HACHÉ BURGER SOCIAL

VINTAGE LEMONADES + APERITIFS

Our secret lemonade blend, infused with jasmine flowers and topped with Fever-Tree Soda Water, is based on a 350 year old French recipe: the first mention of lemonade in print. Pair with a perfectly matched spirit for a delicious Collins-style aperitif.

CLASSIC FRENCH LEMONADE 4.5
With Tanqueray gin 8.5

BLUEBERRY + PROVENÇAL LAVENDER 4.5
With Bulleit bourbon 8.5

PINK GRAPEFRUIT + MADAGASCAN VANILLA 4.5
With Cazcabel Blanco tequila 8.5

PEACH + GINGER 4.5
With Johnnie Walker Black Label scotch 8.5

ALL DAY BRUNCH (Served until 4pm)

HACHÉ FULL ENGLISH
Scrambled, fried or poached Clarence Court eggs, smoked bacon, Cumberland sausage, Portobello mushrooms, grilled tomatoes, Bloody Marie ketchup, sourdough or gluten free toast 11

SMASHED AVOCADO *vg*
Chive oil, pea shoots, sourdough or gluten free toast 7
Poached Clarence Court eggs · Bacon · Halloumi +2

VLT *vg*
Plant based THIS™ isn't bacon, lettuce, tomato, avocado, Rubies in the Rubble mayo, sriracha hot sauce, brioche bun 7

ALL DAY BREAKFAST BURGER
Steak burger, smoked bacon, fried Clarence Court egg, portobello mushroom, Bloody Marie ketchup, brioche bun 11

SALADS + BOWLS

CHICKEN AVOCADO
Chopped chicken, omega seeds, avocado, cherry tomato, red onions, radish, cucumber, mixed leaves and toasted torn bread croutons, tossed in citrus vinaigrette 14

GREEN BOWL *v*
Avocado, halloumi, mojo verde, chive oil, wild rice, cavolo nero, omega seeds, red chilli, coriander, Clarence Court poached egg 13

CHICKEN LEVANT
Cumin, coriander and cinnamon spiced chicken, baby gem, pea shoots, red onions, rose harissa, tahini sauce, Greek yoghurt, pomegranate 12

KALE CAESAR *vg*
Marinated cavolo nero, omega seeds, apple, chilli, avocado, spring onions, lemon vinaigrette 10
Chicken +3.5

SIDES

ASPEN FRIES
Parmesan, black truffle 6.5

ROSEMARY SEA SALT FRIES *vg*
Triple cooked 4

SWEET POTATO FRIES *vg* 4.75

BEER BATTERED ONION RINGS *v* 4.5

KALE + AVOCADO SALAD *vg*
Lemon vinaigrette 4.5

BABY LEAF SALAD *vg*
Pea shoots, baby gem, cherry tomatoes, red onions, citrus vinaigrette 4

CELERIAC SLAW 3.5

DIPS all at 1.50

ROASTED GARLIC AIOLI · SRIRACHA
ROQUEFORT · TRUFFLE AIOLI

SMALL PLATES

GIARAFFA OLIVES *vg*
Fat green olives from Sicily 4

SESAME TURMERIC DIP *v*
Whipped cream cheese and tahini, seasonal crudité 5.5

CHARGRILLED HALLOUMI *v*
Mojo verde, charred guindilla chilli peppers 7

SPICY BUFFALO CAULIFLOWER *vg*
Hot cayenne sauce, treacle glaze 6.5

ARANCINI
Fried rice balls, truffle aioli, shaved Parmesan cheese 6.5

CREOLE CHICKEN WINGS
Hot cayenne sauce, Roquefort dip 7.5

BURRATA *v*
Thai holy basil, cherry tomatoes 8

WARM SALLY CLARKE CIABATTA
Whipped Marmite butter 4

LEFT BANK BURGERS
Chicken + Plant Based

BEYOND NATUREL *vg*
Beyond Meat vegan patty, Rubies in the Rubble mustard mayo, tomato, rocket, red onion 10

BEYOND 'CHEESEBURGER' *vg*
Beyond Meat vegan patty, Rubies in the Rubble mustard mayo, tomato, rocket, red onion, Violife Cheddar 11.5

THIS ISN'T CANADIEN *vg*
Beyond Meat vegan patty, plant based THIS™ isn't bacon, Rubies in the Rubble mustard mayo, tomato, rocket, red onion, Violife Cheddar 13

BEYOND LE FUMÉ *vg*
Beyond Meat vegan patty, grilled aubergine, smoky semi dried tomatoes, Violife Cheddar, zucchini straws, Rubies in the Rubble mustard mayo, tomato, onion and rocket. Presented in a smoke-filled dome 14

SECRET GARDEN *vg*
Panko crusted portobello mushroom, spicy peanut sauce, crisp cavolo nero, avocado, sesame seeds 11.5

CHICKEN MALIBU
Chicken breast, melted mature Cheddar cheese, smoked bacon, avocado, mustard mayo, baby gem, beef tomato, red onion 12

CHICKEN SHAWARMA
Cumin, coriander and cinnamon spiced chicken breast, baby gem, red onion, cucumber, rose harissa, tahini sauce, Greek yoghurt, pomegranate 11.5

RIGHT BANK BURGERS
Steak + Lamb Burgers *served medium unless requested otherwise.*

Our Burger Buns: Hand shaped, artisan ciabatta, brioche bun or go 'bunless' with a fresh baby leaf salad

STEAK NATUREL
6oz prime steak, hachéd, mustard mayo, beef tomato, red onion, rocket 8.5

STEAK CHEESEBURGER
Melted mature Cheddar or Roquefort cheese, mustard mayo, beef tomato, red onion, rocket 10

STEAK CANADIEN
Melted mature Cheddar cheese, maple bacon jam, smoked bacon, mustard mayo, beef tomato, red onion, rocket 11.5

STEAK TRUFFLE
Truffle aioli, caramelised onions, Gruyère cheese, truffle shavings 12

STEAK BAJA
Salsa rojo, red onion, Monterey Jack, avocado tossed in green tabasco hot sauce, coriander 12

STEAK LE FUMÉ
Caramelised onions, smoked bacon, Gruyère cheese, celeriac coleslaw, ketchup. Presented in a smoke-filled dome 14

ROSEMARY SEA SALT LAMB
Goat's curd, avocado, mustard mayo, beef tomato, red onion, rocket 11

Add an extra Haché steak burger to any of the above 3.5

ADD
Mature cheddar, caramelised onions, gherkins +1.5
Roquefort, smoked bacon, avocado, halloumi, portobello mushroom fried, clarence court egg +2

THE BIG H 14.5
Double patty, triple bun, Red Leicester cheese, shredded lettuce, diced onion, sliced gherkin and Haché's secret burger sauce

SWEETS + DESSERT MILKSHAKES

BANOFÉ POT *v*
Banana, biscuit, caramel, cream and hazelnuts. Our legendary homemade dessert 6.5
Grab a whole pie to take away for £35 - just ask

SEASONAL BANOFÉ: MISO TOFFEE APPLE *v nuts*
biscuit, miso caramel, apple, hazelnuts, white chocolate 6.5

BASQUE 'BURNT' CHEESECAKE *v*
Rhubarb compote 7

LITTLE MOONS MOCHI 3 for 6
Soft rice dough balls stuffed with artisan gelato
Alphonso Mango *v* Vegan Passion Fruit *vg, nuts* Salted Caramel

HAPPY ENDINGS ICE CREAM SANDWICHES 6

East Side Vegan *vg, nuts*
Corn and cashew 'ice-cream', smokey salted caramel, miso and corn cookie

Strawberry Shorty
Strawberry parfait, marshmallow, jam, brown sugar shortbread and a little chocolate

The Favourite *v*
Bourbon Biscuit, malt parfait and salty chocolate crumbs dipped in 55% Original Beans milk chocolate

MILKSHAKES
Taking inspiration from the renowned French sweet tooth, these milkshakes can be enjoyed alongside a burger, or saved for pudding.

NUTELLA 5.5
Garnished with crushed hazelnuts
With Cut Spiced rum 9.5

BLUEBERRY MACARON 5.5
Garnished with a macaron
With Ferrand Ambre cognac 9.5

CRÈME BRÛLÉE 5.5
Garnished with a caramel brittle
With Grey Goose vanilla vodka 9.5

APPLE + SALTED CARAMEL TARTE TATIN 5.5
Garnished with apple & cinnamon
With Pere Magloire apple brandy 9.5

v *vegetarian* · ***vg*** *vegan*

A discretionary service charge of 12.5% will be applied to your bill.
FOOD ALLERGIES If you have any food allergies or intolerances please speak to a member of our team who will be able to give you allergen information on all our dishes.

GIN + TONICS

9

CUCUMBER + MINT
Tanqueray London dry gin, Fever-Tree Cucumber Tonic, fresh cucumber & mint

BLACKCURRANT + GRAPEFRUIT
Tanqueray Blackcurrant Royale gin, pomelo & pink peppercorn tonic, fresh grapefruit & raspberry

MELON + ELDERFLOWER
Citadelle Jardin d'Été melon gin, elderflower cordial, Fever-Tree Tonic, fresh blooms & lemon

GRAPEFRUIT + ROSEMARY
Gin Mare Mediterranean gin, Fever-Tree Mediterranean tonic, fresh rosemary & orange

GIN WEDNESDAYS enjoy 1 and a half hours of unlimited gin and Fever-Tree Tonic + any burger for £35 *Every Wednesday*

COCKTAILS

SHORT & STRONG

PORNSTAR ROYALE 10.5
The illicit lovechild of the Kir Royale and Pornstar Martini
Grey Goose vanilla vodka and passion fruit martini, with a Kir Royale shooter

NEGRONI BLANC 9.5
Bringing a little gin-e-say-quoi to your favourite Italian aperitivo, with this delightful French Chateau produced gin, infused with Charentais melon
Citadelle Jardin d'Ete gin, Belsazar White, Suze aperitif

CRÈME BRÛLÉE ESPRESSO MARTINI 10
Our indulgent take on the classic pick-me-up, inspired by the iconic dessert
Grey Goose vanilla vodka, Borghetti coffee liqueur, fresh espresso, fleur de sel, crème brûlée syrup

LONG & REFRESHING

CHERRY BOMB SPRITZ 9
Our signature spritz, combining the perfect match of cherry and vanilla for a light session starter
Bonanto cherry aperitif, vanilla, cherry, Prosecco

BASIC PEACH 9.5
An effervescent blend of all your favourite orchard fruit, perhaps not all that basic, but certainly a bit of a peach…
Pere Magloire apple brandy, Rin Quin Quin peach wine, lemon and peach & jasmine soda

FRENCH CONNECTION 9.5
A cooling take on a vintage classic, combining the best of British Summer with a little Parisian flair
Hendrick's gin, St. Germain elderflower liqueur, Chartreuse, fresh lime, mint, cucumber

ZERO PROOF

PARISIAN SUNSET 7
The perfect sundowner
Lyre's Italian Spritz, Morello cherry, orange juice, Fever-Tree Italian Blood Orange Soda

WILDFLOWER SPRITZ 7.5
Like a walk in the woods
Everleaf Forest aperitif, passion fruit, Fever-Tree Elderflower Tonic

MARTINIQUE COOLER 7
Fruity and herbaceous, infused with tropical French-Caribbean style roasted pineapple and lime
Lyre's dry London spirit, lime, roasted pineapple and basil soda

DRAUGHT BEER

CAMDEN HELLS
Camden, London 4.6% Clean, crisp and dry 1/2 pint 3.75 pint 6.5

BOTTLED BEER + CIDER

CAMDEN PALE ALE
Camden, London 330ml 4% Hoppy, fruity, dry 5

GOOSE ISLAND IPA
Chicago, USA 355ml 5.9% Hoppy, bold & smooth 5.25

HOEGARDEN WIT
Hoegarden, Belgium 330ml 4.9% Unfiltered, citrus & spice 5.25

BREW DOG NANNY STATE
Aberdeen, Scotland 330ml 0.50% Orange, mango & malty 5

LUCKY SAINT UNFILTERED LAGER
Bavaria, Germany 330ml 0.50% Smooth, citrus hop finish 4.75

ORCHARD PIG REVELLER CIDER
Somerset, England 500ml 4.5% Crisp, tangy & refreshing 6

KOPPARBERG STRAWBERRY + LIME CIDER
Kopparberg Sweden 500ml 4% Fresh strawberry & cool lime 6

PRESS JUICES Bottled for us by PRESS

BERRY BOOST
Strawberry, apple, lemon, mint 4.8

SWEET CITRUS
Orange, lemon, tangerine, grapefruit, turmeric, cayenne 4.8

CLEAN CARROT
Carrot, orange, apple, ginger 4.8

PURE APPLE · PURE ORANGE
100% Cold pressed juice 3.8

SOFTS

LIFE WATER CAN UK's first Zero Plastic Solution to water on the go *Still / Sparkling* 3

Coca-Cola / Diet Coke / Coca-Cola Zero Sugar / Sprite Zero 3.2

FEVER-TREE Indian Tonic, Refreshingly Light Tonic, Soda Water, Lemonade and Ginger Ale 3

COFFEE + TEA

Roasted in small batches, hand crafted in East London.
Honey, chestnut & toasty, caramel, spice smoke
Full, skimmed, oat or almond milk

TURMERIC OR BEETROOT COCONUT LATTE 3
ESPRESSO · MACCHIATO 2.5 Double +1
CAPPUCCINO · FLAT WHITE · AMERICANO · LATTE 3 **ICED COFFEE** 4

LIQUEUR COFFEES FRENCH · IRISH 6

POT OF TEA *Organic, fairtrade, London tea*
English Breakfast, Green, Earl Grey, Fresh Mint, Rooibos 2.5
HOT CHOCOLATE Whipped cream 3.5

WINE

FIZZ 750ml

FITZ SPARKLING *England* 12% 45
Fun, fruity fizz with a Prosecco-like style

FITZ PINK SPARKLING *England* 12% 45
Redcurrants & Raspberries, crisp and refreshing

BELSTAR PROSECCO NV *Italy* 11% (125ml) 6 / 30
Fresh, light and elegant

ROSÉ 175ml / 500ml / 750ml

THE BULLETIN ZINFANDEL
USA 11% 6.25 / 17.75 / 25
Raspberries and watermelon, juicy & light

DOMAINE TEISSEIRE COTEAUX EN PROVENCE
France 12.5% 9 / 25 / 36
Red Berries, light full flavoured Rosé

WHITE

RED

At Haché we are committed to reducing our carbon footprint, and promoting more efficient recycling through 'bag in a box' wine is just the start. These high end wines wines taste exactly the same as they would coming from a bottle, but their alternative packaging makes them as good for the planet as they are for drinking

175ml Glass / 500ml Caraffe

LE COSTE TREBBIANO
Italy 13% 5.75 / 15.75
Light, refreshing citrus and peach

175ml Glass / 500ml Caraffe

FICO GRANDE SANGIOVESE
Italy 13% 5.75 / 15.75
Bold, juicy cherry and plum

175ml / 500ml / 750ml

RIFF PINOT GRIGIO
Italy 12% 8.5 / 23.5 / 34
Green apples and citrus. A crisp wine with honey notes

ACACIA TREE CHENIN BLANC
South Africa 13% 6.5 / 17.75 / 25
Easy drinking. Citrus & peach

SPY VALLEY SAUVIGNON BLANC
New Zealand 13% 9.5 / 27 / 39
Bright, fresh. Bundles of peach and gooseberry

JOURNEYS END HAYSTACK CHARDONNAY
South Africa 13% 9 / 25.5 / 37
Citrus & melon, subtle savoury biscuit

CAP CETTE PICPOUL DE PINET
France 12.5% 7.25 / 20.5 / 29
Light, lemon and pineapple zest

CHARLES SMITH KUNG FU GIRL RIESLING
USA 12.5% 48
Apricot, key lime & nectarine, with a crisp finish

ROBERT DENOGENT MACON-VILLAGES LES SARDINES
France 13.5% 55
Apple and pear fruits with a textured minerality

175ml / 500ml / 750ml

OSCURO MALBEC
Argentina 13.5% 8.5 / 23.5 / 34
Oak aged, juicy plum & blackberry

FINCA VALERO TEMPRANILLO GARNACHA
Spain 13% 6.5 / 17.75 / 25
Easy-going red, dark berry fruits, with a hint of pepper

ZENSA PRIMITIVO
Italy 13.5% 9.75 / 27 / 39
Cherries, dried berries. Smooth & silky texture

LES COTILLES PINOT NOIR
France 12.5% 9 / 25.75 / 37
Strawberry & cherry. Fresh & lively

IRONSTONE MERLOT 2018
USA 13.5% 11/ 31 / 45
Black cherry and black plums. Hints of vanilla

SECRET DE FAMILLE COTES DU RHONE
France 13.5% 36
Complex with layers of black fruit flavours and spice

VIEUX CHEVALIER CHATEAUNEUF DU PAPE ROUGE
France 14% 60
Complex & elegant. Red currants & blackberries

125ml glass also available

SPIRITS *Double up to 50ml +3*

GIN Tanqueray 4 / Tanqueray Blackcurrant Royale, Tanqueray 10, Hendrick's, Gin Mare, Citadelle Jardin d'Ete, Silent Pool 5
TONIC Fever-Tree Indian, Refreshingly Light, Cucumber, Elderflower, Mediterranean 3
VODKA Ketel One 4 / Reyka, Grey Goose, Grey Goose Vanilla 5
RUM Plantation 3 stars, Cut spiced 4 / Plantation Original Dark 5
WHISKY Johnnie Walker Black Label scotch 4 / Jameson Irish whiskey, Glenfiddich 12 Yr single malt, Singleton scotch, Bulleit Bourbon 5
TEQUILA Cazcabel blanco, Cazcabel coffee 4
DIGESTIF Kahlua, Baileys, Luxardo Amaretto, Luxardo Limoncello, Luxardo Sambucca 4 / Ferrand Ambre cognac 5