

AUTUMN / WINTER MENU 2025-2026

BREAD & BUTTER

All meals are accompanied by freshly baked sourdough bread, served with a choice of butters

Sea salt whipped butter
Onion dip butter

STARTERS

Biltong spiced beef carpaccio, Worcestershire pickled butternut & baked baby beetroot, mixed micro cress, Chakalaka emulsion & crumb, coriander cream cheese, bone marrow & pink peppercorn waffle

Seared tuna coated in mushroom and yuzu crumb, miso egg yolk puree, ponzu dashi reduction, kimchi, nori tapioca crisp, bonito flakes, mini steamed bao bun & smacked cucumber

Smoked haddock, salmon & cod pie, soft boiled egg tartare sauce, lobster bisque reduction, dehydrated samphire

Basque savoury pumpkin cheesecake, pickled chicory, gruyere & sourdough crumb, red wine reduction, gruyere shards, pumpkin emulsion (V)

Jerusalem artichoke soup, butternut & sweet potato terrine, beetroot cream, homemade potato crisps (VE)

MAINS

Buttermilk fried chicken with saffron honey glaze, warm pickled slaw, sour cream & chive potato puree, BBQ corn puree, baby corn elote, crispy giant corn, split chicken & chive sauce

Pan seared glazed duck breast, spiced aromatic fried gratin, pak choi, grilled tenderstem, sweet potato & cumin puree duck leg spring roll with a Szechuan jus

Slow cooked belly of lamb & BBQ charred lamb rump, fried potato slice, ewes curd, broccoli & mint puree, glazed shiraz red cabbage and tenderstem broccoli

Beef brisket glazed in Tawney port, served with a marrow bone, coffee & roasted garlic crumb, potato churros, swiss chard, wholegrain butter fried baby beetroot, beetroot puree & a sticky port reduction

Charred leeks rolled in miso cured celeriac, dashi jus, orange oil, black garlic aioli, caramelised celeriac puree, nori tapioca & sesame grilled baby gem (V)

BBQ steak of cauliflower in a butter, pomegranate, mint, coriander pine kernel dukkha, crisp kale leaves, burnt sweet potato spiced sausage roll with spinach puree & mushroom glaze (VE)

DESSERTS

Two-way chocolate bar, miso caramel, roasted pear ice cream & white chocolate powder (V)

Burnt lemon curd pavlova, autumn fruit of the forest compote & blackberry sorbet (V)

Orange filopita pudding, bitter orange marmalade, Cointreau ice cream & filo de brick (V)

Coconut parfait, roasted poached pineapple in cinnamon, pineapple sorbet, 0% rum & lime gel, charcoal shards (VE)

Some of our food contains allergens. Please speak to a member of staff for more information.

*Please note, if your dinner service goes beyond 10pm or is longer than 2.5 hours, there may be an additional staffing charge.

The **BREWERY**

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