

## OPENING HOURS

Monday to Sunday  
07:00 — 23:00

Follow us on @brushhoxton

# THE BRUSH

GRAND CAFÉ

## COUNTER

Enjoy tea, coffee & something from the Counter  
everyday from 15:30 — 17:30 for £6.

Ask a member of our team for more details

### COMBO

SERVED BETWEEN 12.00 — 16.30

CHOOSE YOUR SOUP & SANDWICH FOR £12

French Onion Soup, Gruyère, Croûton  
San Marzano Tomato Soup (vg)

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Half Croque Monsieur (Add Egg £2)

Half Salt Beef Sandwich

Avocado Toast, Chilli, Lime (v)  
(Add Egg £2)

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### NIBBLES

Crudites, Blue Cheese Dip (v) ..... 7  
Ibérico Lomito ..... 7  
Baked Bread Basket, Sea Salt Butter (v) ..... 4  
Green Nocellara Olives (vg) ..... 3  
Padrón Peppers, Lime (vg) ..... 6

### TO START

Beef Tartare, Confit Egg, Sourdough ..... 14  
Burrata, Heritage Tomato, Basil Oil (v) ..... 12  
Prawn Cocktail, Avocado, Marie Rose ..... 12  
French Onion Soup, Gruyère, Croûte ..... 9  
Goldstein Salmon, Rye Bread, Lemon ..... 12

### FLATBREADS

Heritage Tomatoes, Basil, Coconut  
Cheese (vg) ..... 12  
'Nduja, Mozzarella, Basil ..... 12  
Anchovies, Olives, Asparagus, Bottarga ..... 12

Grilled Aubergine, Ricotta, Pine Nuts (v) ..... 12  
Gruyère, Bacon, Caramelised Onions ..... 12  
Cultivated Mushrooms, Parmesan, Truffle ..... 12

### SALADS

Kale (vg) ..... 15  
*Cashews, Avocado, Squash*  
Beets (v) ..... 16  
*Grains, Corn, Goat's Curd, Feta*  
Chicken Caesar ..... 18  
*Bibb Leaves, Parmesan, Croutons*  
Chopped (v) ..... 15  
*Tofu, Pickles, Potatoes, Egg, Watercress, Broccoli, Bois Boudran Dressing*  
Tuna Niçoise ..... 19  
*Bonito Tuna, Baby Gem, Boiled Egg, Anchovies*

### MAINS

Veal & 'Nduja Meatballs, Roast Potatoes, Parmesan ..... 17  
Pan-Seared Salmon, Braised Chicory ..... 22  
Wiener Schnitzel, Cucumber & Dill Salad, Parsley Potatoes ..... 18/29  
Aubergine Schnitzel, Tomato Salad (vg) ..... 16  
Orecchiette, Basil, Pine Nuts, Garlic Oil (v) ..... 12/18  
Moules-Frites, Chilli & Lemon Thyme ..... 18  
Bavette Steak, Parsley Frites ..... 19

### JOSPER GRILL

Roast Chicken (Half or Whole) ..... 20/39.5  
*Garlic & Red Onion Jus*  
Charred Hispi Cabbage (vg) ..... 16  
*Pickled Shallots, Almonds, Oat Jalapeño Mayo*  
250g Charolais Rib-Eye ..... 32  
*Green Peppercorn Sauce, Braised Shallot, Watercress*  
The Brush Burger ..... 18  
*Bacon, Cheddar Cheese, Bone Marrow Relish, Frites*  
Grilled Monkfish Chop ..... 28  
*Clam Velouté*

### SIDES

Mac & Cheese (v) ..... 5  
Frites (vg) ..... 5  
Sprouting Broccoli, Chilli, Almonds (vg) ..... 5  
French Beans, Garlic (vg) ..... 5  
Endives, Walnuts, Apple (v) ..... 5  
Mesclun Leaves, Vinaigrette (vg) ..... 5  
Carrots, Burnt Butter, Sage (v) ..... 5

### TO FINISH

Choux, Mango, Basil (v) ..... 7  
Vanilla Crème Brûlée (v) ..... 7  
Basque Cheesecake, Strawberry Compote (v) ..... 7  
Raspberry Mille-Feuille, Diplomat Cream (v) ..... 7  
Isle of Wight Blue Cheese (v) ..... 12

### FROM THE COUNTER

Chocolate Cake ..... 6.5  
Eclairè ..... 6.5  
Blueberry Amandine ..... 6.5  
Apple Tarte ..... 6.5  
Madeleines ..... 6.5

Please advise your server if you have any allergies or dietary requirements, traces of allergens used in our kitchen may be present.  
Wines are available in 125ml & spirits in 25ml. A discretionary 12.5% service charge will be added to your bill. VAT quoted at the current rate.  
Please scan the QR code for kcal information.



## COCKTAILS

50 Shades of Champagne <i>Absolut Vodka, Champagne Cordial, Cointreau, Champagne &amp; Champagne Air</i>	11
Mr. Chat <i>Dupont Calvados, Rooibos, Maple Verjus, Sassy Cidre Poire</i>	14
Crème <i>Apricot Eau de Vie, Bergamot, Aromatic Bitters, Coconut Foam</i>	14
Le Rat <i>Bulleit Bourbon, Sweet Vermouth, Mandarin, Pandan, Tonka Bitters</i>	12
Pink <i>Olmecca Blanco Tequila, St. Germain, Pink Grapefruit Soda</i>	10
LEE-Lay <i>Lillet Blanc, Rose Wine Reduction, Peach, White Grape &amp; Apricot Soda</i>	10
Les Fleurs du Mal <i>Plymouth Gin, Noilly Prat, Yellow Chartreuse, Bergamot, Absinthe Essence</i>	14

## BEER

Bright Lights Pilsner Half Pint	5.5	Mondo 'Little Victories'	6.5
Bright Lights Pilsner Pint	8	Session IPA	
Mondo 'Machina' Lager	6.5	Lucky Saint	6.5
Mondo 'Hopp'r' IPA	6.5	Sassy Cidre Brut	7

## NO & LOW COCKTAILS

Mr. Chat Non-Alcoholic <i>Feragaia, Rooibos, Maple Verjus, Sassy Cidre Non-Alcoholic</i>	9
Crème Non-Alcoholic <i>Pentire Adrift, Apricot, Lemon, Sugar, Coconut Foam</i>	9
Pink Non-Alcoholic <i>Pentire Seaward, Elderflower, Supasawa, Pink Grapefruit Soda</i>	9

## SPARKLING WINE



Prosecco 'Argeo' <i>NV, Ruggeri, Veneto, Italy</i>	8	45
Lambrusco dell'Emilia 'Solco' <i>NV, Paltrinieri, Emilia-Romagna, Italy</i>	10	63
Telmont Brut Réserve <i>NV, Champagne, France</i>	14	85
Telmont Brut Rosé <i>NV, Champagne, France</i>	16	96
Billecart Salmon Brut Rosé <i>NV, Champagne, France</i>	156	
Ruinart Blanc de Blancs <i>NV, Champagne, France</i>	172	
Dom Pérignon <i>2013, Champagne, France</i>	347	

## RED WINE



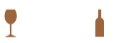
Anciens Temps <i>2022, Rouge, Vin de France, France</i>	7	29
Primitivo Salento <i>2022, Boheme, Puglia, Italy</i>	9	34
Monastrell Organic <i>2022, Familia Castaño, Murcia, Spain</i>		38
Cabernet Sauvignon <i>2022, Les Mougeottes, Languedoc, France</i>	10	39
Pinot Noir <i>2022, Les Mougeottes, Languedoc, France</i>	11	42
Bordeaux Supérieur <i>2019, Château des Antonins, Bordeaux, France</i>		48
Crasto <i>2021, Quinta do Crasto, Douro, Portugal</i>	13	52
Côtes-du-Rhône <i>2021, Famille Perrin, Southern Rhône, France</i>		57
Rioja Crianza <i>2021, Bedega LAN, Spain</i>		61
Chianti 'I Poderi del Filandra' <i>2021, Buccienera, Toscana, Italy</i>		64
Beaujolais Lantignié <i>2022, Jean-Marc Burgaud, Beaujolais, France</i>		70
Valpolicella Classico 'Velluto' <i>2022, Meroni, Italy</i>		75
Nero d'Avola 'Deracine' <i>2021, Pianogrillo, Sicilia, Italy</i>		80
Cahors Malbec 'En Pente' <i>2021, Causse du Théron, Cahors, France</i>		82

## WHITE WINE



Anciens Temps <i>2022, Blanc, Vin de France, France</i>	7	29
Cortese 'Amonte' <i>2022, Cantine Volpi, Piemonte, Italy</i>	9	35
Trebbiano Garganega <i>2022, Pontepietra, Veneto, Italy</i>		37
Muscadet Sevre et Maine <i>2022, Poyet, Loire, France</i>	10	39
Verdejo <i>2022, Duquesa de Valladolid, Rueda, Spain</i>	11	45
Fiano 'Molino a Vento' <i>2022, Tenute Oristaldi, Sicilia, Italy</i>		47
Azevedo <i>2022, Quinta do Azevedo, Vinho Verde</i>	12	48
Gruner Veltliner Vom Haus <i>2022, Pfaffl, Niederostereich, Austria</i>		49
Picpoul de Pinet <i>2022, Baron de Badassière, Languedoc, France</i>	13	51
Pinot Grigio <i>2022, Colterenzio, Alto Adige</i>		52
Muscadet Sèvre et Maine Sur Lie <i>2022, Château du Coing de St. Fiacre, Loire, France</i>		56
Assyrtiko <i>2022, Kir-Yianni, Macedonia, Greece</i>		59
Gewürztraminer Réserve <i>2020, Cave de Hunawir, Alsace, France</i>		63
Gavi di Gavi 'Lugarara' <i>2022, La Giustiniana, Piemonte, Italy</i>		67

## ROSÉ WINE



Pinot Grigio Blush <i>2022, Vigna Mescita, Veneto, Italy</i>	10	39
Love by Leoube Organic <i>2022, Domaine Leoube, Provence, France</i>	18	71
Coteaux d'Aix-en-Provence 'Cuvée Alexandre' <i>2022, Château Beaulieu, Provence, France</i>		74

PLEASE ASK YOUR SERVER  
FOR THE FULL WINE LIST