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 45

With Bulleit bourbon 8.5

PINK GRAPFERUIT + MADAGASCAN VANILLA 45

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, grilled 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

SMOKED SALMON, SCRAMBLED EGGS

Deep yellow Clarence Court scrambled eggs, Hollandaise, sourdough or gluten free toast 11 Avocado · Halloumi

GRILLS + SALAD

FLAT IRON STEAK FRITES

Pea shoots, rosemary sea salt fries, bearnaise 18

PISTACHIO CRUSTED TUNA STEAK NICOISE

Avocado, chargrilled asparagus, cherry tomatoes, black olives, leaves, citrus vinaigrette 19 Poached Clarence Court Egg +2

GOCHUJANG MISO MARINATED

FLAT IRON CHICKEN Ponzu slaw 14.5

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

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

SIDES -

ASPEN FRIES Parmesan, black truffle 6.5

ROSEMARY SEA SALT FRIES vg

Triple cooked 4

SWEET POTATO FRIES vg 4.75

KALE + AVOCADO SALAD vg Lemon vinaigrette 4.5

BABY LEAF SALAD vg

Pea shoots, baby gem, cherry tomatoes, red onions, citrus vinaigrette 4

PONZU SLAW

Shredded cabbage, fennel, carrot and snowpeas tossed in a Japanese citrus soy dressing 4

DIPS all at 1.50

ROASTED GARLIC AIOLI · SRIRACHA ROOUEFORT · TRUFFLE AIOLI

SNACKS + SHARING -

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

WARM SALLY CLARKE CIABATTA

Whipped Marmite butter 4

CHARGRILLED GARLIC MISO BUTTER PRAWNS

Toasted ciabatta crouton 8.5

SPICY BUFFALO CAULIFLOWER vg

Hot cavenne sauce, treacle glaze 6.5

CREOLE CHICKEN WINGS

Hot cayenne sauce, Roquefort dip 7.5

BURRATA V

Thai holy basil, cherry tomatoes 8

Fried rice balls, truffle aioli, shaved Parmesan cheese 6.5

LEFT BANK BURGERS

Chicken + Plant Based

RIGHT BANK BURGERS

6oz 'hachéd' Steak Burgers served medium unless requested otherwise

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

THIS ISN'T CANADIEN vg

Beyond Meat vegan patty, plant based THIS™isnt' bacon, Violife Cheddar, Rubies in the Rubble mustard mayo, tomato, rocket, red onion 13

BEYOND 'CHEESE' vg

Beyond Meat vegan patty, Rubies in the Rubble mustard mayo, tomato, rocket, red onion, Violife Cheddar 11.5

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 13

BEYOND NATUREL vg

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

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

STEAK CANADIEN

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

STEAK CHEESEBURGER

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

STEAK LE FUMÉ

Caramelised onions smoked bacon Gruvère cheese ponzu coleslaw, ketchup. Presented in a smoke-filled dome 14

STEAK NATUREL

Mustard mayo, beef tomato, red onion, rocket 8.5

STEAK TRUFFLE

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

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

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, hazelnuts and chocolate sauce. 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, chocolate sauce 6.5

BASQUE 'BURNT' CHEESECAKE V

Rhubarb compote 7

LITTLE MOONS MOCHI 3 for 6

Soft rice dough balls stuffed with artisan gelato Salted caramel v Alphonso Mango v Vegan Passion Fruit vg. nuts

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

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

Garnished with crushed hazelnuts With Cut Spiced rum 9.5

BLUFBERRY MACARON 5.5

Garnished with a macaro 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 & cinnamor With Pere Magloire apple brandy 9.5

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.

CUCUMBER + MINT

BLACKCURRANT + GRAPEFRUIT

MELON + ELDERFLOWER

GRAPEFRUIT + ROSEMARY Gin Mare Mediterranean gin, Fever-Tree

Tanqueray London dry gin, Fever-Tree Cucumber Tonic, fresh cucumber & mint Tanqueray Blackcurrant Royale gin, pomelo & pink peppercorn tonic, fresh grapefruit & raspberry

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

Mediterranean Tonic, fresh rosemary & orange

 $GIN\ WEDNESDAYS\ \ \text{enjoy I and a half hours of unlimited gin and Fever-Tree Tonic + any burger for £35}\ \ \textit{Every Wednesday}$

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

DRAUGHT BEER -

CAMDEN HELLS

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

CAMDEN PALE ALE

Camden, London 4% Clean, dry and fruity 1/2 pint 3.75 pint 6.5

BOTTLED BEER + CIDER -

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 PR = SS -

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 -

KINGSDOWN WATER STILL · SPARKLING 750ml 4.5

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

Coca Cola | Diet Coke Coca Cola SUGAR | Sprie

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 + I

CAPPUCCINO · FLAT WHITE · AMERICANO LATTE 3 ICED COFFEE 4

LIQUEUR COFFEES FRENCH · IRISH 6

HOT CHOCOLATE Whipped cream 3.5

POT OF TEA Organic, fairtrade, London tea English Breakfast, Green, Earl Grey, Fresh Mint, Rooibos 2.5

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

LONG & REFRESHING

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 sundowne 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

MARTINIOUE 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

WINF -

WHITE

FIZZ 125ml / 750ml

FITZ SPARKLING England 12% 9.5 / 45 Fun, fruity fizz with a Prosecco-like style

FITZ PINK SPARKLING England 12% 9.5 / 45 Redcurrants & Raspberries, crisp and refreshing

BELSTAR PROSECCO NV Italy 11% 6 / 30 Fresh, light and elegant

ROSÉ 175ml / 500ml / 750ml

THE BUILLETIN ZINEANDEL

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

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

LE COSTE TREBBIANO

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

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

IOURNEYS 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

NATURALMENTE BIO GRILLO SICILIA

Italy 13% 43

Lemon, nectarine & sage. Organic

CHARLES SMITH KUNG FU GIRL RIESLING

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

125ml glass also available

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

175ml / 500ml / 750ml

OSCURO MALBEC

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

FICO GRANDE SANGIOVESE

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

France 12.5% 9 / 25.75 / 37

LES COTILLES PINOT NOIR

Strawberry & cherry. Fresh & lively

IRONSTONE MERLOT 2018 USA 13.5% 11/ 31 / 45

Black cherry and black plums. Hints of vanilla

SANTA RITA GRAN HACIENDA CARMENERE

Chile 13% 29.5

Aromas of black & red fruits, with a hint of spice

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

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

WHISKY Johnnie Walker Black Label scotch 4 / Jameson Irish whiskey, Glenfiddich 12 Yr single malt, Singleton scotch, Bulleit Bourbon 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

TEQUILA Cazcabel blanco, Cazcabel coffee 4

DIGESTIF Kahlua, Baileys, Luxardo Amaretto, Luxardo Limoncello, Luxardo Sambucca 4 / Ferrand Ambre cognac 5