

FOOD STALLS MENU

AUTUMN/WINTER 2025-2026

PLEASE SELECT UP TO SIX ITEMS
BOTH DESSERTS WILL BE PROVIDED

SANDWICHES/WRAPS

Roast beef Yorkshire pudding burrito: cauliflower cheese, braised red cabbage, honey roast root vegetables with horseradish

Butter chicken naan wrap, spiced mango, coriander, pickled cucumber & spinach salsa

Vietnamese bánh mì, char siu pork belly, sesame Asian pickles & sriracha mayo

Roast pumpkin Yorkshire pudding burrito: Cauliflower cheese, braised red cabbage, honey roast root vegetables with horseradish (V)

Masala dosa, roasted new potatoes, yellow split pea dhal puree, red pepper chutney & crispy chana crumb (VE)

OPEN BOXES

Tuscan chicken cacciatore, creamy parmesan polenta, maple glazed carrots, olive crumb & micro basil

Korean BBQ meatballs, bibimbap mayo, sticky rice, smacked cucumber & kimchi

Slow cooked beef bourguignon, silver skin onion, glazed root vegetables & brown butter mashed potatoes

Louisiana gumbo, king shrimp, crispy Cajun chicken thigh, chorizo, sautéed okra & saffron rice

Pumpkin and butterbean ragu, mint pesto gnocchi, amaretto winter pumpkin puree & shaved pecorino (V)

Malaysian red lentil, sweet potato dhal curry, spinach, crispy chickpeas & lemongrass oil (VE)

Some of our food contains allergens. Please speak to a member of staff for more information.

The **BREWERY**

The Brewery | 52 Chiswell Street, EC1Y 4SD | 020 7638 8811 | www.thebrewery.co.uk

SALADS

Cracked wheat, roasted baby beetroot, mint pesto, honey roasted carrots, ewes curd, toasted pumpkin seeds, torched tangerine with a carrot & ginger dressing (V)

Samosa chaat bowl, potato masala, spiced dhal, paneer, tamarind chutney, crumbled samosa pastry & pickled lime pickled onions (V)

Crispy tempeh Caesar salad, sourdough croutons, baby gem, parmesan, micro rocket, black olives & caper crumb (V)

Ras el hanout roasted cauliflower salad, tabbouleh, roasted sweet potato, preserved lemons, tahini yoghurt dressing, pomegranate, fresh mint & crispy fried chickpeas (VE)

DESSERTS

Two-way chocolate bar, miso caramel, roasted pear ice cream & white chocolate powder (V)

Coconut parfait, roasted poached pineapple in cinnamon, pineapple sorbet (VE)

