



BREAKFAST AND BRUNCH

SERVED 9AM TO 3PM

BOWLS

Fruit Bowl
selection of fruit with coconut yogurt (vg) - 6.50

Nutty Granola
nutty granola, mixed fruit and coconut yogurt (vg) - 7

SIDES

Homemade Halloumi Sticks - 5.5

Truffle Fries - 5.5

Fries - 4
+ cheese +1.5

Sweet Potato Fries - 4.5

Homemade Hummus dip with bread - 6

ADD EXTRA

Egg - 1.5	Streaky Bacon - 3.5
Sourdough Slice - 1.5	Halloumi - 3.5
Garlic Mushrooms - 2	Chorizo - 3.5
Smashed Avocado - 3	Cumberland Sausage - 2.5
Hash Browns - 3.5	Smoked Salmon - 4

KIDS MEALS

Please see back of menu

We use seasonal ingredients to garnish some of our dishes

An optional service charge of 12.5% will be added to your food bill

EGGS

Smashed Avocado with Poached Eggs (v)
feta cheese, chilli flakes on sourdough toast - 12.5

Poached Eggs and Streaky Bacon
homemade herb pesto, hollandaise and spinach on sourdough toast - 11.5

Chorizo and Scrambled Eggs
homemade herb pesto and hollandaise on sourdough toast - 12.5

Smoked Salmon, Poached Eggs, Spinach
with homemade herb pesto and hollandaise on sourdough toast - 14

Turkish Eggs (v) *new*
poached eggs with yogurt, garlic and herb butter and smoked salt, served with sourdough toast - 13.5
+ Chorizo - 3.5

VEGETARIAN & VEGAN

Vegan Full English B&B (vg)
stewed beans, meat free sausage, spinach and onions, garlic roasted mushroom, hash brown, grilled soy tofu on sourdough toast - 14
double up on everything - 6

Soft Mozzarella, Seasonal Tomatoes with balsamic glaze (v)
with homemade herb pesto on sourdough toast - 11.5

Goats Cheese & Caramelised Onion Tart (v)
new
served with pepper coulis, organic leaves and house dressing - 12

*As you like it - ask to have poached, fried or scrambled eggs

All our eggs are Free Range from Clarence Court

BREW & BARREL

B&B SPECIALS

Full English B&B **locals favourite**
streaky bacon, two eggs, beans, garlic roasted mushroom, black pudding, hash browns and sausage on sourdough toast - 16.5
give it both barrels - double up + 6

B&B Breakfast Brioche Bun
streaky bacon with soft scrambled egg and cheddar on a soft brioche bun - 12.5

B&B Shakshuka (v)
baked eggs with rich tomato, red pepper & onion sauce with, feta, spinach and toasted sourdough - 15.5
add chorizo + 3.5

French Toast (v)
with strawberries, strawberry coulis, mascarpone - 13.5
add Streaky Bacon - +3.5

Sweetcorn Fritters (v)
with sweet red pepper sauce, avocado, topped with salsa and poached egg - 13.5

Pulled Pork Benedict
12hr braised pulled pork, smashed avo, poached eggs, smoked paprika hollandaise, crispy kale on brioche bun - 16

Pancakes (v)
stack of 3 pancakes with banana, walnut & honey compote, mascarpone, caramelised banana with caramel sauce. - 13.5

PASTRIES

See our counter for today's fresh pastries, cakes and bar snacks

FOOD ALLERGY NOTICE

PLEASE BE ADVISED THAT FOOD PREPARED HERE MAY CONTAIN THESE INGREDIENTS: MILK, EGGS, WHEAT, SOYBEAN, PEANUTS, TREE NUTS, FISH AND SHELLFISH





HOT DRINKS

COFFEE

Large +30p

Espresso -	2.9
Latte -	3.5
Cappuccino -	3.7
Long Black -	3.1
Flat White -	3.4
Americano -	3.1
Mocha -	3.7
Macchiato -	3.1
Cortado -	3.1
Milk Alternatives - Oat, Almond,	
Coconut +	30

BLENDSMITHS

Chai Latte	- 3.7
+ Dirty Chai (+coffee)	- 4.6
Tumeric Latte	- 3.7
Matcha	- 3.9
Beetroot and Ginger	- 3.9
Hot Chocolate (V)	- 3.7

Syrups - Vanilla, Hazelnut, Caramel, Butterscotch
+20

Iced Drinks +20

TEA

English Breakfast	
Earl Grey	
Green Tea	
Peppermint	
Hibiscus	
Rooibos	
-	3.1

COLD DRINKS

Juices - 3

Orange, Apple, Passionfruit, Lychee, Pineapple, Grapefruit

Jarr Kombucha 330ml - 4

Original or Passionfruit

Cawston Press 330ml - 3.5

Cloudy Apple, Elderflower Lemonade, Rhubarb

CocaCola or Diet Coke 330ml - 3.1

Still or Sparkling Water 330ml - 1.9

SMOOTHIES

Tough Nut - 6.9

Hemp protein, cocoa, banana, peanut butter, almond milk
+ shot of espresso + 1

Common Ground - 6.5

Spinach, apple, pineapple, mango, ginger, lime

Berry Blend - 6.5

Summer berries, banana, oat milk

Mango Passion - 6.5

Mango, passionfruit, lime, coconut

PRIVATE HIRE

In the evenings we turn into a chilled, laidback cocktail lounge wine bar, where friends come to catch up, many come on dates or some have a right knees up when we have live music or private parties in this intimate space.

Please ask a team member or email admin@brewandbarrel.co.uk to enquire about hiring our space

BREW & BARREL

BOOZY BRUNCH DRINK SPECIALS

BLOODY MARY - 9

MIMOSA - 8

PROSECCO BOTTLE - 25
(11AM TO 4PM)

ABOUT THE COFFEE

OUR SPECIALITY COFFEE IS 100% ARABICA
SINGLE ORIGIN

Profile: Full body, medium acidity, rich and sweet.
Notes: Caramel, Cherry, Chocolate
Origin: Brazil (Cabo Verde - Fazenda Paraiso)

Sourced from a local roaster in Battersea we opt for the highest grade coffee. We also offer many other drink options like the Matcha and Hot Chocolate - which has quickly become a local favourite.

KIDS MENU

KIDS PANCAKES - 7

KIDS FRENCH TOAST - 7

KIDS FULL ENGLISH - 9.5

SCRAMBLED EGGS ON TOAST - 5

FRUIT BOWL - 4



Perrelo olives	5
Smoked nuts	4
Halloumi fries with chilli jam (V)	8
Harrisa hummus & flatbread	8
House Focaccia with black olive tapenade (V)	6
Padron peppers (ve)	6
Bruschette (ve)	6
Bruschetta with Anchovies	8
Charcuterie board (for 2)	14
Calamari	9
Serrano ham and cheese croquettes	8
Mushroom and black pepper croquettes (V)	8
Chorizo bites with red wine and garlic sauce	8
Whole baked camembert with thyme, honey & crispy bread (V)	11
Burrata with seasonal veg (V)	12
Greek salad (V)	9
Chargrilled sirloin steak served with chimichurri or béarnaise sauce	6oz/16 12oz / 28
Tendestem broccoli, garlic and flaked almonds (ve)	7
Homemade chips with rosemary garlic aioli (V)	6

Desserts

Salted Caramel Brownies and fruits	7
Ice Cream	7



COCKTAIL MENU



BREW
& BARREL

AUTUMN SPECIALS

LAST RAYS OF SUMMER -13

MALFY GIN, CREME DE MURE, GRAPEFRUIT JUICE, LEMON, SUGAR

GINGER MEZCAL SOUR - 13

MEZCAL, GINGER LIQUEUR, LEMON, GINGER INFUSED AGAVE, AQUAFABA

CARIBBEAN OLD FASHIONED - 13

HAWKBILL RUM, FALERNUM, ANGOSTURA BITTERS, ORANGE.

RYE SMASH -12

BULLIET RYE, AGAVE, MINT, FRESH LEMON

WINTER IS COMING -13.50

CAZCABEL, FRANGELICO, BAILEYS, VODKA, CREAM OR OAT MILK CREAM, CINNAMON

ESPRESSO MARTINI'S SPECIALS

**ALL OUR ESPRESSO MARTINI'S ARE MADE WITH OUR HOMEMADE COLD BREW USING OUR ESPRESSO HOUSE BLEND (WE ARE A COFFEE SHOP TOO)

ESPRESSO MARTINI -12

ABSOLUTE VODKA, COLD BREW, KAHLUA AND SUGAR

SALTED CARAMEL ESPRESSO MARTINI -13

ABSOLUTE VODKA, BAILEYS, COLD BREW, KAHLUA, BUTTERSCOTCH SYRUP, SALTED CARAMEL SAUCE AND SEA SALT.

MINT CHOC CHIP ESPRESSO MARTINI -13

COURVOISIER BRANDY, CACAO BLANCO, CREME DE MENTHE, KAHLUA, BAILEYS, HOT CHOCOLATE, ESPRESSO, FRESH MINT LEAVES

CHOCOLATE ORANGE ESPRESSO MARTINI -13

ABSOLUTE VODKA, COINTREAU, KAHLUA, BAILEYS, ESPRESSO, MARMALADE, FRESH ORANGE

CLASSICS

DAIQUIRI -11

RASBERRY, STRAWBERRY, MANGO, PASSIONFRUIT
BACARDI CARTA BLANCO, LIME AND SUGAR

MARGARITA -11.50

OLMECA BLANCO TEQUILA, COINTREAU ORANGE LIQUEUR, LIME AND SUGAR. FEELING SPICY? GIVE OUR PICANTE TOMMY'S WITH A TWIST A O

PICANTE TOMMY'S -11.50

OLMECA REPOSADO TEQUILA, AGAVE, PINEAPPLE JUICE, LIME, CHILLI AND TABASCO

MOJITO / MANGO AND PASSIONFRUIT MOJITO -10.50

BACARDI CARTA BLANCO, SODA, FRESH LIME AND MINT

WHITE RUSSIAN -12

VODKA, MILK CREAM, KAHLUA

PORNSTAR MARTINI - 12

VANILLA VODKA, PASSION FRUIT PUREE, PINEAPPLE JUICE, PROSECCO SHOT

LYCHEE MARTINI - 12

VODKA, KWAI FEH, LYCHEE JUICE, LEMON, SUGAR

FRENCH MARTINI -12

VODKA, CHAMBORD, PINEAPPLE JUICE

BRAMBLE -11

BOMBAY SAPPHIRE, CRÈME DE MURE, LEMON AND SUGAR

OLD FASHIONED -11.50

MAKERS MARK, BROWN SUGAR AND ANGOSTURA BITTERS

NEGRONI -11

BOMBAY SAPPHIRE, MARTINI ROSSO AND CAMPARI

MARTINI- 12

VODKA, GIN, DIRTY, FILTHY, VESPER, DRY, HOW YOU LIKE IT

BAR SNACKS AND NIBBLES AVAILABLE- ASK AT THE BAR

SOURS MENU

WHISKEY SOURS - 10.5

WHISKEY, LEMON, SUGAR, AQUAFABA

AMARETTO SOURS - 11

AMARETTO, LEMON, SUGAR, AQUAFABA

PISCO SOURS - 11

PISCO, LIME, SUGAR, AQUAFABA

SPRITZ MENU

APEROL SPRITZ - 10.5

APEROL, PROSECCO AND SODA

GIN AND GERMAIN SPRITZ -11

BOMBAY SAPPHIRE GIN, ST. GERMAIN, PROSECCO AND SODA

GIN, GRAPEFRUIT PROSECCO SPRITZ -11

TANQUERAY 10, GRAPEFRUIT JUICE, PROSECCO AND LEMONADE

PASSION SPRITZ -11

ABSOLUTE VODKA, ABSOLUTE VANILLA VODKA, PASSIONFRUIT JUICE AND PROSECCO

IF YOU CAN'T SEE YOUR FAVOURITE, THE BAR
CAN HELP!

WE LIKE TO KEEP THINGS FRESH SO OCCASSIONALLY WE WILL UPDATE OUR MENU WITH NEW SIGNATURES AND SEASONAL FAVOURITES.

ALSO ASK WHAT IS OFF MENU TODAY...

SOME OF OUR DRINKS MAY CONTAIN ALLERGENS. PLEASE SPEAK TO A TEAM MEMBER SHOULD YOU REQUIRE SPECIFIC ALLERGEN INFORMATION

STANDARD MEASURE IS 50ML. 25ML MEASURE AVAILABLE ON REQUEST.

SPECIALITY COFFEE, FOOD, COCKTAILS



PRICES SHOWN PER 175ML / 750ML. 125ML AND 250ML AVAILABLE
UPON REQUEST

WHITE

LITTLE CRICKET GRUNER VELTLINER 2021

BRIGHT YELLOW COLOUR WITH AROMAS OF GREEN APPLES ON
THE NOSE. A DELICATE WINE WITH AROMAS OF WHITE PEPPER
AND CITRUS ON THE PALATE. HUNGARY
6.5 / 27

PINOT GRIGIO CONVIVIALE 2022

RIPE AND TEXTURAL PINOT GRIGIO. APPLE AROMAS WITH HINTS
OF HONEY AND PEACH. ON THE PALATE THE WINE IS
TEXTURAL WITH LAYERS OF ORCHARD FRUIT, SPICE AND
FRESH CITRUS ACIDITY. ITALY
7 / 29

ADARAS ALDEA BLANCO 2022

MOUTH-WATERING STONE FRUIT, LIME AND PASSIONFRUIT
FLAVOURS ARE BACKED UP BEAUTIFULLY BY STEELY
MINERALITY AND COMPLEXITY WELL BEYOND ITS PRICE TAG.
SPAIN
7.50 / 30

TANANGA SAUVIGNON BLANC

FRUITY ON THE PALATE WITH ABUNDANT FLAVOURS OF
PASSIONFRUIT, GOOSEBERRY AND CITRUS NOTE
8 / 32

RED

PEREGRINO MERLOT 2021

STRAIGHTFORWARD. EASY DRINKING TANNINS WITH A SOFT,
PLUMMY FINISH. CHILE
6.5 / 27

CEPAS MALBEC 2022

BRIGHT RED COLOUR WITH FRESH AROMAS OF PLUMS AND
BLACKBERRIES AND A HINT OF SPICE. A CLEAN PALATE WITH
SMOOTH WITH ENTICING RED AND BLACK BERRY FRUIT,
PERFECTLY BALANCED AND A GOOD FINISH. ARGENTINA
7 / 29

GARNACHA MONFIL 2020

ABSOLUTELY PACKED WITH VIBRANT RED BERRIES AND
VANILLA. IT CAN BE DRUNK CHILLED. SPAIN
8 / 32

ROSE&SPARKELING

PINOT GRIGIO ROSE VILLA MOLINO 2021

UNIQUE PALE COPPER COLOUR. AN AROMATIC WINE
WITH DELICATE CITRUS NOTES. CRISP & REFRESHING
ON THE PALATE. ITALY 7 / 29

FACE A LA MER COTES DE THAU 2021

A CRISP DRY ROSÉ MADE FROM MERLOT AND
CINSAULT GRAPES. GROWN ON COASTAL VINEYARDS
OVERLOOKING THE LAGOON OF THE BASSIN DE THAU
ON THE MEDITERRANEAN SEASHORE. A LIGHT AND
FRUITY WINE WHICH IS DELIGHTFULLY REFRESHING
FRANCE 8 / 32

CHATEAU D'ESCLANS WHISPERING ANGEL ROSE 2022

THIS IS DELICATE AND FRESH WITH PLENTY OF CRISP
STRAWBERRY FRUIT AND A LONG FINISH. THE NEW
BENCHMARK FOR PROVENCE ROSÉ. FRANCE
13 / 52

LA FORNARINA PROSECCO DOC

"LIGHT STRAW YELLOW WITH FINE AND
PERSISTENT PERLAGE. DELICATE, SLIGHTLY
SMOOTH AND PARTICULARLY FRUITY.
SILVER MEDAL WINNER AT THE
INTERNATIONAL WINE CHALLENGE 2022 AND
SILVER MEDAL WINNER AT THE DRINKS
BUSINESS PROSECCO MASTERS 2022!" ITALY
8 / 31

CHAPEL DOWN NV CLASSIC BRUT

A VERY APPROACHABLE STYLE OF FIZZ WITH
A LIVELY REFRESHING MOUSSE. GOOD DEPTH,
CRISP FRUIT AND A PALATE WITH
ATTRACTIVE YEAST OVERTONES. RIPE RED
APPLES AND PEACH DOMINATE THE NOSE
WITH APPLES AND LIGHT TROPICAL FRUIT ON
THE PALATE. ENGLAND
60

