

THE BRUSH

EAST LONDON GRAND CAFÉ

APERITIF

Americano 15 Negroni 15 Telmont Champagne 16 Limoncello Spritz 15

SNACKS & STARTERS

Padron Peppers, Lime, Paprika Salt (vg)	6
Deep fried Calamari, lemon, old bay mayo	12
Baked Bread, Sea Salt Butter (v).	5
Salmon Crudo, Blood Orange, Chilli, Lime	12
Ham & Cheese croquette, salsa verde, parmesan	9
French Onion Soup, gruyere, croutons	9
Iberico Lomito	9

LOADED FLATBREADS

Heritage Tomatoes, Basil, Coconut Cheese (vg).	13
'Nduja, Mozzarella, Basil	14
Gruyère, Bacon, Caramelised Onions	15
Cultivated Mushrooms, Parmesan, Truffle	16

CELEBRATE THE FESTIVE SEASON AT THE BRUSH

Whether you’re planning a festive celebration with friends, hosting your Christmas party, or indulging in a curated Christmas Day dining experience, we’ll make it truly unforgettable with an array of menus for every occasion.

For more informatin or to book a table,
our reception team will be delighted to help.

MAINS

Grilled Rib-Eye	32
<i>Green Peppercorn Sauce, Braised Shallot, Watercress</i>	
Prawns, Paccheri Pasta	22
<i>Bisque, Garlic, Rocket, Lemon</i>	
Oxtail Ragu.	24
<i>Butter Beans, Baby Spinach, Spring Onions</i>	
Atlantic Halibut & Frites	28
<i>Crushed Minted Peas, Tartare Sauce</i>	
Charred Hispi Cabbage (vg)	16
<i>Pickled Shallots, Almonds, Oat Jalapeño Mayo</i>	
Chicken Schnitzel.	20
<i>Heirloom Tomato, Shallot, Mustard Dressing</i>	
Butternut Squash Curry (v)	19
<i>Basmati Rice, Fried Onion, Pickled Ginger Raita</i>	
Roast Chicken (Just a Half).	22
<i>Onion Gravy, Confit Garlic</i>	

SIDES

Mac & Cheese, Fried Onion, Bacon, Chicken Skin.	6
Fries, Smoked Maldon Salt (vg).	6
Broccoli, Chilli, Almonds (vg)	6
Mixed Leaves, Balsamic Dressing, Lime, Mint (vg).	5
Beans, Garlic, Lemon (vg).	6

SANDWICHES

Grilled ham & Cheese melt, kimchi, gherkin.	16
Smashed avocado, dukkah, pickled onion, poached eggs (v)	14
Brat’dog, sauerkraut, fried onion, pickles, jalapenos	15
The Brush Burger, bacon, cheddar cheese, bone marrow relish, frites	20
Crab on toast, avocado, tagarashi, coriander	16
The Club, bacon, egg, roast chicken, fries.	18

SALADS

Honey Roast Beets, lentils, pickled onions, Feta, kale (v).	12
Burn Butter Peach, French Beans, hazelnuts, coconut yogurt, mint(v)	16
Grilled Chicken, bib leaves, Parmesam, croutons, Anchovies	20
Burrata, heritage tomato, basil oil (v).	13

TO FINISH

Oreo Ice Cream Sandwich	6
Vanilla Burnt Custard	6
Basque Cheesecake, Raspberry Compote (v)	7
Stickey Toffee Pud, Vanilla Ice Cream	7
Isle of Wight Blue Cheese, cracker, chutney (v).	12



COCKTAILS

Eastside- <i>refreshing, herbal</i> <i>Plymouth Gin, Mint, Cucumber, Lime</i>	14
Coconut Negroni - <i>exotic, bitter</i> <i>Monkey 47 infused Coconut Oil, Express Vermouth, Campari</i>	14
Spicy Margarita- <i>fiery, zesty</i> <i>Olmecca Altos Plata Tequila, agave, chilli, lime</i>	14
Sakura Highball- <i>floral, elegant</i> <i>Chivas 12yo Whisky, Cherry Blossom Vermouth, Fino Sherry, London Essence White Peach & Jasmine Soda</i>	14
Mezcal Paloma - <i>smoky, citrusy</i> <i>Ojo de Dios Espadin Mezcal, Lime, Agave, London Essence Pink Grapefruit Tonic</i>	14
Champagne Martini - <i>sophisticated, bright</i> <i>Absolut Vodka, Champagne Reduction, Noilly Prat Vermouth, Orange Bitters</i>	15
Fig Leaf Manhattan - <i>rich, earthy</i> <i>Woodford Reserve Bourbon, Sweet & Dry Vermouth, Fig Leaf, Black Walnut Bitter</i>	14

BEER

Bright Lights Pilsner Half Pint	5.5	Lucky Saint 0%	7
Bright Lights Pilsner Pint	8	Sassy Cidre Poire	8
Bright Lights Pilsner Bottle	7	Prime Time IPA	7

NO & LOW COCKTAILS

Non-Alcoholic Eastside - <i>refreshing, botanical</i> <i>Pentire Adrift, Mint, Cucumber, Lime</i>	12
Pink - <i>zesty, fresh</i> <i>Pentire Seaward, Elderflower, Pink Grapefruit Soda, Citrus</i>	12

SPARKLING WINE



Prosecco ‘Argeo’ <i>NV, Ruggeri, Veneto, Italy</i>	9	48
Telmont Brut Réserve <i>NV, Champagne, France</i>	16	98
Telmont Brut Rosé <i>NV, Champagne, France</i>	19	117
Billecart Salmon Brut Rosé <i>NV, Champagne, France</i>		164
Ruinart Blanc de Blancs <i>NV, Champagne, France</i>		172
Dom Pérignon <i>2013, Champagne, France</i>		347

WHITE WINE



Anciens Temps <i>2022, Blanc, Vin de France, France</i>	8	33
Cortese ‘Amonte’ <i>2022, Cantine Volpi, Piemonte, Italy</i>	9	36
Trebbiano Garganega <i>2022, Pontepietra, Veneto, Italy</i>		40
Muscadet Sevre et Maine <i>2022, Poyet, Loire, France</i>	11	43
L A N <i>2023, Verdejo, Rueda, Spain</i>	14	51
Fiano ‘Molino a Vento’ <i>2022, Tenute Orestyadi, Sicilia, Italy</i>		47
Gruner Veltliner Vom Haus <i>2022, Pfaffl, Niederösterreich, Austria</i>		53
Picpoul de Pinet <i>2022, Baron de Badassière, Languedoc, France</i>	14	57
Pinot Grigio <i>2022, Colterenzio, Alto Adige</i>		61
Gavi di Gavi ‘Lugarara’ <i>2022, La Giustiniana, Piemonte, Italy</i>		72
Sancerre White <i>2022, Pruniers, Sancerre, France</i>		76
Chablis 1er Cru 'L'Essence des Climats' <i>2021, Laroche, Burgundy, France</i>		129

RED WINE



Anciens Temps <i>2022, Rouge, Vin de France, France</i>	8	33
Primitivo Salento <i>2022, Boheme, Puglia, Italy</i>	9	37
Cabernet Sauvignon <i>2022, Les Mougeottes, Languedoc, France</i>	10	41
Pinot Noir <i>2022, Les Mougeottes, Languedoc, France</i>	11	44
Bordeaux Supérieur <i>2019, Château des Antonins, Bordeaux, France</i>		55
Crasto <i>2021, Quinta do Crasto, Douro, Portugal</i>	13	52
Côtes-du-Rhône <i>2021, Famille Perrin, Southern Rhône, France</i>		65
Rioja Crianza <i>2021, Bedega LAN, Spain</i>		64
Chianti ‘I Poderi del Filandra’ <i>2021, Buccianera, Toscana, Italy</i>		77
Cahors Malbec ‘En Pente’ <i>2021, Causse du Théron, Cahors, France</i>		89
Pinot Noir <i>2022, Maillard, Bourgogne, France</i>		89
Amarone ‘Ca’ Coato’ <i>2020, Antolini, Veneto, Italy</i>		183

ROSÉ 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