

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 server</i>	5.50
WILD MUSHROOMS <i>crushed new potatoes, spring onions, olive oil</i>	5.95
CHARGRILLED CALAMARI <i>sweet chili jam</i>	7.95
CRAYFISH AND AVOCADO COCKTAIL <i>crisp iceberg, Marie Rose sauce</i>	7.50
BURRATA <i>Sicilian datterini tomatoes, torn basil</i>	7.50
LAMB MEATBALLS <i>tomato sauce, warm flatbread</i>	6.50
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>peas, pea shoots, parmesan, white wine</i>	6.50
BRUSCHETTA OF CHOPPED AVOCADO <i>mild red chili, olive oil, torn basil</i>	6.00
MEZZE PLATTER (FOR TWO) <i>marinated feta cheese, olives, tzatziki, taramasalata, hummus, warm pitta bread</i>	15.95

SALADS

CM 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

SIDES

FRESH CUT FRIES	3.75
GREEN BEANS	3.95
STEAMED BROCCOLI	3.95
WILTED SPINACH	3.95
TOMATO AND ONION SALAD	3.65
SEASONAL LEAF SALAD	3.65
SERIOUSLY BUTTERY MASH	3.45

PRIVATE ROOMS

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.

FOR THE TABLE

VINE RIPENED TOMATOES, OLIVE OIL, SEA SALT, TOAST	3.00
MARINATED OLIVES	3.75
PAN-FRIED PADRÓN PEPPERS, SEA SALT	5.00
POLENTA, PARMESAN, ROSEMARY BITES	4.00
HALLOUMI BITES	4.50

MAINS

HOME MADE SALMON FISHCAKES <i>our own tartar sauce, fresh cut fries</i>	13.00
DONALD RUSSELL LAMB CUTLETS <i>cauliflower purée, roasted vine tomatoes</i>	16.50
HALF ROASTED CHICKEN <i>marinated in rosemary & lemon, fresh cut fries</i>	14.00
GRILLED SALMON <i>green beans, crushed new potatoes, hollandaise sauce</i>	15.75
LINGUINE WITH JUMBO TIGER PRAWNS <i>chili, spring onion, white wine, garlic, lemon</i>	13.95
BAKED COD <i>seriously buttery mash, lemon cream sauce</i>	16.50
CHICKEN ESCALOPE <i>coated in parmesan & breadcrumbs, linguine, cherry tomatoes, spring onion, basil</i>	13.95
SPICY MOROCCAN LAMB STEW <i>feta, chick peas, apricot cous cous</i>	14.50
SEA BASS FILLETS <i>wilted spinach, roasted vine tomatoes</i>	15.75
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>	16.50
FISH OF THE DAY - <i>ask your server</i>	PRICED DAILY

AWARD-WINNING BEEF

from Donald Russell

HOME MADE BURGERS

All our burgers are made in-house from the finest chopped steak and are cooked to your specification, from rare to medium well. Served in a brioche bun with fresh cut fries.

THE CLASSIC 8oz pure chopped steak add monterey jack cheese - 1.00 add bacon - 1.00	12.50
THE AMERICAN monterey jack cheddar, sliced dill pickle, French's mustard	13.50
THE MEXICAN guacamole, salsa, sliced jalapeno	14.50
THE VEGGIE ONE grilled halloumi, mediterranean vegetable stack	12.50

DONALD RUSSELL STEAKS

200g RIB EYE STEAK <i>fresh cut fries</i>	25.00
190g FILLET STEAK <i>fresh cut fries</i>	29.00
625g PRIME RIB ON THE BONE (for two) <i>fresh cut fries</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

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 2016</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 2016</i>	5.95	19.50
PINOT GRIS, MICHELE LEON, <i>France 2014</i>		26.00
PICPOUL DE PINET, FAMILLE MORIN, <i>France 2016</i>		27.00

WE LIKE

RIOJA BLANCO, BODEGAS MARTINEZ LA ORDEN, <i>Spain 2016</i>		22.00
SAUVIGNON BLANC, BISHOP'S LEAP, <i>New Zealand 2016</i>	7.50	29.50
COTES DU RHONE BLANC, GUILLAUME GONNET, <i>France 2016</i>		37.50
GRECO DE TUFO, TRE FIORE, <i>Italy 2016</i>		30.00
SANCERRE, DOMAINE BONNARD, <i>France 2016</i>		32.00
CHABLIS, PAUL DELAYNE, <i>France 2014</i>	7.75	31.00
ALBARINO PAZO SERANTELLOS, <i>Spain 2016</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
RIESLING, SIGNATURE EDITION, QBA, WEINGUT MAX FERDINAND RICHTER, <i>Germany 2016</i>		37.50
SAUVIGNON BLANC, CLOUDY BAY, MARLBOROUGH, <i>New Zealand 2016</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
HOT TODDY <i>Famous Grouse, cloves, sugar, lemon, hot water</i>	7.00
DARK AND STORMY <i>dark rum, ginger beer, angostura bitters</i>	8.00
BLOODY MARY <i>Absolut, tomato juice, Lea & Perrins, celery salt</i>	7.50
SPIRITS (25ML) FROM <i>with mixer</i>	6.50

ROSÉ

	175ml	750ml
PINOT GRIGIO, PASQUA, <i>Italy 2016</i>	6.75	25.50
GRIS BLANC, GÉRARD BERTRAND, <i>France 2016</i>	6.95	27.50
CÔTES DE PROVENCE ROSÉ, RAVOIRE ET FILS, <i>France 2016</i>		29.00

RED

EASY DRINKING

	175ml	750ml
MERLOT, PIERRE LACASSE, <i>France 2016</i>	6.50	21.00
MALBEC, LOS ANDES MENDOZA, <i>Argentina 2016</i>	6.95	25.00
RIPASSO DELLA VALPOLICELLA, VILLALTA <i>Italy 2014</i>	7.50	29.50
SANGIOVESE I.G.T. CIELO E TERRA, <i>Italy 2015</i>	5.95	19.00
CABERNET SAUVIGNON, PIERRE LACASSE <i>France 2016</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
CARIGNAN, VIEILLES VIGNES, IGP PAYS D'HERAULT, MONT ROCHER, <i>France 2015</i>		27.50
SHIRAZ, THE OPPORTUNIST, ONE CHAIN VINEYARDS <i>South Australia 2015</i>		30.00

TREAT YOURSELF

PINOT NOIR, Omero, OREGON, <i>USA 2013</i>		40.00
AMARONE, CA'RUGATE, <i>Italy T.D.C 2014</i>		60.00
RIOJA, SIGLO GRAN RESERVA, <i>Spain 2009</i>		42.50
ZINFANDEL, NAPA CELLARS, NAPA VALLEY, <i>USA 2014</i>		35.00
CORTON, GRAND CRU, DOMAINE LATOUR, <i>France 2011</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 (4.5%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