

FOCACCERIA

- 1 THE SHEPHERD'S WALK** 12.00
Homemade focaccia • Lamb barbacoa • Pickled beetroot
- 2 THE WOODLAND FEAST** 13.00
Homemade focaccia • Confit duckleg • Mushroom ketchup • Black garlic emulsion • Roasted squash
- 3 THE BRASA SIGNATURE** 13.95
Homemade focaccia • Braised ox cheek • Chimichurri • Horseradish emulsion
- 4 THE FORAGER (VEGETARIAN)** 11.50
Homemade focaccia • Roasted woodland mushrooms • Whipped goat's cheese • Truffle honey • Tarragon emulsion

SIDES

- | | |
|-----------------------------|------|
| Roasted Parsnips & Potatoes | 4.75 |
| Sweet Potato Dauphinoise | 4.75 |
| Triple-Cooked Chips | 4.75 |
| Rocket Salad | 4.75 |

DESSERTS

- | | |
|--|-------|
| FALLEN LEAVES | 10.75 |
| Layers of warm chocolate resting on a bed of dark 'forest soil', inspired by woodland floors covered in autumn leaves. | |
| BONFIRE NIGHT | 10.75 |
| Sticky Toffee Pudding • Quince caramel • Vanilla ice cream | |



AN AUTUMN AT THE BRASA CLUB

Every season tells a story.

This autumn, The Brasa Club invites you to slow down, gather around the fire and celebrate the ingredients that define this time of year. From woodland game and slow-braised meats to pumpkin, apples and earthy mushrooms, every plate reflects a different moment of the season. Rich flavours, warm hospitality and dishes designed to share - because autumn is best enjoyed together.

**A celebration of crisp mornings, golden forests, slow fires
and the ingredients that make autumn unforgettable.**

As summer fades, the fire burns brighter. This season we travel through golden leaves, woodland harvests and slow-cooked comforts, celebrating the warmth that only autumn can bring.

RICH FLAVOURS • WARM HOSPITALITY • DISHES DESIGNED TO SHARE



SMALL PLATES

1 THE FIRST LEAVES

13.60

Crispy Polenta • 16-hour braised lamb barbacoa • Tarragon emulsion

VEGETARIAN OPTION

Crispy Polenta • Mushroom duxelle • Tarragon emulsion

2 THE LAST HARVEST

12.95

Confit Duckleg • Sweet potato & goat's cheese dauphinoise • Sweet onion • Harissa & cranberry emulsion • Duck jus

VEGETARIAN OPTION

Sweet potato & goat's cheese dauphinoise • Sweet onion • Harissa & cranberry emulsion • Tarragon oil • Whipped cheese • Parsnip crisps

3 INTO THE FOREST

11

Homemade Baby Tortellini • Slow-cooked venison ragù • Ewe's cheese • Parmesan crisp

VEGETARIAN OPTION

Homemade Baby Tortellini • Goat's cheese foam • Ewe's cheese • Parmesan crisp

4 BY THE FIRE

14.50

16 - Hour Braised Beef Short Rib • Beef fat roast potatoes • Chimichurri • Black garlic emulsion

VEGETARIAN OPTION

Crispy halloumi • Roasted potatoes • Chimichurri • Black garlic emulsion



SMALL PLATES

5 THE PUMPKIN PATCH

11.90

Pumpkin Risotto • Crispy charcoal pork crackling • Rocket • Aged Parmesan • Mushroom ketchup

VEGETARIAN OPTION

Pumpkin Risotto • Puff potatoes • Rocket • Aged Parmesan • Mushroom ketchup

6 THE HUNTER'S FEAST

14.25

Three Birds Ballotine • Pumpkin three ways • Chicken jus • Shallot crumb • Nasturtium

VEGETARIAN OPTION

Sautéed autumn veg pie • Pumpkin three ways • Shallot crumb • Nasturtium

7 GOLDEN FIELDS

13.50

Crispy Rice Cake • Braised ox cheek • Horseradish emulsion • Spicy honey • Pickled beetroot

VEGETARIAN OPTION

Crispy Rice Cake • Sweetcorn & courgettes salsa • Horseradish emulsion • Spicy honey • Pickled beetroot

8 THE BURNING HORIZON

11.50

Beef Brisket Croquettes • Smoked chilli emulsion • Pickled chillies

VEGETARIAN OPTION

Gruyère cheese croquettes • Smoked chilli emulsion • Pickled chillies

