

HACHÉ

B R A S S E R I E

PARTY MENU

TWO COURSES 35 / THREE COURSES 40

ON ARRIVAL

GIARAFFA OLIVES *vg*

SALLY CLARKE FOCACCIA *vg confit garlic*

STARTERS

BUFFALO CAULIFLOWER *vg roquefort dip*

TUSCAN FRIED CHICKEN *rosemary, chive aioli*

SMOKED SALMON CARPACCIO *grated red onion, capers, lemon, black pepper, chive aioli*

MAINS

STEAK CHEESEBURGER *mature West Country Cheddar or Roquefort with rosemary sea salt fries*

TIGER PRAWN SPAGHETTONE *tomato, chilli, garlic*

PLANT-BASED RIGATONI *vg vegan 'Symplicity' ragu*

CHARGRILLED HARISSA CHICKEN *roasted tomato rice, rocket*

FLAT IRON STEAK *8oz chive oil with rosemary sea salt fries SAUCES Miso butter, Chimchurri +2.5 Peppercorn +3*

SWEETS

BANOFÉ PIE *v our legendary homemade dessert*

MARS BAR CHEESECAKE

MOCHA AFFOGATO *vg Hackney Gelato Dark Chocolate Sorbet, Social Roasters single espresso shot, Lotus biscuit*

v vegetarian · vg vegan

Please let us know about any dietary and allergy requirements and we'd be happy to help. As our dishes are prepared in a kitchen where allergens and animal products are present, there might be some cross contamination.

A discretionary service charge of 12.5% will be applied to your bill