



“Meat meets chic”
The cultural exposé

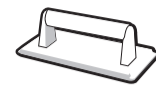
HACHÉ BURGER SOCIAL



“Couronné roi du hamburger”
Le Figaro. Paris.

SMALL PLATES

① SPICED ALMONDS	3.50	① NACHOS	6.95
① WHOLE GREEN OLIVES	3.50	Tortilla chips, melted Cheddar cheese sauce, tomato salsa, guacamole & sour cream	
① CRISPY BRUSSELS SPROUTS	4.20	CREOLE CHICKEN WINGS (4) 5.95 (8) 9.95	
With sesame tahini dip		Wings dipped in hot Cayenne sauce, with sour cream dip	
① HALLOUMI FRIES	5.95	GRILLED GARLIC PRAWNS	5.95
Lightly spiced, with pesto aioli		With pesto aioli	
① SPICY BUFFALO CAULIFLOWER	4.70	SALT & PEPPER CRISPY SQUID	4.95
Dipped in hot Cayenne sauce, with sour cream dip		Squid rings lightly fried, with aioli	



IRON PRESS

Cooked, Mediterranean style, under a cast iron press

With pea shoots, and a creamy tarragon mustard and garlic white wine sauce

FLAT IRON STEAK	13.95
SPATCHCOCK CHICKEN	11.75

BURGERS

Choose from fresh ciabatta or fresh brioche bun served with rocket, beef tomato & sliced sweet red onion, with our Haché mustard mayo.
If you prefer your Haché Burger 'low carb', we are happy to substitute the bun with a green salad.

LEFT BANK BURGERS

ROSEMARY LAMB	9.95
Premium hachéd English shoulder of lamb with garlic & rosemary salt. Topped with fresh tzatziki	
TURKEY MALIBU	9.80
Turkey patty, sriracha mayo, baby gem lettuce, cucumber, courgette ribbons, avocado and shaved parmesan	
CHICKEN SHAWARMA	11.35
Cumin, coriander and cinnamon spiced chicken breast with baby gem lettuce, red onion, cucumber, harissa, tahini sauce, Greek yoghurt and pomegranate seeds	
CHICKEN KATSU SANDO	10.95
Panko chicken, tonkatsu sauce, shredded red cabbage, roast garlic mayo, American cheese and Clarence Court omelette	
CHICKEN CLUB	11.50
Topped with melted mature Cheddar cheese, smoked bacon & a fan of avocado	
① SECRET GARDEN	10.90
Our plant based burger. Panko crusted Portobello mushroom, served with spicy peanut sauce & crisp kale, topped with a fan of avocado & sprinkle of sesame seeds, on a toasted ciabatta bun	
① GOAT'S CHEESE	9.95
With portobello mushroom, avocado, aioli & red pesto sauce	

STEAK BURGERS

All our beef steak burgers will be served medium well unless requested otherwise.

STEAK NATUREL	7.95
6oz prime steak, hachéd and simply grilled	
STEAK CHEESEBURGER	8.95
With two slices of melted mature Cheddar cheese	
STEAK BLUE CHEESE	9.80
With melted mature Stilton cheese	
STEAK CANADIEN	10.70
Melted mature Cheddar cheese & smoked bacon	
STEAK SOUTHERN BELLE	11.70
Topped with gooey Pimiento cheese and onion straws, on a bed of baby courgettes, crispy bacon & smoky chilli mayo	
STEAK TRUFFLE	11.65
Topped with truffle shavings, truffle aioli, caramelised onions & Gruyère cheese	
STEAK MEXICAIN	9.95
Coated with cajun spices, topped with jalapeño peppers, with salsa, guacamole & sour cream on the side	
△ STEAK LE FUMÉ	12.95
With caramelised onions, smoked bacon, Gruyère & Haché coleslaw. Presented in a smoke-filled dome at your table	
STEAK BAVARIAN	9.95
Topped with smoked Bavarian cheese & caramelised onions	
Add and extra Haché Steak Burger to any of the above	3.50

SALADS

① KALE CAESAR	9.95
Marinated kale tossed with toasted spiced almonds, apple, chilli, avocado, spring onions & yoghurt vinaigrette	
	With grilled prawns or chicken add 3.00
GRILLED CHICKEN AVOCAT	12.75
Chicken strips with avocado, pine nuts, cucumbers, cherry tomatoes & roasted red peppers on a bed of baby leaves with yoghurt vinaigrette	
① HALLOUMI LEVANT	11.20
Halloumi fries, baby gem lettuce, red onion, parsley, cucumber, rose harissa, tahini sauce and a scattering of pomegranate seeds	
CHICKEN LEVANT	11.20
Cumin, coriander and cinnamon spiced chicken breast with baby gem lettuce, red onion, parsley, cucumber, rose harissa, tahini sauce and a scattering of pomegranate seeds	

TOPPINGS

MATURE CHEDDAR · JALAPEÑOS · CARAMELISED ONIONS	add 1.50
FRIED CLARENCE COURT EGG · PEANUT BUTTER	
BLUE CHEESE · AVOCADO · GOAT'S CHEESE	add 2.00
SMOKED BAVARIAN CHEESE · SMOKED BACON	
GUACAMOLE · HALLOUMI · KIMCHI · PORTOBELLO MUSHROOM	

SIDES

TRUFFLE Fondue FRITES	6.30
Topped with melted truffle cheese sauce & truffle shavings	
KIMCHI FRITES	6.30
Frites topped with spicy kimchi, melted cheddar cheese & spring onions	
① HACHÉ FRITES	3.00
① SWEET POTATO FRITES	4.00
① HACHÉ COLESLAW	2.95
① BEER BATTERED ONION RINGS	3.80
① BABY LEAF SALAD	3.50
with cucumber, red onions, tomato & yoghurt vinaigrette	
① KALE & AVOCADO	4.50
with yoghurt vinaigrette	
GHERKINS	2.50

DIPS

£1 each or order any four for £3 AIOLI · TRUFFLE AIOLI · HACHÉ HOT SAUCE · PESTO AIOLI

① Vegetarian ① Vegan

SERVICE CHARGE NOT INCLUDED

All cash and credit card tips are retained by the team. Credit card tips are subject to a small admin fee to cover credit card and payroll costs.
A discretionary service charge of 12.5% is added to tables of six or more.

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.

BEERS & CIDER

CRAFT & DRAFT

HACHE DRAFT London 380ml (4.4% ABV) Light, crisp, clean & refreshing	4.50
HARBOUR PILSNER Trekillick, Cornwall 330ml (5.0% ABV) Light, mouthwatering & refreshing	4.95
HARBOUR SESSION IPA Trekillick, Cornwall 330ml (4.2% ABV) Hop aromas, robust malt base	4.95
WILD BEER POGO FRUIT BEER Evercreech, Somerset 330ml (4.1% ABV) Fresh with a fruity bouquet	5.25
WIPER & TRUE AMBER ALE Bristol, Greater Bristol 330ml (4.9% ABV) Golden, sweet with a hint of pine forest	5.25
URBAN ORCHARD CIDER Hawkes, South London 330ml (4.5% ABV) Smooth, clear finish, subtly chalky	4.95
BREW DOG NANNY STATE Aberdeen, Scotland 330ml (0.50% ABV) Big, fruity with a medley of ripe citrus. Long & refreshing	4.75

COCKTAILS

Created exclusively for us by award-winning mixologist,
William Solorzano from Hush Mayfair.

CITY OF LOVE <i>A passionate affair</i> Russian Standard Vodka, honey syrup, apple juice, raspberry & passion fruit purée	8.65
PARISIAN PRESSÉ <i>Light, floral & très chic</i> Gin, elderflower, lime, cucumber, mint & soda	8.65
ESPRESSO MARTINI <i>Ultimate pick me up!</i> Rebellion spiced rum, Tia Maria & coffee	9.10
FRENCH MARTINI <i>Sweet sophisticated sipping</i> Russian Standard Vodka, Chambord, pineapple juice	8.95
COSMOPOLITAN <i>NYC's finest creation</i> Russian Standard Vodka, Triple Sec, cranberry juice & lime	8.95
NEGRONI <i>La Dolce Vita</i> Gin, Martini Rosso, Campari	8.75
RASPBERRY MOJITO <i>A mojito for rebels</i> Rebellion white rum, mint, soda, raspberry purée & lime	8.75
CHAMBORD BELLINI <i>Clink, clink</i> Chambord raspberry liqueur & Prosecco	8.50

2 for 10 Sunday-Friday 4-7pm
When ordering the same cocktail

HOUSE SPIRITS

35 ml servings or add £2 and make it a 50ml

MONKEY SHOULDER WHISKY 5.75	GLENFIDDICH 12YR 5.75
JAMESON IRISH WHISKEY 4.95	JACK DANIELS 4.95
RUSSIAN STANDARD VODKA 4.75	KETEL ONE VODKA 5.75
BEEFEATER GIN 4.75	HENDRICKS GIN 5.75
REBELLION WHITE RUM 4.75	REBELLION SPICED RUM 4.75
BAILEYS 4.75	BACHE COGNAC 5.75
DISARONNO AMARETTO 4.75	TIA MARIA 4.75

WINE

REDS

	175ml glass	500ml carafe	750ml bottle
HACHÉ MERLOT CABERNET SAUVIGNON (13.5% ABV) France. Plums, hazelnut, blackcurrant	4.95	13.50	19
TILIA MALBEC (13.5% ABV) Argentina. Cherries and chocolate, blackcurrant	6.80	19.05	26.50
LOROSCO RESERVA MERLOT (13.5% ABV) Chile. Smooth, spiced cherries	5.55	15.30	22.50
CASTILLO CLAVIJO TEMPRANILLO (12.5% ABV) Spain. Strawberry compote, sandalwood	6.10	16.30	24.50
LES COTILLES PINOT NOIR (12.5% ABV) France. Strawberry & cherry. Fresh & lively			29
CHATEAU DE GARDEGAN BORDEAUX (12.5% ABV) France. Cassis, cedar wood			32

WHITES

	175ml glass	500ml carafe	750ml bottle
HACHÉ COLOMBARD (13% ABV) France. Zingy, green apple	4.95	13.50	19
MAMAKU SAUVIGNON BLANC (12.5% ABV) New Zealand. Grassy, gooseberry, elderflower	6.80	19.05	26.50
FRANCESCO MININI PINOT GRIGIO (12% ABV) Italy. Mild, honeysuckle, pear	5.55	15.30	22.50
LA COTE FLAMENC PICPOUL DE PINET (12.5% ABV) France. Citrus, pineapple zest	6.10	17.05	24.50
DOMAINE LA CROIX BELLE CHARDONNAY (13.5% ABV) France. Vanilla, subtle melon			28.50
CASTRO MARTIN RIAS BIXAS ALBARINO (12.5% ABV) Spain. Aromatic, white peach			30

ROSÉ & FIZZ

	175ml glass	500ml carafe	750ml bottle
PETIT PAPILLON GRENACHE (13% ABV) France. Clean, fruity, citrus	5.60	15.30	21.50
VITELLI PROSECCO (11% ABV) Italy. Fruity, fragrant, crisp	5.95		28
TAITTINGER BRUT (12.5% ABV) France. Fruity & bready. The perfect accompaniment			50

French LEMONADE

Served with crushed ice
& Haché homemade lemonade 3.20

POMEGRANATE PEACH CLASSIC WATERMELON

PRESS JUICES

Bottled for us by P R E S S

GREEN HOUSE
Kale, spinach, celery, romaine,
cucumber, apple, lemon

PINK ORCHARD
Strawberry, apple, lemon, mint

YELLOW ORCHARD
Apple, lemon, ginger

CITRUS GROVE
Orange, lemon, tangerine, grapefruit,
turmeric, cayenne

4.75

MILKSHAKES

Our extra thick milkshakes are made with
Haché real dairy ice cream & blended to order
4.95


 **BANOFÉ** Our classic dessert, all milk shaken up

PEANUT BUTTER & BANANA STRAWBERRIES & CREAM
MADAGASCAR VANILLA OREO & NUTELLA

CHEEKY SHAKES

Upgrade any shake with Jack Daniels, Rebellion dark rum or Baileys
add 2.95

SOFT DRINKS

FRESHLY SQUEEZED ORANGE JUICE	2.95	 <i>Coca-Cola</i> <i>Diet Coke</i>	2.80
PRESSED APPLE JUICE	2.95	 <i>Coca-Cola zero</i>  <i>Sprite</i>	2.80
CRANBERRY / PINEAPPLE JUICE	2.50	TOMATO JUICE	2.50
KINGSDOWN WATER 330ml / 750ml STILL / SPARKLING	2.50/3.95	 <i>Schweppes</i> 1783 TONIC / SLIMLINE	2.50

Save some room for the best *Homemade* BANOFÉ PIE