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Brat Climpson's Arch was born as a temporary residency after the first lockdown and it quickly grew to become a permanent neighborhood restaurant in the heart of Hackney with a similar ethos to Brat in Shoreditch. We work closely with reputable British farmers and fisherman such as

Flourish Produce and Phillip Warren to ensure our produce is of the highest quality. As a business, we focus greatly on the relationships we have with our suppliers and take pride in ensuring our staff are well informed about the excellent produce we use.

SET MENU PACKAGES

PAMPLONA

£75PP

Anchovy Bread
Squash with Isle of Mull Fondue
Grilled Peppers & Cod's Roe
—
Beef Rib
Slow Grilled
Whole Seabass*
—
Hay Smoked Potatoes
Greens with Ajoblanco
Flourish Farm Salad
—
Burnt Cheesecake & Seasonal Fruit

BILBAO

£85PP

Anchovy Bread
Squash with Isle of Mull Fondue
Grilled Peppers & Cod's Roe
Mussels, Velvet Crab Soup & Chorizo
—
Beef Rib
Slow Grilled
Whole Seabass*
—
Hay Smoked Potatoes
Greens with Ajoblanco
Flourish Farm Salad
—
Cheese Course
Burnt Cheesecake & Seasonal Fruit

SAN SEBASTIAN

£95PP

Oyster with Seasonal Garnish
Anchovy Bread
Squash with Isle of Mull Fondue
Grilled Peppers & Cod's Roe
Mussels, Velvet Crab Soup & Chorizo
—
Beef Rib
Whole Crab
Slow Grilled
Whole Seabass*
—
Hay Smoked Potatoes
Greens with Ajoblanco
Flourish Farm Salad
—
Cheese Course
Burnt Cheesecake & Seasonal Fruit

*Menu subject to change with seasonality & fish market price.

Vegetarian and vegan options also available.

A discretionary service of 12.5% will be added to the bill.

EXTRAS WITH A SUPPLEMENT CHARGE

Oysters | Bread & Burnt Onion Butter to share

Turbot instead of the whole fish of the day +£Xpp depending on the market price - fish change needs to be agreed a week prior to booking.

WINE PACKAGES

A glass on arrival and 1/2 bottle of wine with the meal



£28pp

NV Dominio de Requena,
Cava Brut Nature, Penedes, Spain

2023 Quinta do Ermizio,
'Chin Chin' Vinho Verde, Portugal

2022 Bodegas Latue,
'Don Tinto' La Mancha, Spain

£42pp

NV Domaine des Benedictins,
'Perles des Benedictins', Loire, France

2023 Bodegas Fulcro,
Albarino 'A Pedreira' Rias Baixas, Spain

2022 Mocavero,
Primitivo Salento IGT, Puglia, Italy

£60pp

NV Thierry Fournier, Reserve,
Champagne France 2022 Domaine

Chavy-Chouet, Aligoté
'Les Maréchaux', Burgundy, France

2012 López de Heredia,
Viña Bosconia Reserva, Rioja, Spain

Our wine managers will be happy to guide you through our offering, either prior to your booking or on the day.

We only hold a small stock from a rotating selection of wines, so if there is something you'd particularly like we recommend this being organised 3 weeks prior to your booking.

We offer wine packages or we are happy to help you select wine choices from our list.

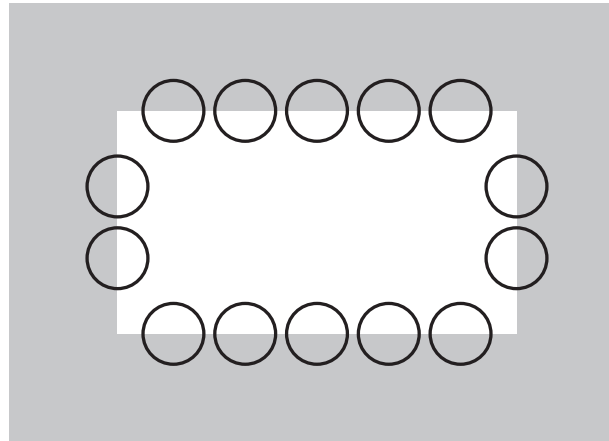
COCKTAILS & BEERS



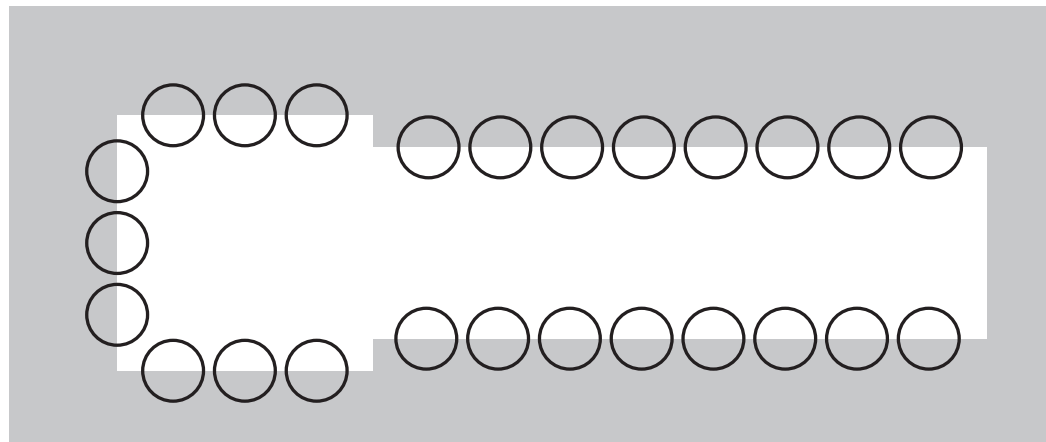
Arch Negroni	12
Amontillado Sherry, Campari & Brat x Fortified wine	
Paloma	12
Calle 23 Tequila, Eager grapefruit juice, London Essence Grapefruit soda, lime	
Oyster Shell Martini	12
East London Vodka, oyster shell, laverbread, Gonzales Byass Extra Seco vermouth	
Mezcal Mule	12
Alipus Mezcal, ginger beer, lime, bitters	
Climpson's Espresso Martini	12
Coffee, rum, vodka, cacao, vanilla	
LOW/NO	
Vermouth & Soda (low)	10
El Bandarra Rojo Vermut, soda	
Sherry & Tonic (low)	10
Amontillado sherry, London Essence Tonic, rosemary & thyme	
Ruby Spritz (no)	10
Ruby Aperitif, rosemary & thyme, London Essence Soda and Tonic	
Forest Spritz (no)	10
Everleaf Forest, cardamom syrup, lemon, London Essence Tonic	
BEER	
Estrella Galicia Draught (2/3 pint), 4.7%	6
Estrella Galicia 0.0% (330ml), 0.0%	6
Cidre Breton Glass (250ml), 5.5%	5.8
Bottle (1L)	18

LAYOUT

FOR TABLES OF 9-14



FOR TABLES OF 15-25





TERMS & CONDITIONS

All large parties bookings have a 3 hour allocation slot for their table.

Final guest numbers must be confirmed 7 days before the booking, should your numbers reduce on the day of your booking, a £50pp charge will be deducted from your deposit.

For all large parties bookings we serve set menu designed to share. Any changes to the menu must be agreed 7 days prior to the booking.

In order to secure the booking, we will request a deposit of £20 per person which will be deducted from your final bill on the night. This would be required within 24 hours of making the booking. The deposit will be requested through a secure pay-link via Sevenrooms booking platform. After that you have up to 7 days to cancel and amend the booking after which the deposit will be nonrefundable.

Please note that the remaining bill balance needs to be settled on the night and that we can't split payments for large parties' bookings.

I agree to terms and conditions

Digital Signature