

THE BRUSH

EAST LONDON GRAND CAFÉ

APERITIF

Aperol Spritz 13 Negroni 13 Telmont Champagne 16 Citrus Touch (Alcohol Free) 10

COMBO

SERVED BETWEEN 12:00 – 16:30

MONDAY - FRIDAY

CHOOSE YOUR SOUP & SANDWICH FOR £14

French Onion Soup, Gruyère, Croûton

San Marzano Tomato Soup (vg)

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Half Croque Monsieur (Add Egg £2)

Half Salt Beef Sandwich

Avocado Toast, Chilli, Lime (v) (Add Egg £2)

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SALADS

Full English15

*Black Pudding, Quail Eggs, Crispy Bacon,
Roast Tomato*

Kale (vg)16

Cashews, Avocado, Squash

Beets (v)16

Grains, Corn, Goat's Curd, Feta

Chicken Caesar 20

Bibb Leaves, Parmesan, Croûtons, Anchovies

Tuna Niçoise 20

Bonito Tuna, Baby Gem, Boiled Egg, Anchovies

SIDES

Mac & Cheese (v) 6

Frites (vg) 6

Sprouting Broccoli, Chilli, Almonds (vg) 6

Mash & Bone Marrow Gravy 6

Mixed Leaves, Balsamic Dressing (vg) 5

Green Beans, Garlic (vg) 6

NIBBLES

Crudites, Blue Cheese Dip (v)7

Green Nocellara Olives (vg) 4

Baked Bread Basket, Sea Salt Butter (v) 5

Salt Beef Scotch Egg, Truffle Parmesan 8

Chipolatas, Honey Mustard Dressing 6

TO START

Beef Tartare, Confit Egg, Sourdough15

Burrata, Heritage Tomato, Basil Oil (v)13

Atlantic Prawn Cocktail, Avocado, Marie Rose13

French Onion Soup, Gruyère, Croûte 9

Goldstein Salmon, Rye Bread, Lemon13

FLATBREADS

Heritage Tomatoes, Basil, Coconut Cheese (vg)13

'Nduja, Mozzarella, Basil14

Anchovies, Olives, Asparagus, Bottarga14

Grilled Aubergine, Ricotta, Pine Nuts (v)13

Gruyère, Bacon, Caramelised Onions15

Cultivated Mushrooms, Parmesan, Truffle 16

MAINS

Butternut Squash Curry (v)19

Basmati Rice, Tomato Chutney

Atlantic Halibut & Frites 32

Crushed Minted Peas, Tartare Sauce

South Coast Mussels19

Chilli, Frites

250g Charolais Rib-Eye 32

Green Peppercorn Sauce, Braised Shallot, Watercress

Charred Hispi Cabbage (vg)16

Pickled Shallots, Almonds, Oat Jalapeño Mayo

The Brush Burger 20

Bacon, Cheddar Cheese, Bone Marrow Relish, Frites

Wiener Schnitzel 34

Cucumber & Dill Salad, Parsley Potatoes

Roast Chicken (Half or Whole) 22/42

Garlic & Red Onion Jus

Whole Grilled Seabass 450gr (To Share) 48

Burnt Butter, Capers

TO FINISH

Choux, Mango, Basil (v)7

Vanilla Crème Brûlée (v)7

Basque Cheesecake, Strawberry Compote (v)7

Raspberry Mille-Feuille, Diplomat Cream (v)7

Isle of Wight Blue Cheese (v)12

Scoop of Ice Cream or Sorbet (v/vg)3

OPENING HOURS

Monday to Sunday

07:00 – 22:00

Follow us on @brushhoxton

SUNDAY ROAST

Join us every Sunday for a traditional roast with all the trimmings.

Please advise your server if you have any allergies or dietary requirements, traces of allergens used in our kitchen may be present.
Wines are available in 125ml & spirits in 25ml. A discretionary 12.5% service charge will be added to your bill. VAT quoted at the current rate.
Please scan the QR code for kcal information.



COCKTAILS

Bourbon & Croissant - <i>nutty, sweet</i> <i>Bulleit Bourbon, Halzenut, Cocoa, Croissant, Aromatic Bitters Blend</i>	14
Gimlet on the Stalk - <i>herbal, fresh</i> <i>Absolute Elyx, Lemongrass, Macerated Rhubarb, Tonka, Citrus</i>	14
Call Me Nutty - <i>hearty, fruity</i> <i>Woodford Reserve Bourbon, Chestnut, Peach, Dry Vermouth</i>	14
E2 Punch - <i>clear, smooth</i> <i>Macerated Hoxton Banana Rum, Toasted Oat, Orgeat, Cointreau</i>	15
Cocoa Royal - <i>sweet, aromatic</i> <i>Martel VS, Cocoa Nibs, Raspberry Pinot, Telmont Brut Réserve Champagne</i>	15
Rosa Paloma - <i>zesty, fresh</i> <i>Olmecca Blanco Tequila, Elderflower, London Essence Grapefruit Soda, Citrus</i>	14
A Sour, Please - <i>floral, sour</i> <i>Plymouth Gin, Assam Tea, Bergamot, Citrus</i>	14

BEER

Bright Lights Pilsner Half Pint	5.5	Lucky Saint 0%	7
Bright Lights Pilsner Pint	8	Sassy Cidre Poire	8
Bright Lights Pilsner Bottle	7	Prime Time IPA	7

NO & LOW COCKTAILS

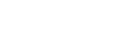
Dirty D - <i>fruity, spiced</i> <i>Feragaia, Spiced Ginger, Orgeat, Lemon Verbena, Pink Peppercorn</i>	10
Citrus Touch - <i>sweet & sour</i> <i>Pentire Coastal Spritz, Citrus Sherbet, Peach, Lemon Sorbet Foam</i>	10
Pink - <i>zesty, fresh</i> <i>Pentire Seaward, Elderflower, Pink Grapefruit Soda, Citrus</i>	10

SPARKLING WINE



Prosecco 'Argeo' <i>NV, Ruggeri, Veneto, Italy</i>	9	48
Telmont Brut Réserve <i>NV, Champagne, France</i>	16	98
Telmont Brut Rosé <i>NV, Champagne, France</i>	19	117
Billecart Salmon Brut Rosé <i>NV, Champagne, France</i>	164	
Ruinart Blanc de Blancs <i>NV, Champagne, France</i>	172	
Dom Pérignon <i>2013, Champagne, France</i>	347	

RED WINE



Anciens Temps <i>2022, Rouge, Vin de France, France</i>	8	33
Primitivo Salento <i>2022, Boheme, Puglia, Italy</i>	9	37
Cabernet Sauvignon <i>2022, Les Mougeottes, Languedoc, France</i>	10	41
Pinot Noir <i>2022, Les Mougeottes, Languedoc, France</i>	11	44
Bordeaux Supérieur <i>2019, Château des Antonins, Bordeaux, France</i>		55
Crasto <i>2021, Quinta do Crasto, Douro, Portugal</i>	13	52
Côtes-du-Rhône <i>2021, Famille Perrin, Southern Rhône, France</i>		65
Rioja Crianza <i>2021, Bedega LAN, Spain</i>		64
Chianti 'I Poderi del Filandra' <i>2021, Buccianera, Toscana, Italy</i>		77
Cahors Malbec 'En Pente' <i>2021, Causse du Théron, Cahors, France</i>		89
Pinot Noir <i>2022, Maillard, Bourgogne, France</i>		89
Amarone 'Ca' Coato' <i>2020, Antolini, Veneto, Italy</i>		183

WHITE WINE



Anciens Temps <i>2022, Blanc, Vin de France, France</i>	8	33
Cortese 'Amonte' <i>2022, Cantine Volpi, Piemonte, Italy</i>	9	36
Trebbiano Garganega <i>2022, Pontepietra, Veneto, Italy</i>		40
Muscadet Sevre et Maine <i>2022, Poyet, Loire, France</i>	11	43
L A N <i>2023, Verdejo, Rueda, Spain</i>	14	51
Fiano 'Molino a Vento' <i>2022, Tenute Orestyadi, Sicilia, Italy</i>		47
Gruner Veltliner Vom Haus <i>2022, Pfaffl, Niederösterreich, Austria</i>		53
Picpoul de Pinet <i>2022, Baron de Badassière, Languedoc, France</i>	14	57
Pinot Grigio <i>2022, Colterenzio, Alto Adige</i>		61
Gavi di Gavi 'Lugarara' <i>2022, La Giustiniana, Piemonte, Italy</i>		72
Sancerre White <i>2022, Pruniers, Sancerre, France</i>		76
Chablis ler Cru 'L'Essence des Climats' <i>2021, Laroche, Burgundy, France</i>		129

ROSÉ WINE



Pinot Grigio Blush <i>2022, Vigna Mescita, Veneto, Italy</i>	10	39
Love by Leoube Organic <i>2022, Domaine Leoube, Provence, France</i>	18	71
Coteaux d'Aix-en-Provence 'Cuvée Alexandre' <i>2022, Château Beaulieu, Provence, France</i>		74

PLEASE ASK YOUR SERVER
FOR THE FULL DRINKS MENU