hazelnuts £6

Sweet Stuff

Burnt Cheesecake - Sour cherry £8

Charred Peaches - Lime zest & coconut yoghurt (pb) £8

Sticky Toffee Pudding - Vanilla ice-cream £8