

BRASSERIE



GENERAL MANAGER: **LOUISE HEIGHES** / HEAD CHEF: **FABIO FARIAS**
OUR MENU IS NOW AVAILABLE FOR HOME DELIVERY VIA DELIVEROO.

STARTERS

SOUP OF THE DAY - <i>ask your waiter</i>	5.50
BUTTER LETTUCE AND AVOCADO SALAD <i>apple vinaigrette</i>	6.25
CHARGRILLED CALAMARI <i>sweet chili jam</i>	7.95
BEEF CARPACCIO <i>thinly sliced fillet steak, rocket, parmesan</i>	7.50
BURRATA <i>with datterini tomatoes, torn basil</i>	7.50
SUPERFOOD SALAD <i>quinoa, avocado, broccoli, pomegranate, pumpkin seeds</i>	6.50
JUMBO TIGER PRAWNS <i>pan-fried with white wine, garlic, chili, lemon</i>	7.95
ASPARAGUS RISOTTO <i>pea shoots, parmesan, white wine</i>	6.50
HOMEMADE CRAB CAKES <i>horseradish, crème fraîche</i>	8.50
BRUSCHETTA OF CHOPPED AVOCADO <i>mild red chili, olive oil, basil</i>	6.00
CRAYFISH AND AVOCADO COCKTAIL <i>crisp iceberg, Marie Rose sauce</i>	7.50
MEZZE PLATTER (FOR TWO) <i>marinated feta cheese, olives, tzatziki, taramasalata, hummus, warm pitta bread</i>	15.95

SALADS

C.M COBB SALAD <i>chicken, bacon, egg, tomato, avocado, cheddar</i>	13.50
WARM SALAD OF HALLOUMI <i>couscous, chickpeas, green beans, broccoli</i>	11.50
SALMON SUPERFOOD SALAD <i>grilled salmon, quinoa, avocado, broccoli, pomegranate, pumpkin seeds</i>	15.50
SHREDDED DUCK SALAD <i>cucumber, spring onion, coriander, pomegranate dressing</i>	14.00

SIDES

FRESH CUT FRIES	3.65
SEASONAL LEAF SALAD	3.65
FINE GREEN BEANS OR STEAMED BROCCOLI	3.95
WILTED SPINACH	3.95
ROCKET AND PARMESAN SALAD	4.50
CHARGRILLED HALLOUMI	4.95
POLENTA CHIPS	4.00
TOMATO AND ONION SALAD	3.50

FOR THE TABLE

MARINATED OLIVES	3.75
PAN-FRIED PADRÓN PEPPERS, SEA SALT	5.00
POLENTA, PARMESAN, ROSEMARY BITES	4.00
HALLOUMI BITES	4.50

MAINS

HOMEMADE SALMON FISHCAKES <i>tzatziki, fresh cut fries</i>	12.50
8OZ HOMEMADE DONALD RUSSELL CHOPPED STEAK BURGER <i>brioche bun, leaf salad, fresh cut fries</i> <i>add Monterey Jack cheddar - 1.00 add bacon - 1.00</i>	12.50
TEQUILA LIME CHICKEN <i>tomato and avocado salsa, fresh cut fries</i>	13.50
NAKED LAMB BURGER <i>watermelon, feta, mint salad</i>	13.50
SEA BASS FILLETS <i>summer vegetable broth</i>	16.50
LINGUINE WITH JUMBO TIGER PRAWNS <i>chili, spring onion, white wine, garlic, lemon</i>	13.50
PENNE WITH SAUTEED MEDITERRAEN VEGETABLES <i>garlic, fresh herbs, olive oil</i>	12.50
WHOLE DOVER SOLE <i>white wine, lemon, butter sauce,</i> <i>tenderstem broccoli, flaked almonds</i>	25.00
CHICKEN ESCALOPE <i>coated in parmesan & breadcrumbs, linguine,</i> <i>cherry tomatoes, spring onion, basil</i>	13.50
HALF ROASTED CHICKEN <i>marinated in rosemary & lemon, fresh cut fries</i>	13.50
GRILLED SALMON <i>green beans, crushed new potatoes, hollandaise sauce</i>	15.50
DUTCH CALVES LIVER <i>polenta chips, caramelised onions, crispy sage</i>	16.50
FILLET OF BEEF STROGANOFF <i>fillet steak, cream, mushrooms, brandy, steamed rice</i>	15.50
FISH OF THE DAY - <i>ask your waiter</i>	PRICED DAILY

AWARD-WINNING STEAK

from Donald Russell

Our beef is sourced from Aberdeenshire, from cattle that are naturally reared, grass fed on traditional farms, then matured for 31 days to maximise tenderness and flavour. All served with our home made, fresh cut fries and your choice of mustards.

200G RIB EYE STEAK	24.00
190G FILLET STEAK	29.00
400G T-BONE STEAK	32.00
625G PRIME RIB OF BEEF ON THE BONE <i>(for two)</i>	49.00

Choice of sauces

BÉARNAISE SAUCE <i>egg, tarragon, shallots, butter</i>	1.50
PEPPERCORN SAUCE <i>crushed peppercorns, brandy cream</i>	1.50

PRIVATE ROOMS

DO YOU KNOW THAT CAFÉ MED HAS TWO PRIVATE ROOMS UPSTAIRS?
AVAILABLE FOR PARTIES FROM 10—50.

PLEASE ASK THE MANAGER WHO WILL BE DELIGHTED
TO SHOW YOU THE ROOMS AND DISCUSS YOUR REQUIREMENTS.

BUBBLES

	125ml	750ml
PROSECCO NV	7.50	27.50
BERNARD REMY, BRUT CARTE BLANCHE	9.00	40.00
BOLLINGER NV		50.00
LAURENT-PERRIER ROSÉ NV		75.00

WHITE

EASY DRINKING

	175ml	750ml
CHARDONNAY, PIERRE LACASSE, <i>France 2015</i>	6.50	21.00
PINOT GRIGIO, PASQUA, <i>Italy 2016</i>	6.95	25.00
SAUVIGNON BLANC, TIERRA ANTICA, <i>Chile 2016</i>	6.75	22.50
VIOGNIER, LOS HAROLDOS, <i>Argentina 2015</i>	5.95	19.50
PINOT GRIS, MICHELE LEON, <i>France 2014</i>		26.00
PICPOUL DE PINET, FAMILLE MORIN, <i>France 2015</i>		27.00

WE LIKE

RIOJA BLANCO, BODEGAS MARTINEZ LA ORDEN, <i>Spain 2015</i>		22.00
SAUVIGNON BLANC, BISHOP'S LEAP, <i>New Zealand 2016</i>	7.50	29.50
GRECO DE TUFO, TRE FIORE, <i>Italy 2013</i>		30.00
SANCERRE, DOMAINE BONNARD, <i>France 2015</i>		32.00
CHABLIS, PAUL DELAYNE, <i>France 2011</i>	7.75	31.00
ALBARINO PAZO SERANTELLOS, <i>Spain 2014</i>		29.50

TREAT YOURSELF

GAVI DI GAVI D.O.C. SAN SILVESTRO, <i>Italy 2016</i>		32.50
MONTAGNY 1ER CRU, LES PLATIERES, <i>France 2015</i>		40.00
CHARDONNAY, FAR NIENTE, NAPA VALLEY, <i>USA 2015</i>		75.00
CONDRIEU, DOMAINE GEORGES VERNAY, <i>France 2014</i>		60.00
SAUVIGNON BLANC, CLOUDY BAY, MARLBOROUGH, <i>New Zealand 2015</i>		45.00

VINTAGES AND ABV MAY BE SUBJECT TO CHANGE.
ALL WINES BY THE GLASS ARE ALSO AVAILABLE AS 125ML UPON REQUEST.

COCKTAILS

BELLINI <i>Prosecco, white peach purée</i>	7.50
KIR ROYAL <i>Prosecco, creme de cassis</i>	7.50
ESPRESSO MARTINI <i>Absolut, kahlua, gomme, shot of espresso</i>	8.50
ROSE PETAL MARTINI <i>Absolut, lychee, rose syrup, lemon</i>	8.50
APEROL SPRITZ <i>Aperol, prosecco, soda</i>	7.50
CLASSIC PIMM'S <i>Pimm's No1 cup, summer fruits</i>	7.00
BLOODY MARY <i>Absolut, tomato juice, Lea & Perrins, celery salt</i>	7.50
SPIRITS (25ML) <i>with mixer</i>	FROM 6.50

ROSÉ

	175ml	750ml
PINOT GRIGIO, PASQUA, <i>Italy 2016</i>	6.95	25.50
GRIS BLANC, GÉRARD BERTRAND, <i>France 2016</i>		27.50
CÔTES DE PROVENCE ROSÉ, RAVOIRE ET FILS, <i>France 2015</i>		29.00

RED

EASY DRINKING

	175ml	750ml
MERLOT, PIERRE LACASSE, <i>France 2015</i>	6.50	21.00
MALBEC, EL CAMINO, <i>Argentina 2015</i>	6.95	25.00
RIOJA SIGLO 1881, <i>Spain 2012</i>	7.25	28.00
SANGIOVESE I.G.T. CIELO E TERRA, <i>Italy 2015</i>	5.95	19.00
CABERNET SAUVIGNON, PIERRE LACASSE <i>France 2015</i>	6.50	21.00

WE LIKE

CABERNET SAUVIGNON, ANTIGUAS RESERVAS COUSINO MACUL, <i>Chile 2013</i>		27.50
MALBEC, THE APPLE DOESN'T FALL FAR FROM THE TREE, <i>Argentina 2015</i>		42.50
SHIRAZ, THE OPPORTUNIST, ONE CHAIN VINEYARDS <i>South Australia 2015</i>		30.00
RIPASSO DELLA VALPOLICELLA, VILLALTA <i>Italy 2013</i>		29.50

TREAT YOURSELF

PINOT NOIR, OMEMO, OREGON, <i>USA 2013</i>		40.00
AMARONE, CA'RUGATE, <i>Italy T.D.C 2012</i>		60.00
RIOJA, SIGLO GRAN RESERVA, <i>Spain 2008</i>		42.50
ZINFANDEL, NAPA CELLARS, NAPA VALLEY, <i>USA 2014</i>		35.00
CORTON, GRAND CRU, DOMAINE LATOUR, <i>France 2012</i>		65.00

CRAFT BEERS* & CIDER

*Brewed locally in S. London to produce fresh, natural, unfiltered beers

NICO 33CL (4.8% ABV) <i>light, crisp and fragrant, based on the traditional beers of Cologne</i>	5.50
IVO: 33CL (5.3% ABV) <i>elegant, aromatic and slightly citrus with a touch of honey from the malt</i>	5.50
PERONI 33CL (4.7% ABV)	4.25
SAVANNA DRY CIDER 33CL (6% ABV)	4.50

SOFT DRINKS

COCA COLA, DIET COKE AND COKE ZERO <i>in the iconic 330ml bottles</i>	2.95
LEMONADE, SODA WATER, TONIC WATER, GINGER ALE, BITTER LEMON, SLIMLINE TONIC	2.50
APPLETIZER	2.95
FENTIMANS GINGER BEER	2.95
FENTIMANS VICTORIAN LEMONADE	2.95

JUICES

PINEAPPLE, CRANBERRY, TOMATO, PRESSED APPLE, FRESH ORANGE	2.95
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WATER (750ML)

HILDON STILL MINERAL WATER	3.95
HILDON SPARKLING MINERAL WATER	3.95