

Invisible Chips**£2.00**

Invisible Chips are 0% fat and 100% charity. Buying a portion helps Hospitality Action to support hospitality workers and their families through ill health and hard times.

Thanks for chipping in.

THE BRUSH

FOR THE TABLE

Padrón Peppers, Lime, Paprika Salt (Vg)	6
Nocellara Del Belice Olives (Vg)	4
Baked Bread, Sea Salt Butter (V)	5
Ibérico Lomito	9
Smoked Almonds (Vg)	4

SMALL PLATES

Chickpeas, Guindilla, Paprika, Fried Plantain (Vg)	8
Ham & Cheese Croquettes, Salsa Verde, Parmesan	9
Deep Fried Calamari, Lemon, Old Bay Mayo	12
Brat'dog, Sauerkraut, Fried Onion, Pickles, Jalapeños	14
Beef Meatballs, Sour Cream, Chilli Oil, Stretched Flat Bread	14
Eggless Shaksuka, Sour Dough, Coconut Yogurt, Dukkah (Vg)	12

PIZZA

San Marzano Tomatoes, Coconut Cheese, Onions (Vg)	13
'Nduja, Fior Di Latte, Salami Napoli	14
Gruyère, Spek, Caramelised Onions, Crème Fraîche	15
Mushrooms, Parmesan, Truffle Honey, Goat Cheese (V)	15
Margherita, Fior Di Latte, San Marzano Tomatoes (V)	12

LARGE PLATES

Grilled Rib-Eye	32
<i>Green Peppercorn Sauce, Braised Shallot</i>	
Prawns, Paccheri Pasta	22
<i>Bisque, Garlic, Rocket, Lemon</i>	
The Brush Burger	18
<i>Bacon, Cheddar, Bone Marrow Relish, Fries</i>	
Halibut Fish & Chips	28
<i>Crushed Minted Peas, Tartare Sauce</i>	

Charred Hispi Cabbage (Vg)	16
<i>Pickled Shallots, Almonds, Oat Jalapeño Mayo</i>	
Chicken Schnitzel	20
<i>Heirloom Tomatoes, Shallots, Mustard Dressing</i>	
Butternut Squash Curry (V)	19
<i>Basmati Rice, Fried Onion, Pickled Ginger Raita</i>	
Jerk Chicken	26
<i>Bumfire Dip, Spring Onions, Sweet Potatoes</i>	

SALADS

Honey Roast Beets, Lentils, Pickled Onions, Feta, Kale (Vg)	12
Burn Butter Peach, French Beans, Hazelnuts, Coconut Yogurt, Mint (Vg)	12
Grilled Chicken Caesar Salad, Parmesan, Croutons, Anchovies	18
Burrata, Fregola, Basil, Roast Sweet Potato, Cumin (V)	13
Heritage Tomatoes, Feta, Cucumber, Kalamata Olives	14

SIDES

Fries, Smoked Maldon Salt	6
Broccoli, Chilli, Almonds (Vg)	5
Mixed Leaves, Balsamic Dressing, Lime, Mint (Vg)	5
Beans, Garlic, Lemon (Vg)	6
Mac & Cheese, Fried Onions, Bacon, Gravy	6

DESSERTS

Oreo Ice Cream Sandwich (V)	6
Vanilla Burnt Custard (V)	6
Basque Cheesecake, Raspberry Compote (V)	7
Orange Rhum Baba, Tonka Bean Ice Cream (V)	6

If you have any food allergies or intolerances, please speak to your server before ordering. Please be aware that traces of allergens used in our kitchen may be present. Vegan (vg), Vegetarian (v). 12.5% discretionary service charge will be added to your bill. Prices include VAT.

THE BRUSH

BEERS & CIDER

Bright Lights Pilsner Draught	5.5/8
Solstice Pale Ale Draught	5.5/8
Guinness Draught	6/8.5
Monte Carlo Lager 33cl	7
Prime Time IPA 33cl	7
Bero Noon Wheat 0.5%	7
Lucky Saint 0.5%, 33cl	7
Sassy Cidre Poire 33cl	7

RED WINE

Anciens Temps Rouge <i>Vin de France, France</i>	9	36
Primitivo <i>Boheme, Puglia, Italy</i>	10	40
Cabernet Sauvignon <i>Les Mougeottes, Languedoc, France</i>	11	44
Pinot Noir <i>Les Mougeottes, Languedoc, France</i>	12	46
Bordeaux Supérieur <i>Château des Antonins, Bordeaux, France</i>		55
Crasto <i>Quinta do Crasto, Douro, Portugal</i>	14	55
Rioja Crianza <i>Bedega LAN, Spain</i>		64
Chianti 'I Poderi del Filandra' <i>Buccianera, Toscana, Italy</i>		77

SPARKLING WINE

Prosecco 'Argeo' <i>NV, Ruggeri, Veneto, Italy</i>	9	49
Telmont Brut Réserve <i>NV, Champagne, France</i>	16	98
Telmont Brut Rosé <i>NV, Champagne, France</i>	18	107
Billecart Salmon Brut Rose' <i>NV, Champagne, France</i>		164
Dom Pérignon <i>2017, Champagne, France</i>		347

WHITE WINE

Anciens Temps Blanc <i>Vin de France, France</i>	9	35
Cortese 'Amonte' <i>Cantine Volpi, Piemonte, Italy</i>	10	38
Muscadet Sevre et Maine <i>Poyet, Loire, France</i>	11	44
Fiano 'Molino a Vento' <i>Tenute Orestyadi, Sicilia, Italy</i>		46
Verdejo <i>Bedega LAN,, Rueda, Spain</i>	12	50
Picpoul de Pinet <i>Baron de Badassière, Languedoc, France</i>	15	58
Pinot Grigio <i>Colterenzio, Alto Adige</i>		65
Sancerre White <i>Pruniers, Sancerre, France</i>		76

ROSE WINE

Pinot Grigio Blush <i>Vigna Mescita, Veneto, Italy</i>	10	39
Cotes De Provence Domain De L'Amour <i>La Vidaubanaise, Provence, France</i>	18	71

COCKTAILS

Eastside- <i>refreshing, herbal</i> <i>Plymouth Gin, Mint, Cucumber, Lime</i>		14
Sakura Highball- <i>floral, elegant</i> <i>Chivas 12yo Whisky, Cherry Blossom Vermouth, Fino Sherry, LE White Peach & Jasmine Soda</i>		14
Mezcal Paloma - <i>smoky, citrusy</i> <i>Ojo de Dios Espadin Mezcal, Lime, Agave, LE Pink Grapefruit Tonic</i>		14
Spicy Margarita- <i>fiery, zest</i> <i>Olmecca Altos Plata Tequila, Agave, Chilli, Lime</i>		14
Champagne Martini - <i>sophisticated, bright</i> <i>Absolut Vodka, Champagne Reduction, Noilly Prat Vermouth, Orange Bitters</i>		14
Coconut Negroni - <i>exotic, bitter</i> <i>Monkey 47 Infused Coconut Oil, Express Vermouth, Campari</i>		14

NON-ALCHOLIC COCKTAILS

Non-Alcoholic Eastside - <i>refreshing, botanical</i> <i>Everleaf Marine, Mint, Cucumber, Lime</i>		12
Pink - <i>zesty, fres</i> <i>Everleaf Mountain, Elderflower, Pink Grapefruit Soda, Citrus</i>		12

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