

SPRING / SUMMER MENU 2026

BREAD & BUTTER

All meals are accompanied by freshly baked sourdough bread, served with a choice of butters

Sea salt whipped butter
Onion dip butter

STARTERS

Hot-smoked mackerel, apple parfait, burnt pickle celeriac, pea emulsion, pea purée, horseradish cream & apple friand.

Tuna & courgette escabeche, chipotle mole, fennel & radish salad & tiger's milk, corn tortilla.

Hot-smoked duck breast, black grape glaze, gochujang relish, whipped sesame tofu & kimchi tapioca crisp.

Watermelon carpaccio, minted courgettes, saffron olive tapenade, smoked creamy yolk & seeded cracker (VE).

Thai asparagus gazpacho, cucumber & asparagus ribbons, green pepper, Thai basil oil & crispy puffed rice (VE).

MAINS

Pork collar, robata leeks, potato croquette, apple sauce, crackling, hop pork jus & watercress.

Lamb rump & minted lamb breast, aubergine zaalouk, brown butter & preserved lemon pomme Anna, olive labneh & smoked tomato filo shard.

Modern soul fried chicken, potato waffle, Roscoff onion & Harlem caviar, onion & bourbon emulsion, chilli & maple jus.

Bulgogi-marinated pan-fried salmon fillet, gochujang & seaweed mashed potato, tenderstem broccoli, green tea kimchi, crayfish & chive brown butter, crispy nori.

Sticky Indonesian aubergine, matcha butterfly pea flower rice, coconut & carrot purée, coriander & pickled chilli daikon remoulade, lotus leaf crisp (VE).

Marinated & char-grilled spiced paneer, crispy onion bhaji panisse, spinach saag, cucumber & coriander raita, mango & chicory salad, spiced crispy chana & coconut masala sauce. (V).

DESSERTS

Chocolate Basque cheesecake, caramelised white chocolate & Maldon salt ice cream, fresh raspberries, raspberry cloud & jelly (V).

Pandan panna cotta, smoked barbecue pineapple gel, robata-roasted rum-glazed pineapple, coconut & kaffir lime sorbet, honeycomb tuile, rum butter reduction (V).

Salted caramel tart, brandy crunch, yoghurt ice cream, cherry reduction, poached cherries & blackberry shard (V).

Poached rhubarb & Braeburn press, vanilla feuilletine, rhubarb ice cream, sherbet, green apple gel & raspberry chocolate swirl (V).

Espresso crème caramel, golden & green kiwi, dark chocolate caraques & pine kernel praline (VE).

Some of our food contains allergens. Please speak to a member of staff for more information.

*Please note, if your dinner service goes beyond 10pm or is longer than 2.5 hours, there may be an additional staffing charge.

The **BREWERY**

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