

BRIX

While You Wait

Gordal Olives - Burnt lime & rosemary (pb)	£5
Parker House Rolls - Orange sea salt & jalapeño butter	£6

Small Plates

Merguez Scotch Egg - Fermented chilli mayo	£8
Pig's Head Croquettes - Mustard aioli	£8
Fire-Roasted Bone Marrow - Grilled bread, parsley & lemon	£9
Charred Smoked Mackerel - Basil & apple	£9
Blistered Padrón Peppers - Smoked chilli salt (pb)	£7
Sweetcorn Fritter - Jalapeño & garlic mayo	£7

Fire & Grill

BRIX Board (for 2 or 4) - 500g beef short rib, bavette, merguez, charred Padrón peppers, chimichurri, dry-aged cheeseburger & bone marrow	£70 / £120
Bavette Steak - Black garlic butter	£21
Ribeye Steak	
300g	£26
600g Sharer	£48
BRIX Burger - Dry-aged beef patty, smoked cheddar, burnt onions, house pickles & chilli mayo	£16
Add fries	£4
8-Hour Braised Short Rib - Beef jus	£26
Charred Monkfish Tail - 'Nduja butter	£25
Flame Roasted Aubergine - Confit tomatoes (pb)	£14

Sides

Fries - Smoked salt (pb)	£5
Grilled Hispi Cabbage - Garlic, chilli & romesco	£6
Tenderstem Broccoli - Crushed hazelnuts	£6

Sweet Stuff

Burnt Cheesecake - Sour cherry	£9
Charred Peaches - Lime zest & coconut yoghurt (pb)	£9
Sticky Toffee Pudding - Vanilla ice-cream	£9