

## OPENING HOURS

Monday to Sunday  
07:00 — 22:00

Follow us on @brushhoxton

# THE BRUSH

EAST LONDON GRAND CAFÉ

## COUNTER

Enjoy tea, coffee & a sweet treat from the Counter everyday from 15:30 — 17:30 for £6.

Ask a member of our team for more details

## 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 English ..... 15

*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, Sourdough ..... 15

Burrata, Heritage Tomato, Basil Oil (v) ..... 13

Atlantic Prawn Cocktail, Avocado, Marie Rose ..... 13

French Onion Soup, Gruyère, Croûte ..... 9

Goldstein Salmon, Rye Bread, Lemon ..... 13

## FLATBREADS

Heritage Tomatoes, Basil, Coconut Cheese (vg) ..... 13

'Nduja, Mozzarella, Basil ..... 14

Anchovies, Olives, Asparagus, Bottarga ..... 14

Grilled Aubergine, Ricotta, Pine Nuts (v) ..... 13

Gruyère, Bacon, Caramelised Onions ..... 15

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 Mussels ..... 19

*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

## FROM THE COUNTER

Chocolate Gâteau ..... 6.5

Éclair ..... 6.5

Blueberry Amandine ..... 6.5

Apple Tarte ..... 6.5

Lemon Meringue ..... 5



## 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 Brut	7
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 &amp; 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>	14	85
Telmont Brut Rosé <i>NV, Champagne, France</i>	16	96
Billecart Salmon Brut Rosé <i>NV, Champagne, France</i>	156	
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	31
Primitivo Salento <i>2022, Boheme, Puglia, Italy</i>	9	34
Cabernet Sauvignon <i>2022, Les Mougeottes, Languedoc, France</i>	10	39
Pinot Noir <i>2022, Les Mougeottes, Languedoc, France</i>	11	42
Bordeaux Supérieur <i>2019, Château des Antonins, Bordeaux, France</i>		48
Crasto <i>2021, Quinta do Crasto, Douro, Portugal</i>	13	52
Côtes-du-Rhône <i>2021, Famille Perrin, Southern Rhône, France</i>		57
Rioja Crianza <i>2021, Bedega LAN, Spain</i>		61
Chianti 'I Poderi del Filandra' <i>2021, Buccianera, Toscana, Italy</i>		64
Cahors Malbec 'En Pente' <i>2021, Causse du Théron, Cahors, France</i>		82
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	31
Cortese 'Amonte' <i>2022, Cantine Volpi, Piemonte, Italy</i>	9	35
Trebbiano Garganega <i>2022, Pontepietra, Veneto, Italy</i>		37
Muscadet Sevre et Maine <i>2022, Poyet, Loire, France</i>	10	39
Verdejo <i>2023, Bodegas LAN, Rueda, Spain</i>	11	45
Fiano 'Molino a Vento' <i>2022, Tenute Orestyadi, Sicilia, Italy</i>		47
Gruner Veltliner Vom Haus <i>2022, Pfaffl, Niederösterreich, Austria</i>		49
Picpoul de Pinet <i>2022, Baron de Badassière, Languedoc, France</i>	13	51
Pinot Grigio <i>2022, Colterenzio, Alto Adige</i>		52
Gavi di Gavi 'Lugarara' <i>2022, La Giustiniana, Piemonte, Italy</i>		67
Sancerre White <i>2022, Pruniers, Sancerre, France</i>		76
Chablis 1er Cru 'L'Essence des Climats' <i>2021, Laroche, Burgundy, France</i>		125

## ROSE 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