

# THE BRUSH

EAST LONDON GRAND CAFÉ

## APERITIF

Americano 15   Negroni   15   Telmont Champagne   16   Limoncello Spritz   15

## SNACKS & STARTERS

|                                                         |    |
|---------------------------------------------------------|----|
| Padron Peppers, Lime, Paprika Salt (vg) . . . . .       | 6  |
| Deep fried Calamari, lemon, old bay mayo . . . . .      | 12 |
| Baked Bread, Sea Salt Butter (v). . . . .               | 5  |
| Salmon Crudo, Blood Orange, Chilli, Lime . . . . .      | 12 |
| Ham & Cheese croquette, salsa verde, parmesan . . . . . | 9  |
| French Onion Soup, gruyere, croutons . . . . .          | 9  |
| Iberico Lomito . . . . .                                | 9  |

## LOADED FLATBREADS

|                                                        |    |
|--------------------------------------------------------|----|
| Heritage Tomatoes, Basil, Coconut Cheese (vg). . . . . | 13 |
| 'Nduja, Mozzarella, Basil . . . . .                    | 14 |
| Gruyère, Bacon, Caramelised Onions . . . . .           | 15 |
| Cultivated Mushrooms, Parmesan, Truffle . . . . .      | 16 |

## CELEBRATE THE FESTIVE SEASON AT THE BRUSH

Whether you’re planning a festive celebration with friends, hosting your Christmas party, or indulging in a curated Christmas Day dining experience, we’ll make it truly unforgettable with an array of menus for every occasion.

For more information or to book a table, our reception team will be delighted to help.

## MAINS

|                                                            |    |
|------------------------------------------------------------|----|
| Grilled Rib-Eye . . . . .                                  | 32 |
| <i>Green Peppercorn Sauce, Braised Shallot, Watercress</i> |    |
| Prawns, Paccheri Pasta . . . . .                           | 22 |
| <i>Bisque, Garlic, Rocket, Lemon</i>                       |    |
| Oxtail Ragu. . . . .                                       | 24 |
| <i>Butter Beans, Baby Spinach, Spring Onions</i>           |    |
| Atlantic Halibut & Frites . . . . .                        | 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 Tomato, Shallot, Mustard Dressing</i>          |    |
| Butternut Squash Curry (v) . . . . .                       | 19 |
| <i>Basmati Rice, Fried Onion, Pickled Ginger Raita</i>     |    |
| Roast Chicken (Just a Half). . . . .                       | 22 |
| <i>Onion Gravy, Confit Garlic</i>                          |    |

## SIDES

|                                                           |   |
|-----------------------------------------------------------|---|
| Mac & Cheese, Fried Onion, Bacon, Chicken Skin. . . . .   | 6 |
| Fries, Smoked Maldon Salt (vg). . . . .                   | 6 |
| Broccoli, Chilli, Almonds (vg) . . . . .                  | 6 |
| Mixed Leaves, Balsamic Dressing, Lime, Mint (vg). . . . . | 5 |
| Beans, Garlic, Lemon (vg). . . . .                        | 6 |

## SANDWICHES

|                                                                               |    |
|-------------------------------------------------------------------------------|----|
| Grilled ham & Cheese melt, kimchi, gherkin. . . . .                           | 16 |
| Smashed avocado, dukkah, pickled onion, poached eggs (v) . . . . .            | 14 |
| Brat’dog, sauerkraut, fried onion, pickles, jalapenos . . . . .               | 15 |
| The Brush Burger, bacon, cheddar cheese, bone marrow relish, frites . . . . . | 20 |
| Crab on toast, avocado, tagarashi, coriander . . . . .                        | 16 |
| The Club, bacon, egg, roast chicken, fries. . . . .                           | 18 |

## SALADS

|                                                                               |    |
|-------------------------------------------------------------------------------|----|
| Honey Roast Beets, lentils, pickled onions, Feta, kale (v). . . . .           | 12 |
| Burn Butter Peach, French Beans, hazelnuts, coconut yogurt, mint(v) . . . . . | 16 |
| Grilled Chicken, bib leaves, Parmesam, croutons, Anchovies . . . . .          | 20 |
| Burrata, heritage tomato, basil oil (v). . . . .                              | 13 |

## TO FINISH

|                                                          |    |
|----------------------------------------------------------|----|
| Oreo Ice Cream Sandwich . . . . .                        | 6  |
| Vanilla Burnt Custard . . . . .                          | 6  |
| Basque Cheesecake, Raspberry Compote (v) . . . . .       | 7  |
| Stickey Toffee Pud, Vanilla Ice Cream . . . . .          | 7  |
| Isle of Wight Blue Cheese, cracker, chutney (v). . . . . | 12 |



COCKTAILS

|                                                                                                                                                           |    |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| Eastside- <i>refreshing, herbal</i><br><i>Plymouth Gin, Mint, Cucumber, Lime</i>                                                                          | 14 |
| Coconut Negroni - <i>exotic, bitter</i><br><i>Monkey 47 infused Coconut Oil, Express Vermouth, Campari</i>                                                | 14 |
| Spicy Margarita- <i>fiery, zesty</i><br><i>Olmecca Altos Plata Tequila, agave, chilli, lime</i>                                                           | 14 |
| Sakura Highball- <i>floral, elegant</i><br><i>Chivas 12yo Whisky, Cherry Blossom Vermouth, Fino Sherry, London Essence White Peach &amp; Jasmine Soda</i> | 14 |
| Mezcal Paloma - <i>smoky, citrusy</i><br><i>Ojo de Dios Espadin Mezcal, Lime, Agave, London Essence Pink Grapefruit Tonic</i>                             | 14 |
| Champagne Martini - <i>sophisticated, bright</i><br><i>Absolut Vodka, Champagne Reduction, Noilly Prat Vermouth, Orange Bitters</i>                       | 15 |
| Fig Leaf Manhattan - <i>rich, earthy</i><br><i>Woodford Reserve Bourbon, Sweet &amp; Dry Vermouth, Fig Leaf, Black Walnut Bitter</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

|                                                                                                      |    |
|------------------------------------------------------------------------------------------------------|----|
| Non-Alcoholic Eastside - <i>refreshing, botanical</i><br><i>Pentire Adrift, Mint, Cucumber, Lime</i> | 12 |
| Pink - <i>zesty, fresh</i><br><i>Pentire Seaward, Elderflower, Pink Grapefruit Soda, Citrus</i>      | 12 |

SPARKLING WINE



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

WHITE WINE



|                                                                                   |    |     |
|-----------------------------------------------------------------------------------|----|-----|
| Anciens Temps<br><i>2022, Blanc, Vin de France, France</i>                        | 8  | 33  |
| Cortese ‘Amonte’<br><i>2022, Cantine Volpi, Piemonte, Italy</i>                   | 9  | 36  |
| Trebbiano Garganega<br><i>2022, Pontepietra, Veneto, Italy</i>                    |    | 40  |
| Muscadet Sevre et Maine<br><i>2022, Poyet, Loire, France</i>                      | 11 | 43  |
| L A N<br><i>2023, Verdejo, Rueda, Spain</i>                                       | 14 | 51  |
| Fiano ‘Molino a Vento’<br><i>2022, Tenute Orestiadì, Sicilia, Italy</i>           |    | 47  |
| Gruner Veltliner Vom Haus<br><i>2022, Pfaffl, Niederösterreich, Austria</i>       |    | 53  |
| Picpoul de Pinet<br><i>2022, Baron de Badassière, Languedoc, France</i>           | 14 | 57  |
| Pinot Grigio<br><i>2022, Colterenzio, Alto Adige</i>                              |    | 61  |
| Gavi di Gavi ‘Lugarara’<br><i>2022, La Giustiniana, Piemonte, Italy</i>           |    | 72  |
| Sancerre White<br><i>2022, Pruniers, Sancerre, France</i>                         |    | 76  |
| Chablis 1er Cru 'L'Essence des Climats'<br><i>2021, Laroche, Burgundy, France</i> |    | 129 |

RED WINE



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

ROSÉ WINE



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

PLEASE ASK YOUR SERVER  
FOR THE FULL DRINKS MENU