

Invisible Chips

£2.00

Invisible Chips are 0% fat and 100% charity. Buying a portion helps Hospitality Action to support hospitality workers and their families through ill health and hard times.

Thanks for chipping in.

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

SALADS

Honey Roast Beets, Lentils, Pickled Onions, Feta, Kale (V)	12
Burn Butter Peach, French Beans, Hazelnuts, Coconut Yogurt, Mint (V)	12
Grilled Chicken, Bibb Leaves, Parmesan, Croutons, Anchovies	18
Burrata, Heritage Tomato, Basil Oil (V)	13

SANDWICHES

Grilled Ham & Cheese Melt, Kimchi, Gherkin	14
Smashed Avocado, Dukkah, Pickled Onion, Poached Eggs (V)	12
Brat'dog, Sauerkraut, Fried Onion, Pickles, Jalapeños	14
The Brush Burger, Bacon, Cheddar Cheese, Bone Marrow Relish, Frites	18
Crab On Toast, Avocado, Tagarashi, Coriander	14
The Club, Bacon, Egg, Roast Chicken, Fries	16

LOADED FLATBREADS

Heritage Tomatoes, Basil, Coconut Cheese (Vg)	14
'Nduja, Mozzarella, Basil	14
Gruyère, Bacon, Caramelised Onions	14
Cultivated Mushrooms, Parmesan, Truffle	16

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 Rigatoni Pasta	22
<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, Shallots, Mustard Dressing</i>	
Butternut Squash Curry (V)	16
<i>Basmati Rice, Fried Onion, Pickled Ginger Raita</i>	
Roast Chicken (Just A Half)	24
<i>Onion Gravy, Confit Garlic</i>	

SIDES

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

TO FINISH

Oreo Ice Cream Sandwich	5
Vanilla Burnt Custard	6
Basque Cheesecake, Raspberry Compote (V)	6
Stickey Toffee Pud, Vanilla Ice Cream	6
Isle Of Wight Blue Cheese, Crackers, Chutney (V)	12

COCKTAILS

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

SPARKLING WINE

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Prosecco 'Argeo' <i>NV, Ruggeri, Veneto, Italy</i>	9	49
Telmont Brut Réserve <i>NV, Champagne, France</i>	16	98
Telmont Brut Rosé <i>NV, Champagne, France</i>	18	107
Billecart Salmon Brut Rosé <i>NV, Champagne, France</i>		164
Ruinart Blanc de Blancs <i>NV, Champagne, France</i>		172
Dom Pérignon <i>2015, Champagne, France</i>		347

RED WINE

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Anciens Temps Rouge <i>Rouge, Vin de France, France</i>	9	36
Primitivo Salento <i>Boheme, Puglia, Italy</i>	10	40
Cabernet Sauvignon <i>Les Mougeottes, Languedoc, France</i>	11	44
Pinot Noir <i>Les Mougeottes, Languedoc, France</i>	12	46
Bordeaux Supérieur <i>Château des Antonins, Bordeaux, France</i>		55
Crasto <i>Quinta do Crasto, Douro, Portugal</i>	14	55
Côtes-du-Rhône <i>Famille Perrin, Southern Rhône, France</i>		65
Rioja Crianza <i>Bedega LAN, Spain</i>		64
Chianti 'I Poderi del Filandra' <i>Buccianera, Toscana, Italy</i>		77
Cahors Malbec 'En Pente' <i>Causse du Théron, Cahors, France</i>		89
Pinot Noir <i>Maillard, Bourgogne, France</i>		94
Amarone 'Ca' Coato' <i>Antolini, Veneto, Italy</i>		183

WHITE WINE

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Anciens Temps Blanc <i>Blanc, Vin de France, France</i>	9	35
Cortese 'Amonte' <i>Cantine Volpi, Piemonte, Italy</i>	10	38
Trebbiano Garganega <i>Pontepietra, Veneto, Italy</i>		43
Muscadet Sevre et Maine <i>Poyet, Loire, France</i>	11	44
Fiano 'Molino a Vento' <i>Tenute Orestyadi, Sicilia, Italy</i>		46
Verdejo <i>Bedega LAN,, Rueda, Spain</i>	12	50
Gruner Veltliner Vom Haus <i>Pfaffl, Niederösterreich, Austria</i>		53
Picpoul de Pinet <i>Baron de Badassière, Languedoc, France</i>	15	58
Pinot Grigio <i>Colterenzio, Alto Adige</i>		65
Gavi di Gavi 'Lugarara' <i>La Giustiniana, Piemonte, Italy</i>		72
Sancerre White <i>Pruniers, Sancerre, France</i>		76
Chablis 1er Cru 'L'Essence des Climats' <i>Laroche, Burgundy, France</i>		129

ROSÉ WINE

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Pinot Grigio Blush <i>Vigna Mescita, Veneto, Italy</i>	10	39
Love by Leoube Organic <i>Domaine Leoube, Provence, France</i>	18	73

PLEASE ASK YOUR SERVER
FOR THE FULL DRINKS MENU