

Michael Nadra

BRASSERIE

Primrose Hill

NIBBLES & STARTERS

Plant

- Two Homemade Rye Bread Rolls with Normandy Sea Salt Crystal Butter 3
Colossus Green & Kalamata Black Olives with Chilli, Lemon & Garlic 5
Pickles: Turnips with Beetroot, Cucumber & Chilli, Turmeric Cauliflower 4
Red Lentil & Root Vegetable Soup with Coriander Oil (Vegan) 7
Imam Bayildi with Greek Yoghurt & Za'atar Flat Bread 9

Fish

- Half Dozen Maldon Rock Oysters with Red Onion Vinaigrette, Lemon & Tabasco 18
Steamed Prawn & Chive Dumplings 10
Soft Shell Crab Tempura 13
with daikon, carrots, wakame, sesame, shiso sweet chilli dressing
Salmon Ceviche with Avocado, Sweet Potato, Cucumber & Smoked Crisp Quinoa 12

Meat

- Charcuterie Plate: San Daniele Ham, Finocchiona Tuscan Salami, Ventricina 12
Grilled Argentinian Sausage 8
Corn Fed Chicken Wings with Pul Biber Chilli & Garlic 6

Cheese

- "La Fromagerie" Cheese Selection, Crackers, Grapes & Red Onion Chutney 12
Grilled Mastelo Cheese with Thyme Honey, Sherry Vinegar, Pistachio & Pine Nuts 8

SALAD BOWLS

- Wild Rocket, Raw Cabbage, Tomatoes, Red Onion 6/11
with mint, greek extra virgin olive oil & lemon dressing
Crispy Poached Clarence Court Egg, Tenderstem Broccoli, Green Beans, Manouri Cheese
with avocado, tomatoes, capers, kalamata olives, basil, olive oil & lemon dressing 12

VEGETABLE DISHES

- Chickpeas & Smoked Aubergine, Tahini, Tomato, Mint, Cucumber & Sumac (Vegan) 12
Homemade Tagliolini with Black Truffle & Porcini Sauce 15
Shallot & Sherry Vinegar Tarte Tatin (Vegan) 21
with wild mushrooms, asparagus & wild garlic dressing

FISH DISHES

- Miso Black Cod 30
with steamed basmati rice with kaffir lime leaf, ginger, chilli & red onion
Monkfish, Octopus, Mussels & Prawn Risotto 25
with lovage, fennel, green & yellow courgettes
Steamed Sea Bass with Soy, Chilli, Ginger & Spring Onion 15

Please advise us of any dietary requirements. Whilst we do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free.

A 12.5% discretionary service charge will be added to your bill

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MEAT DISHES

Black Angus Fillet Steak, Fondant Potato & Red Wine Jus 30

Grilled Calf's Liver, Thyme & Parmesan Polenta, Roasted Shallot, Sage & Maderia Jus 18

Iberico Secreto Pork with Piperade & Asparagus 22

Two Whole Legs of Corn Fed Tandoori Chicken with Rice Crackers 13

Argentinian Black Angus Ribeye Steak with Brandy & Black Pepper Sauce 250g 22

Angus Burger with Brioche Bun, Emmental, English Mustard & Relish 12

SIDES

Saag Aloo, Spiced Potatoes with Baby Spinach (Vegan) 5

Triple Cooked Chips with Sage 5

Truffled Mash Potatoes 6

Steamed Basmati Rice with Kaffir Lime Leaf, Ginger, Chilli & Red Onion (Vegan) 5

Mixed Greens - Kale, Tenderstem Broccoli & Green Beans (Vegan) 5

KIDS MENU

Tagliolini with Roasted Tomato Sauce
Aged Parmesan & Basil 8.5

Cod Goujons & Chips 8.5

SUNDAY ROASTS

Aged Argentinian
Black Angus Rib-Eye

Corn-Fed Chicken
Breast & Leg

Nut Roast
(*Vegetarian*)

with Yorkshire pudding, roasted root vegetables, tenderstem broccoli,
green beans, kale & red wine jus (M) 20

Extras: Gravy 2.50 , Yorkshire pudding 2.50 , Roast Potatoes 5

DESSERTS

Halva with Espresso Sauce & Pistachio Ice Cream (Vegan) 8.5

Treacle Tart with Clotted Cream & Raspberry Sorbet 8.5

Vanilla Pannacotta with Blackcurrant Compote & Homemade Shortbread 8.5

Sticky Toffee Pudding with Toffee Sauce & Vanilla Ice Cream 8.5

Chocolate Fondant with Salted Caramel Ice Cream 8.5

"La Fromagerie" Cheese Selection, Crackers, Grapes & Red Onion Chutney 12

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