

82

Michael Nadra  
BRASSERIE

---

I N D E X

---

Apéritifs & Cocktails	2
Nibbles	3
Starters	3
Mains	4
Sides	4
Set Lunch Menu (Wednesdays to Fridays 12pm to 5pm)	5
Kids	6
Sunday Roasts & Sunday Cocktails	6
Desserts & Cheeses	7
Dessert Wines	7
Digestives	8

**Happy Hour**  
**& Nightcap all £10**  
**MARGARITA, NEGRONI, MANHATTAN,**  
**PRIMROSE & ESPRESSO MARTINI**

**WEDNESDAY TO FRIDAY**  
**FROM 3PM TO 7PM & NIGHTCAP IN THE BAR FROM 9PM**

# Michael Nadra

## BRASSERIE

### SIGNATURE NADRA COCKTAILS

#### PRIMROSE MARTINI

Belka & Strelka Vodka, St Germain, Cranberry & lemon Juice 12

#### LUPITA MARGARITA

Omelca Reposado Tequila, Disaronno Amaretto, Triple Sec, Lime Juice & Orange Juice 14

#### HENDRICK'S MARTINI

Hendrick's Gin, St. Germain, Honey & Lemon Juice 14

#### PASSION FRUIT CAIPIRINHA

Barreiro Velho Cachaca, Passion Fruit Purée, Lime & Brown Sugar 13

#### WITHOUT FEAR

Woodford Reserve Whiskey, Apricot Liquor, Angostura Bitters, Honey, Lemon Juice & Soda 13

#### SALTY BIRD

White Plantation Rum, Campari, Pineapple Juice, Lime Juice & Pinch of Salt 13

#### POMPEII

Belka & Strelka Vodka, Prosecco, St. Germain, Basil & Maple Smoke 13

### GIN PARLOUR

FEVER TREE TONIC 3.5  
FEVER TREE TONIC LIGHT 3.5

TANQUERAY 8

OPIHR 9

MALFY ROSA 9.5

SIPSMITH LONDON DRY 10.5

HENDRICK'S 11

AVIATION 11

TANQUERAY No TEN 11

SALCOMBE START POINT 11.5

FISHERS 13

MONKEY 47 16

GORDON'S 0% ALCOHOL 5

### CLASSIC MARTINIS

#### DIRTY

GIN OR VODKA: Berto Bianco Vermouth, Nocellara Olive & Olive Brine 13

#### DRY

GIN OR VODKA: Berto Bianco Vermouth with Lemon Twist or Olive 13

#### GIBSON

GIN OR VODKA: Berto Bianco Vermouth Homemade Pickled Shallot Onion 13

#### GIMLET

GIN OR VODKA: Lime Juice & Lime Cordial. 13

#### FRANKLIN

GIN OR VODKA: Berto Bianco Vermouth, Nocellara Olive 13

#### VESPER MARTINI

Tanqueray Gin, Belka & Strelka Vodka, Lillet blanc 15

#### PERFECT MARTINI

Tanqueray Gin, Berto Rosso & Bianco Vermouths 13

#### ESPRESSO MARTINI

Balinese Vanilla Infused Belka & Strelka Vodka, Kahlua, Espresso 13

### CLASSIC MARTINI ENHANCEMENTS

#### VODKAS

Tito's +2.5  
Snow Queen +4  
U'Luvka +4  
Grey Goose +5  
Crystal Head +6.5  
Jordanov +6

#### GINS

Opihr +1  
MalFY Rosa +2  
Hendrick's +2.5  
Roku +2.5  
Tanqueray Ten +3  
Sipsmith +3  
Aviation +4  
Salcombe +4.5  
Midsummer Hendricks +4.5  
Fisher +5.5  
Monkey 47 +6.5

### MOCKTAILS

#### DOLCE VITA

Lychee, Raspberry, Fresh Lemon Juice & Lemonade 7

#### PASSION FRUIT & APPLETONI

Cloudy Apple Juice, Passion Fruit & A Hint Of Vanilla 7

#### NEW FASHIONED

English Breakfast Tea, Lemon Juice, Maple Syrup, Maple Smoke & Orange Jost 7

# Michael Nadra

## BRASSERIE

---

### APÉRITIFS

---

#### Pomegranate Boost

Hand Pressed 1/2 Pomegranate  
(Non-Alcoholic) 3

#### Hibi-Kiss

Belka & Streak Vodka, Hibiscus,  
St. Germain, Grapefruit, Lemon Juice,  
Egg White 13

#### Rosemary Negroni

Tanqueray Gin, Campari  
& Berto Rosso Vermouth 12

---

### NIBBLES

---

#### Olives

Nocellara, Colossus Green & Kalamata  
Black Olives with Chilli, Lemon & Garlic  
(Vegan) 5

#### Bread & Butter

Warm Home Baked Artisan Rye Bread  
Roll with Sea Salt Crystal Butter 2

#### Home Baked Flat Bread

Wild Garlic Olive Oil & Za'atar  
(Vegan) 2

#### Grilled Mastelo Cheese

Thyme Honey, Sherry Vinegar  
Pistachio & Pine Nuts 9

#### Imam Bayildi

Aubergines, Fragrant Spiced Tomatoes  
& Onions, Strained Yoghurt, Olive Oil,  
Mint & Home Baked Za'atar Flat Bread 11

#### Hummus & Pickles

Pickles: Turnips with Beetroot,  
Cucumber & Chilli, Shallots,  
Turmeric Cauliflower  
(Vegan) 8

#### Prawn Dumpling

Handmade Steamed Dumpling with Spring  
Onion, Ginger, Chilli & Soy 3.5 each

---

### STARTERS

---

#### Soft Shell Crab Tempura

Daikon, Carrots, Wakame  
Sesame, Shiso, Sweet Chilli  
Dressing 15

#### Salmon Ceviche

Avocado, Sweet Potato  
Pickled Cucumber  
& Smoked Crisp Quinoa 15

#### Beef Carpaccio

#### Freedown Hills Olive Fed Wagyu

Wild Rocket & Parmesan Salad Aged  
Balsamic Vinegar & Olive Oil 16

#### Greek & Nicoise Cross

Crispy Poached Cornish Egg,  
Tenderstem Broccoli, Green Beans,  
Manouri Cheese, Avocado, Tomato,  
Capers, Kalamata Olives, Basil, Olive Oil  
& Lemon Dressing 15

#### Broccoli, Kale & Garlic Soup

Toasted Almonds  
Pea Shoots & Crostini  
(Vegan) 11

#### Spiced Chickpeas

Smoked Aubergine, Tahini, Tomato,  
Mint, Pickled Cucumber  
Pomegranate & Sumac  
(Vegan) 15

---

Please advise us of any dietary requirements. Whilst we do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free.

12.5% discretionary service charge will be added to your bill.

# Michael Nadra

## BRASSERIE

---

### MAINS

---

#### Miso Black Cod

Steamed Basmati Rice with  
Kaffir Lime Leaf, Ginger, Chilli  
Crisp Onion 37

#### Sea Bass

**Grilled** OR **Steamed**  
Greek Extra Virgin Olive Oil & Lemon 22  
Soy, Chilli, Ginger Spring Onion 22

#### Seared Bluefin Tuna

Steamed Thyme New Potatoes  
Piperade, Salsa Verde  
English Asparagus & Basil 36

#### Argentinian Black Angus

##### Ribeye Steak 250g+

Brandy, Dijon Mustard  
& Red Wine Sauce 32

#### Argentinian Black Angus

##### Fillet Steak & Ox Cheek

Truffled Mash Potatoes, Flat Beans,  
Grilled Shallots & Truffled Jus 45

#### Roast Barbary Duck Breast

Confit Duck Leg, Heart & Potato Cigar  
Alsation Cabbage & English Asparagus  
Thyme Red Wine Jus 35

#### Homemade Lamb Burger

Brioche Bun, Emmental Cheese  
English Mustard & Relish 15

#### Homemade Tagliolini

Black Truffle & Porcini Sauce 22

#### Wye Valley English Asparagus & Wild Garlic Risotto

Parmesan & Pomegranate Molasses  
(Vegan Option Available) 28

---

### Sides

---

Baby Gem, Fresh Avocado, Red Onion

ExtraVirgin Olive Oil & Lemon

(Vegan) 6

Wild Rocket, Raw Cabbage,

Tomatoes, Red Onion, Mint,

ExtraVirgin Olive Oil & Lemon

(Vegan) 6/11

Mixed Greens - Kale, Tenderstem

Broccoli & Green Beans

(Vegan) 6

Truffled Mash Potatoes 6

Triple Cooked Chips with Sage 6

Sautéed Shimeji Mushrooms,

Garlic & Parsley

(Vegan) 8

Steamed Basmati Rice with

Kaffir Lime Leaf, Ginger,

Chilli & Crispy Onion

(Vegan) 6

---

Please advise us of any dietary requirements. Whilst we do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free.

12.5% discretionary service charge will be added to your bill.

# Michael Nadra

## BRASSERIE

### KIDS MENU

#### Homemade Tagliolini

Roasted Tomato Sauce  
Aged Parmesan & Basil  
11 Kids/ 7 Toddler

#### Haddock Goujons & Chips

11 Kids/ 7 Toddler

### SUNDAY ROASTS

Aged Argentinian  
Black Angus Sirloin

Slow Roasted  
Pork Belly  
Granny Smith Apple Sauce

Corn-Fed Chicken  
Breast & Leg

Nut Roast  
(Vegan Option Will  
Come With Gluten  
Free Gram Flour Pancake  
Instead of Yorkshire Pudding)

All Roasts include Yorkshire Pudding, Roasted Potatoes, Carrots, Parsnips, Tenderstem Broccoli, Green Beans, Kale & Red Wine Jus 27.50

EXTRAS: Gravy 2.50, Yorkshire pudding 2.50, Roast Potatoes 6

### SUNDAY COCKTAILS

#### Bloody Mary

Belka Strelka vodka, tomato juice, celery salt, horseradish,  
Worcestershire sauce, dash of tabasco  
& dash of homemade infused vinegar 12

#### Breakfast Martini

Tanqueray gin, dry curacon, orange marmalade, lemon juice  
& strip of orange zest 12

#### Peachy Perfect Vodka Tea

Belka Strelka vodka, peach purée, english breakfast tea,  
peach schnapps, lemon juice & sugar syrup 12

Please advise us of any dietary requirements. Whilst we do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free.

12.5% discretionary service charge will be added to your bill.

# Michael Nadra

## BRASSERIE

---

### DESSERTS & CHEESE

---

#### Halva

Espresso Sauce, Pistachios,  
Summac & Pistachio Ice Cream  
(Vegan) 11

#### Chocolate Fondant

Salted Caramel Ice Cream 11

#### Custard Tart

Poached Rhubarb 11

#### Sticky Toffee Pudding

Vanilla Ice Cream 11

#### Treacle Tart

Clotted Cream  
Raspberry Sorbet 11

#### Artisan Cheese Selection

Vacherin Mont D'or, Colston Bassett Stilton  
Keens Cheddar, Dazel Ash  
Homemade Pumpkin, Flax & Sunflower Seed Crackers,  
Grapes & Red Onion Marmalade 13

#### Homemade Ice Creams & Fresh Fruit Sorbets

ICE CREAMS: Balinese Vanilla, Salt Caramel,  
Vegan Pistachio  
SORBETS: Raspberry, Mango,  
Bellini Sorbet (contains alcohol)  
Per Scoop 3.75

---

### DESSERT WINE & DIGESTIVES

---

#### Dessert Wines

Muscat de Beaumes de Venise, 2019, Rhone, France 8 glass/34 (375ml)  
Sauternes, Cypres de Climens, 2015, Bordeaux, France 14 glass/57 (375ml)  
Tokaji Aszu, 5 Puttonyos, 2013, Tokaj Classic, Hungary 17 glass/105 (500ml)  
Gruner Veltliner Eiswein - Rabl, 2011, Langenlois, Austria 85 (375ml)  
Sauternes, Chateau d'Yquem, 1996, Bordeaux, France 260 (375ml)  
Tokaji Aszu, Eszencia, 2006, Tokaj Classic, Hungary 270 (500ml)

#### Flight of Dessert Wines £12

Muscat de Beaumes de Venise 2019, Sauternes, Cypres de Climens 2015, Tokaji Aszu, 5 Puttonyos, 2013

#### Dessert Cocktails

Espresso Martini (Vodka, Kalhua, Espresso) 13  
Mexican Espresso Martini (Tequila, Cazacbel Coffee Liqueur, Espresso) 15  
Amaretto Sour 12

#### Fortified Wines

Kopke LBV Port, 2018 9.50 glass (75ml) / 76 (500ml)  
Kopke 10 Years Old Tawny Port 11 glass (75ml) / 83 (500ml)  
Bodegas Barbadillo Manzanilla Sherry (extra dry) - 4.5 glass (75ml)  
Bodegas Barbadillo Oloroso Sherry (full dry) - 5 glass (75ml)  
Bodegas Barbadillo Amontillado Sherry (medium dry) - 5 glass (75ml)  
Bodegas Barbadillo Pedro Ximenez Sherry (extra rich, sweet) - 6.50 glass (75ml)

#### Flight of Ports £10

Kopke LBV 2018 & Kopke 10y old Tawny

#### After Dinner Liqueur Coffees

Grumpy Mule Coffee all topped with freshly shaken double cream

Irish Coffee - Jameson Irish Whiskey 50ml 11  
Baileys Coffee - Baileys Irish Cream 50ml 9  
Calypso Coffee - Plantation Original Dark Rum 25ml,  
& Kalhua 25ml 10.75  
French Coffee - Courvoisier VS Cognac 25ml  
& Grand Marnier 25ml 14.25

#### Liqueur Hot Chocolates

Jameson/ Frangelico/ Kraken Rum/ Grand Marnier  
Butterscotch Schnapps / Cazcabel Coffee Liqueur Tequila 10

---

Please advise us of any dietary requirements. Whilst we do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free.

12.5% discretionary service charge will be added to your bill.

# Michael Nadra

## BRASSERIE

---

### DIGESTIVES

---

#### Whisky, Whiskey & Bourbon

All 50ml

Canadian Club, Canada 7  
Jameson, Ireland. 8  
Chivas Regal 12 Years Old, Scotland 10  
Johnny Walker Black Label, Scotland 11.5  
Toki Suntory, Japan 11.50  
Bulleit 95 Rye, USA 12  
Woodford Reserve Bourbon, USA 12  
Glenlivet 10 Years Old, Scotland 12  
Glenfiddich, Fire & Cane, Scotland 14  
Glenrothes, Single Malt, Scotland 14  
Laphroig 10 Years Old, Scotland 14.5  
Dalwhinnie 15 Years Old Single Malt, Scotland 16  
Lagavullin 16 Years Old, Scotland 24  
Johnny Walker Blue Label, Scotland 30

#### Grappa

Grappa Nonino Tradizione 8.50  
Riserva, Antica Cuvee, Aged 5 Years Nonino Riserva, Italy 15

#### Brandy

All 50ml

Originel de Lecompte, Calvados, France 11  
Courvoisier VS Cognac, France 11  
Janneau VSOP, Armagnac, France 11.50  
Castarede Bas-Armagnac XO, Armagnac, France 16  
Domaine de Joy Bas-Armagnac Hors D'Age 15 years old 23  
Castarede Bas-Armagnac 1979, Armagnac, France 29

#### Tequila

All 50ml

Jose Cuervo Especial Reposado 9  
Cazcabel Coffee Liqueur with Tequila Blanco 9  
Patron Silver 16  
Casamigos Reposado 19  
Patron Anejo 19

#### Rum

Plantation 3 stars White Rum, Barbados 9  
Goslings Black Seal Dark Rum, Bermuda 9  
The Kraken Spiced Rum, Trinidad & Tobago 9.5  
Plantation Original Dark Doubled Aged Rum, Barbados 9.5  
Angostura 1919, Trinidad & Tobago 12  
Plantation XO, Barbados 18.5  
Zacapa 23 year old, Sistema Solera, Guatemala 20

---

### TEAS & COFFEES

---

#### Coffee

Single Espresso 3.3  
Double Espresso. 3.5  
Americano 4  
Latte/ Flat White/ Cappuccino/ Mocha 4.5  
Macchiato 3.5  
Double Macchiato. 3.9

Decaf & Non-dairy Oat Milk Available

#### Tea Pot 4

Teapigs English Breakfast  
Teapigs Mao Feng Green Tea  
Teapigs Camomile  
Teapigs Peppermint  
Teapigs Earl Grey  
Darjeeling  
Sencha & Matcha Green Tea Blend  
Freshmint

#### Hot Chocolate

70% Belgian Dark Chocolate 6

---

Please advise us of any dietary requirements. Whilst we do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free.

12.5% discretionary service charge will be added to your bill.