

HOUSE COCKTAILS

ALL AT 8

PARISIAN PRESSÉ

Beefeater gin, elderflower, lime, cucumber, mint, soda

MAYFAIR NEGRONI

Whitley Neill Original gin, Campari, prosecco, red vermouth, orange peel

SUGAR LOAF SPRITZ

Aperol, fresh passion fruit, coconut syrup, prosecco

JUNGLE MARTINI

Russian Standard vodka, Campari, coconut syrup, fresh chilli, pineapple juice, lemon zest

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 and toasted torn bread croutons, tossed in a 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} 4.5

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

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

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

LEFT BANK BURGERS

Chicken + Plant Based

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

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.
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

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

RIGHT BANK BURGERS

Steak + Lamb Burgers *served medium unless requested otherwise.*

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 13

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

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

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

^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.

HAPPY ENDINGS ICE CREAM SANDWICHES 6

East Side Vegan ^{pb, 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

COCKTAILS

SHORT

SALTED CARAMEL ESPRESSO MARTINI

Lambs spiced rum, Tia Maria, coffee 8

PORNSTAR MARTINI

Russian Standard vodka, passion fruit purée, orange juice, Prosecco 8.5

CHAMBORD BELLINI

Chambord raspberry liqueur, Prosecco 7.5

LONG

APEROL SPRITZ

Aperol, Prosecco, soda, orange slice 8.5

CITY OF LOVE

Russian Standard vodka, honey syrup, apple juice, raspberry, passion fruit purée 7.5

RASPBERRY MOJITO

Havana Club 3yr rum,, mint, soda, raspberry purée, lime 8

ALCOHOL FREE

POMEGRANATE & RASPBERRY FIZZ

Apple juice, raspberry, pomegranate, lime, soda 7

PASSION FRUIT NO-JITO

Fresh passion fruit, limes, lemonade, mint, soda, passion fruit purée 7

CEDER'S PRESSÉ

Ceder's Crisp non-alcoholic spirit, elderflower, lime, cucumber, mint, soda 7.5

WHITLEY NEILL GIN + TONICS

8.5

ORANGE & ROSEMARY

Original Whitley Neill gin, tonic, orange and rosemary

BLOOD ORANGE & GRAPEFRUIT

Blood Orange Whitley Neill gin, home made lemonade, grapefruit, sweet basil, soda

RHUBARB & GINGER

Rhubarb & Ginger Whitley Neill gin, ginger ale, lime, tarragon

RASPBERRY & ELDERFLOWER

Raspberry Whitley Neill gin, elderflower cordial, soda, mint and raspberry

GIN WEDNESDAYS

Unlimited gin & tonics + any burger 30pp Every Wednesday

DRAUGHT BEER

CAMDEN HELLS

Camden, London 4.6% Clean, crisp and dry 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

CAMDEN PALE ALE

Camden, London 330ml 4% Clean, dry and fruity 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

PRESS JUICES Bottled for us by P R E S S

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

FRENCH LEMONADE

Served with crushed ice & homemade lemonade 3.5

PEACH · WATERMELON

POMEGRANATE · CLASSIC

MILKSHAKES

Shaken to order 5.5

PEANUT BUTTER & BANANA

MADAGASCAN VANILLA

STRAWBERRIES & CREAM

OREO & NUTELLA

CHEEKY SHAKES

add Jack Daniels, Lambs spiced rum or Baileys +3

SOFTS

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

 |  |  |  3.2

 1783 CRISP / LIGHT / GINGER ALE 2.8

WINE

FIZZ 750ml

FITZ SPARKLING England 12% 45

Fun, fruity fizz with a Prosecco-like style

FITZ PINK SPARKLING WINE England 12% 45

Redcurrants & Raspberries, crisp and refreshing

BELSTAR PROSECCO NV Italy 11% (125ml) 6 / 30

Fresh, light and elegant

WHITE

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 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 / 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

125ml glass also available

SPIRITS Double up to 50ml +2

RUSSIAN STANDARD VODKA · BEEFEATER GIN · HAVANA CLUB 3YR WHITE RUM · LAMBS SPICED RUM 3.8

WHITLEY NEILL ORIGINAL GIN · ABSOLUT ELYX VODKA · EL JIMADOR TEQUILA 4.8

GLENFIDDICH 12YR WHISKY · JAMESON IRISH WHISKEY · JACK DANIELS · MONKEY SHOULDER 4.8

TIA MARIA · BAILEYS · DISARONNO AMARETTO 3.8

COURVOISIER VSOP COGNAC 4.8