



HACHÉ

BRASSERIE



FOR THE TABLE

PISTOU OLIVES *vg*

Provençal garlic and basil green olives 4.5

SALLY CLARKE FOCACCIA *vg*

confit garlic 4.75

PADRON PEPPERS *vg*

maldon sea salt, lime 7

STARTERS+ SHARING

CROQUE MONSIEUR ARANCINI *parma ham, truffle dust, aioli* 8.5

CHARGRILLED HALLOUMI *v Cavolo Nero, chimichurri* 8.5

SPRING PEA & HAZELNUT SOUP *v English peas, pea shoots, grilled Sally Clarke focaccia, toasted hazelnuts* 8

TUSCAN FRIED CHICKEN *rosemary, chive aioli* 9

BUFFALO CAULIFLOWER *vg* 7.5 **ADD** *roquefort dip* 2

SALT & PEPPER CRISPY SQUID *lime, chilli, spring onion, sriracha aioli* 9.5

CHARGRILLED MISO BUTTER PRAWNS

Chilli, focaccia toast 10

TOMATO & BLACK OLIVE BURRATA *v heritage tomatoes, Kalamata olive, red pesto* 12

HACHE SHARING BOARD *v olives, focaccia, burrata, confit garlic, roast cherry tomatoes, padron peppers* 16

FOCCACCIA SANDWICHES

Served until 4pm.

All served with rosemary sea salt fries

LEMON SOLE GOUJONS

tartare sauce, pink pickled onions, hispi slaw 19

AVOCADO & CHARGRILLED HALLOUMI *v*

tomato, aioli, chimichurri 18

HOT TUSCAN FRIED CHICKEN

hispi slaw, hot cayenne mayo, tomato 18

GRILLS

FLAT IRON STEAK *8oz pea shoots, rosemary sea salt fries* 22

RIB EYE STEAK *8oz chargrilled gem lettuce, ranch dressing, crispy onions, rosemary sea salt fries* 29

FLAT IRON CHICKEN *rocket, rosemary sea salt fries, chimichurri* 20

GRILLED SALMON *bearnaise, tendstem broccoli* 20

SAUCES *Miso butter, Chimichurri, Béarnaise* +2.5 *Peppercorn* +3

ADD *Miso Garlic Butter Prawns* 4

HACHÉ BURGERS

STEAK CHEESEBURGER *mature West Country Cheddar or Roquefort* 15

STEAK CANADIEN *mature West Country Cheddar, maple bacon jam, smoked bacon* 15.75

STEAK TRUFFLE FUME *truffle aioli, Gruyere, cornichons, red onion, smoked bacon, truffle dust* 17

CHICKEN MALIBU *chicken breast, mature West Country Cheddar, smoked bacon, avocado* 15.5

BEYOND 'CHEESE' *vg Beyond burger, Rubies in the Rubble mustard mayo, Violife mild cheddar* 14 **ADD THIS™** *Isn't vegan bacon* *vg* +2

SECRET GARDEN *vg panko crusted portobello mushroom, spicy peanut sauce, kale, avocado, sesame seeds* 14

ADD *mature cheddar, cornichons, Roquefort, smoked bacon, avocado, halloumi, caramelised onions, truffle dust* +2 *Haché steak patty* +4

PASTA & SALAD

SPICY SAUSAGE RIGATONI *spicy sausage ragu, burrata* 19

GIANT TRUFFLE & PECORINO RAVIOLI *v wild mushrooms, hazelnuts, fried sage, shaved black truffle* 22

TIGER PRAWN SPAGHETTONE *tomato, white wine, chilli, garlic* 19.5

PLANT-BASED RIGATONI *vg vegan 'Symplicity' ragu* 16

'PARMESAN WHEEL' CACIO E PEPE *spaghettone, served table side* 18

HISPI CABBAGE CAESAR *avocado, toasted pecans and focaccia croutons* 15

AVOCADO CLUB SALAD *v omega seeds, avocado, roast cherry tomatoes, red onions, radish, cucumber, focaccia croutons, citrus vinaigrette* 13

ADD *grilled prawns, chicken or halloumi* +4 *Salmon Fillet* +7

SIDES

ROSEMARY SEA SALT FRIES *vg* 4.75

SWEET POTATO FRIES *vg* 6

DIPS *Roasted garlic aioli, truffle aioli, Roquefort, sriracha aioli* +2

ASPEN FRIES *parmesan, truffle dust, aioli* 8.5

CHARGRILLED TENDER STEM BROCCOLI *chilli, almonds* 6.5

FRENCH BEANS *lemon zest olive oil chili* 6.5

BABY LEAF SALAD *vg* 5.5

HERITAGE TOMATO SALAD *v* 7.5 *Kalamata olives, chive oil*

v vegetarian · *vg* vegan

Please let us know about any dietary and allergy requirements and we'd be happy to help. As our dishes are prepared in a kitchen where allergens and animal products are present, there might be some cross contamination. A discretionary service charge of 13.5% will be applied to your bill

WINE

FIZZ 125ml / 750ml

CA' DI ALTE PROSECCO 'EXTRA DRY'
Veneto, Italy 11.5% 7 / 37

RATHFINNY CLASSIC CUVÉE BRUT
Sussex, England 12% 10 / 55

PIPER-HEIDSIECK CUVÉE BRUT
Champagne, France 12% 70

PIPER-HEIDSIECK 'SAUVAGE' ROSÉ
Champagne, France 12% 90

WHITE

We are committed to reducing our carbon footprint, working with the carbon neutral Liberty Wines to bring you these 'bag in a box' wines. Their alternative packaging makes them as good for the planet as they are for drinking.

175ml / 500ml Carafe / 750ml

PONTE PIETRA BIANCO
Veneto, Italy 12% 6.5 / 18 / 27
Zesty citrus fruit

175ml / 500ml Carafe / 750ml

VERMENTINO, LES VIGNES DE L'EGLISE
Languedoc, France 12.5% 29
Clean, bright and aromatic

VIIGNIER, BARON DE BADASSIERE
Languedoc, France 12.5% 8.5 / 23.5 / 34
Unoaked juicy

PINOT GRIGIO, ALPHA ZETA
Verona, Italy 12.5% 9 / 26 / 36
Pear and almond

PICPOUL DE PINET, GARENNE
Languedoc, France 12.5% 9.5 / 27 / 38
Citrus and mineral

GAVI DI GAVI, TERRE ANTICHE
Piemonte, Italy 13% 10 / 28.5 / 40
Elegant with a mineral finish

SAUVIGNON BLANC, HOLDAWAY ESTATE
Marlborough, New Zealand 13% 10.5 / 30 / 42
Gooseberry, passionfruit

RIESLING RESERVE, CAVE DE HUNAWIHR
Alsace, France 13% 11 / 32 / 44
Dry and citrus

MACON VILLAGES, JEAN-CHRISTOPHE PERRAUD
Burgundy, France 13% 48
Vibrant and refreshing

POUILLY FUME, DOMAINE JEAN-PIERRE BAILLY
Loire, France 13% 54
Bright expressive peach

CHABLIS, DOMAINE PERCHAUD
Burgundy, France 13% 60
Intense aromatic and vivacious

SPIRITS Double up to 50ml +3.5

GIN Bombay Sapphire 5 / Bombay Bramble, Bombay Citrus Pressé, Bombay Sapphire Premier Cru, Citadelle Jardin d'Ete 6

VODKA 42 Below 5 / Grey Goose 6

RUM Duppy Share White Rum, Cut spiced 5 / Duppy Share Aged, Cut Overproof 6

WHISKY Johnnie Walker Black Label scotch 5 / Jack Daniels, Woodfords Reserve, Jameson Irish whiskey, Glenfiddich 12 Yr single malt 6

TEQUILA Cazcabel blanco 5 / Cazcabel Coffee, Cazcabel Resposado 6

LIQUEUR Fair Cafe, Baileys, Jägermeister, Luxardo Amaretto, Luxardo Limoncello, Luxardo Sambuca 5 / Ferrand Ambre Cognac 6



FEVER-TREE Tonics: Indian, Refreshingly Light, Cucumber, Elderflower, Mediterranean
Sodas: Soda Water, Lemonade, Ginger Ale 3.5

ROSÉ 175ml / 500ml Carafe / 750ml

COTES DU PROVENCE ROSÉ, CHATEAU DU ROUET
Provence, France 13% 10.5 / 30 / 39

PINOT GRIGIO ROSATO, PONTE PIETRA
Veneto, Italy 12% 7.25 / 21 / 30

MIRAVAIL, COTES DU PROVENCE ROSÉ
Provence, France 13% 65

MIRAVAIL, COTES DU PROVENCE ROSÉ MAGNUM
Provence, France 13% 120

RED

175ml / 500ml Carafe / 750ml

PONTE PIETRA ROSSO
Veneto, Italy 12% 6.5 / 18 / 27
Blackberry and cherry blossom

175ml / 500ml Carafe / 750ml

MERLOT / GRENACHE, LES VIGNES DE L'EGLISE
Languedoc, France 13.5% 7.5 / 22 / 29
Vibrant, plummy and easy drinking

MONTEPULCIANO D'ABRUZZO, IL FAGGIO
Italy 13% 8.25 / 23 / 32
Dark plums and mocha

MALBEC CLASICO, KAIKEN
Mendoza, Argentina 14% 9 / 26 / 36
Medium bodied, well balanced

COTES DU RHONE, LES TERRES DU ROY
Rhône, France 14.5% 38
Easy drinking, full bodied

PINOT NOIR, MAS LA CHEVALIÈRE
Languedoc, France 12.5% 10 / 28.5 / 40
Ripe cherry and strawberry

RIOJA CRIANZA, EL COTO
Spain 13.5% 10.5 / 30 / 42
Red fruits, spices, vanilla

DOURO TINTO 'VINHA GRANDE'
Casa Ferreirinha, Douro, Portugal 14.5% 45
Full bodied blackberries

VALPOLICELLA, ALLEGRINI
Veneto, Italy 13% 50
Silky and smooth

CROZES-HERMITAGE, MAISON LES ALEXANDRINS
Rhône, France 13% 56
Fresh peppery black fruit

ST EMILION GRAND CRU, CHATEAU TOUR DE CAPET
Bordeaux, France 14% 65
Complex, fruity and intense

125ml glass also available

DRAUGHT BEER

STELLA UNFILTERED LAGER Belgium 5%
Half pint 4.25 / Pint 7.5

CAMDEN PALE ALE London 4%
Half pint 4 / Pint 7.25

BOTTLED BEER & CIDER

CAMDEN HELLS LAGER London 330ml 4.6% 5.5

LEFFE BLONDE Belgium 330ml 6.6% 5.75

BREW DOG NANNY STATE Scotland 330ml 5% 5

CORONA ZERO Mexico 330ml 0% 4.75

KOPPARBERG STRAWBERRY + LIME CIDER
Sweden 500ml 4% 7.5

VINTAGE LEMONADES

Our secret, jasmine-infused blend, based on a 350 year old French recipe. Pair with a perfectly matched spirit for a delicious Collins-style aperitif.

CLASSIC FRENCH LEMONADE 4.75
With Tanqueray gin 8.5

BLUEBERRY + PROVENÇAL LAVENDER 4.75
With Bulleit bourbon 8.5

PINK GRAPEFRUIT + MADAGASCAN VANILLA 4.75
With Cazcabel Blanco tequila 8.5

PEACH + GINGER 4.75
With Johnnie Walker Black Label scotch 8.5

MILKSHAKES

NUTELLA 5.5
With Cut Spiced rum 9.5

BLUEBERRY MACARON 5.5
With Ferrand Ambre cognac 9.5

CRÈME BRÛLÉE 5.5
With Grey Goose vodka 9.5

MALTED CHOCOLATE BISCOFF vg 6
With Bulleit bourbon 10

SOFTS + P R E S S E D JUICES

BERRY BOOST
Strawberry, apple, lemon, mint 5.5

SWEET CITRUS
Orange, lemon, tangerine, grapefruit, turmeric, cayenne 5.5

CLEAN CARROT
Carrot, orange, apple, ginger 5.5

PURE APPLE · PURE ORANGE
100% Cold pressed juice 5

KINGSDOWN WATER STILL · SPARKLING
750ml 5.5

| | | Icon 330ml 4.25



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