



# BRIGHTON WAY

## Tasters to share...

A blend of our favourite olives with lemon, fennel and chilli (v)	£3.50
Nachos, cheddar cheese, soured cream, guacamole, jalapeno peppers and salsa (v)	£6.50
Greek Pitta bread with a selection of hummus, aubergine purée, halloumi cheese, beetroot, cumin & honey (serves 2) (v)	£8.50
Our British classic selection of pork crackling, Scotch egg, Terrine of the day with shallot marmalade, toast and pickles (serves 2)	£9.00

Pete's special flame grilled chicken wings with hot sauce	6 wings	£ 6.50
	12 wings	£10.50

## Small plates

Tempura crab with burnt lime and chilli jelly, Asian salad	£7.50
Buffalo mozzarella, clementine, pink grapefruit, pomegranate, pine nuts with mint & chilli dressing (v)	£7.25
Terrine of the day with shallot marmalade, toast & pickles	£6.50
Fresh Scottish mussels with white wine, shallots, garlic, freshly chopped parsley and cream	£6.50

## Large Plates

Beer battered haddock, hand cut chips, pea puree & homemade tartare sauce	£11.50
Smoked salmon & haddock fishcake, homemade parsley sauce & salad	£11.50
Open tart slow cooked tomato, goat's cheese, shallots, artichokes & fresh herbs With rocket and parmesan salad (V)	£11.50
Caesar salad - baby gem lettuce, white anchovies, Caesar dressing, freshly grated parmesan and garlic croutons	£8.00
Try it with chicken	£3.50
Or grilled halloumi (V)	£3.00
Mint, feta, corn and courgette fritters, served with beef tomatoes and chermoula Dressing (V)	£11.25

Please check our daily boards for specials from the Brighton way kitchen  
 All our steaks are sourced from The British Isles  
 All our pork comes from Rare Welsh pigs at Moors Farm, Leicestershire- our co-owner David Massev's familv farm.

## From the Grill

8oz Aged Rump Steak	£14.75
10oz Aged Sirloin Steak	£16.00
10oz Aged Rib-Eye Steak	£17.50
16oz T-bone steak	£23.00

**All steaks served with watercress and grilled tomato**

**Choose from - Béarnaise sauce, peppercorn sauce or garlic butter £1.00**  
**Homemade BBQ sauce £0.50**

Spatchcock chicken, marinated in lemon, garlic & rosemary, garlic butter, frites	£13.50
Ollie's favourite sticky BBQ ribs in BBQ sauce and salad	Small £8.00 Large £13.90
Chargrilled tuna steak with crushed new potato, roasted pepper & artichoke salad, crushed new potato, avocado salsa & fresh limes	£13.50
Chargrilled gammon and eggs with chopped green chilli & fresh pineapple, frites	£9.50

## Burgers

House burger- 220g of pure British beef, served with tomato and red onion	£7.50
Chargrilled chicken burger- smoked bacon, sliced tomato, smashed avocado, lime and chilli	£9.25
Veggie burger – chickpea, sweet potato, grated carrot with roast pepper (Add jalapeño or cheese 0.50p)	£8.50
Brighton Way burger- British beef, sweet cured bacon, field mushroom, Cheddar	£9.25
Pork burger- fennel and sage burger, pulled pork topping and Bramley apple	£9.50

**All our Burgers are served with coleslaw, garden salad and pickles**

## Sides

Fat chips	£3.00
Skinny Frites	£2.75
Add garlic, rosemary and parmesan topping	£0.50
Coleslaw	£2.75
Corn on the cob	£2.75
Beer battered onion rings	£2.50
Mixed leaf salad, house dressing	£3.00
Seasonal greens	£3.00
Macaroni and mature cheddar cheese with slow roasted tomatoes (V)	small £4.50 large £9.00

## Desserts

Hot chocolate fondant with vanilla ice-cream and chocolate sauce. (please allow 15 minutes)	£6.50
Daim bar cheesecake made with crushed Daim bar pieces and Mascarpone cream	£6.25
Eton Mess made with crushed meringue, fresh fruit, whipped cream and fruit coulis	£5.90
Sticky toffee pudding with honeycomb ice-cream	£5.75

## Sundaes

Chocolate and Caramel Dream, Chocolate, salted caramel and vanilla Ice-cream with chocolate sauce, chunks of brownie and whipped cream	£6.75
Brighton Way Glory- Mango and raspberry sorbet, vanilla ice-cream, fresh fruit, raspberry puree, whipped cream and toasted almonds	£6.50

**Please note an optional service charge of 10% will be added to each bill to be distributed equally amongst the staff.**

The restaurant was formally known as "The Genevieve" after the 1953 British film about the London to Brighton vintage car rally, whose route takes it past our door, following the ancient Roman road from Londinium through to Portslade. As motor vehicles became more popular, in the 1920s-30s, Streatham High Road was known as "The Brighton Way", a path to the fresh air and possibilities of a weekend by the sea.



**Brighton Way Cafe - Bar - Restaurant**

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