

BRONTE

26.05.2017

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## APPENDIX

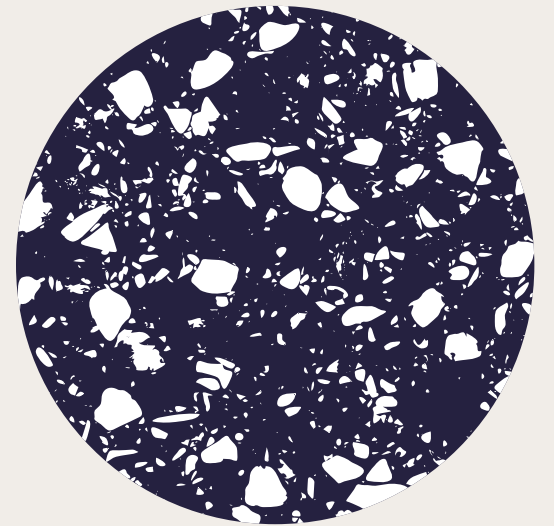
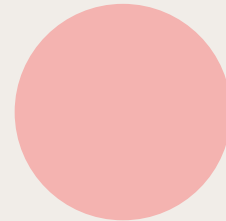
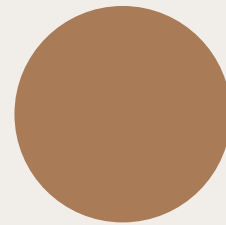
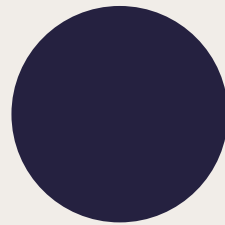
Logo files.....	44
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BRONTE

**ABCabc**

ABCabc



**IDENTITY**

BRONTE

1.1  
Logo

BRONTE

1.1  
Logo

BRONTE



1.2  
Logo duo coloured

BRONTE

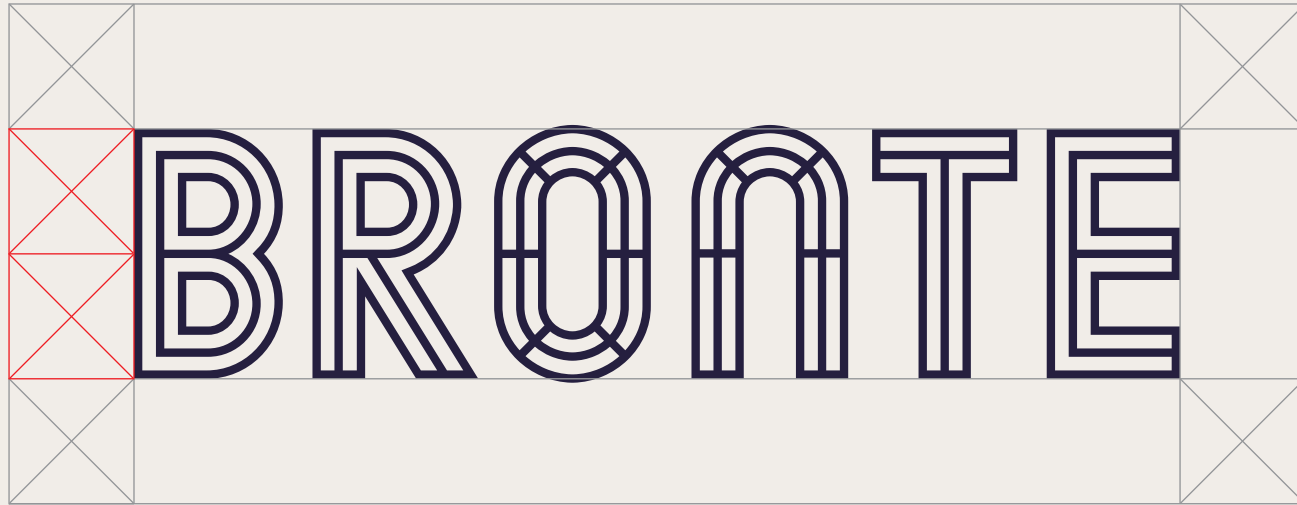
1.2  
Logo duo coloured

BRONTE

BRONTE

BRITISH + ASIAN  
DINING

1.4  
Freezone





1.5  
Typefaces

**ABCDEFGHIJKLMNOPQRSTUVWXYZ**  
**abcdefghijklmnopqrstuvwxyz**  
**0123456789 (.,:~+!)\*“\$£%”[/]&@<\\>**

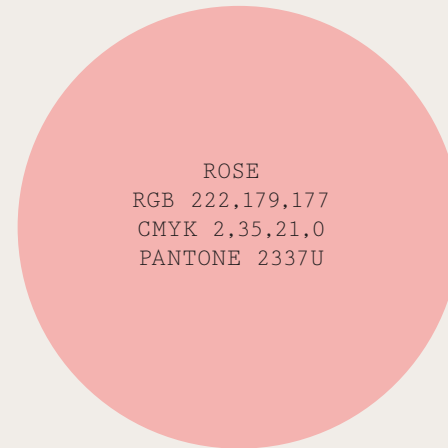
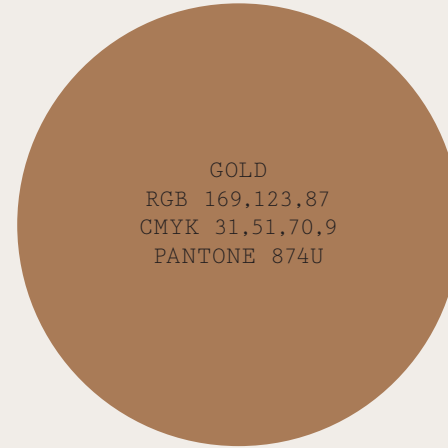
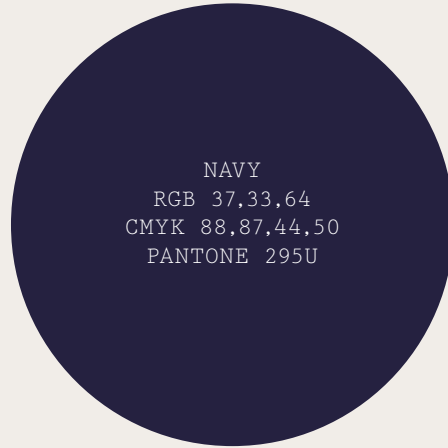
Trade Gothic LT Bold

1.5  
Typefaces

ABCDEFGHIJKLMNOPQRSTUVWXYZ  
abcdefghijklmnopqrstuvwxyz  
0123456789 (.,:?!)\*“\$£%”[/]&@<\\>

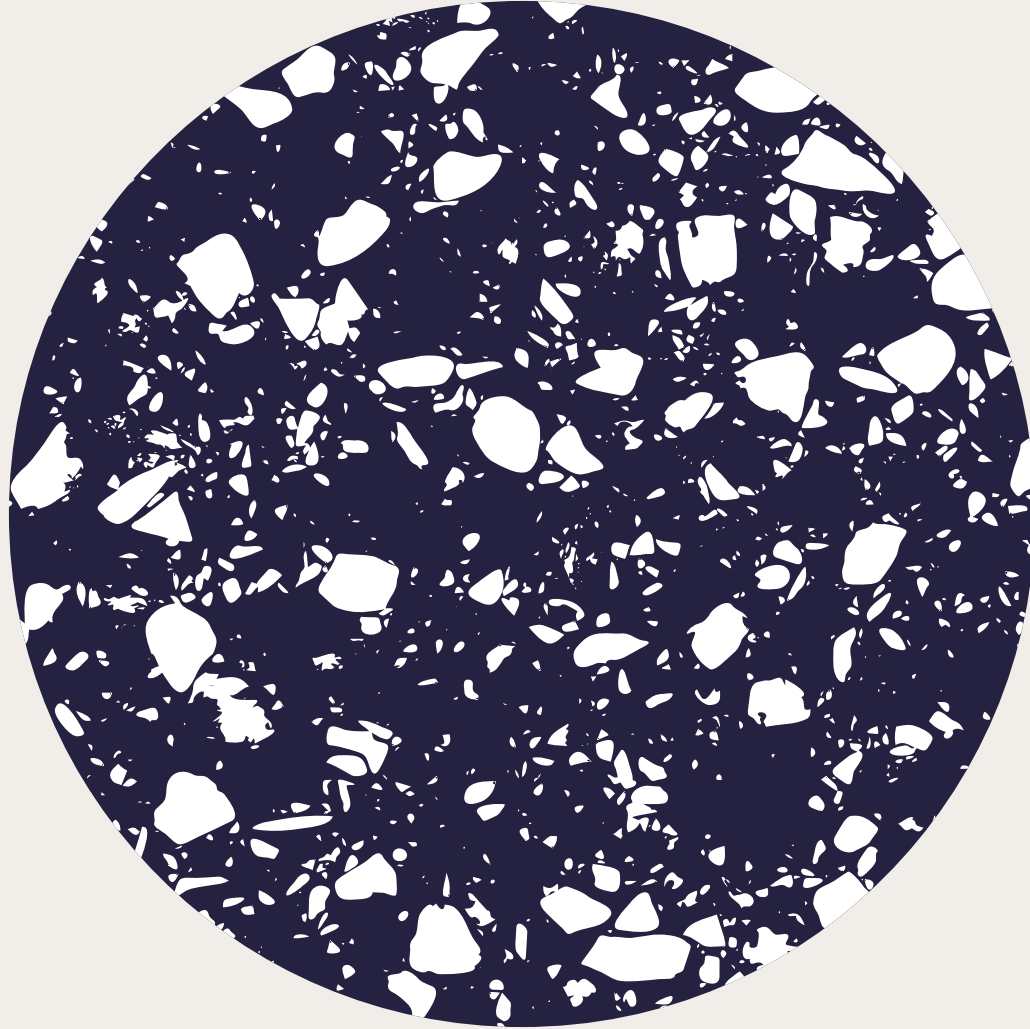
Prestige Elite Std

## 1.6 Colours





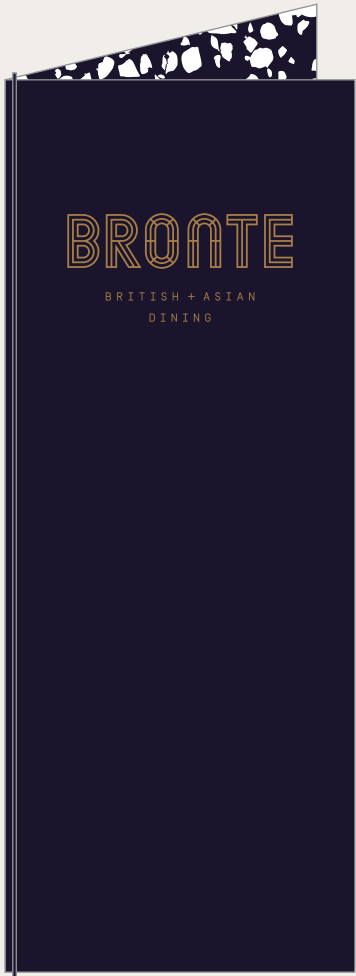
1.7  
Pattern



# APPLICATIONS



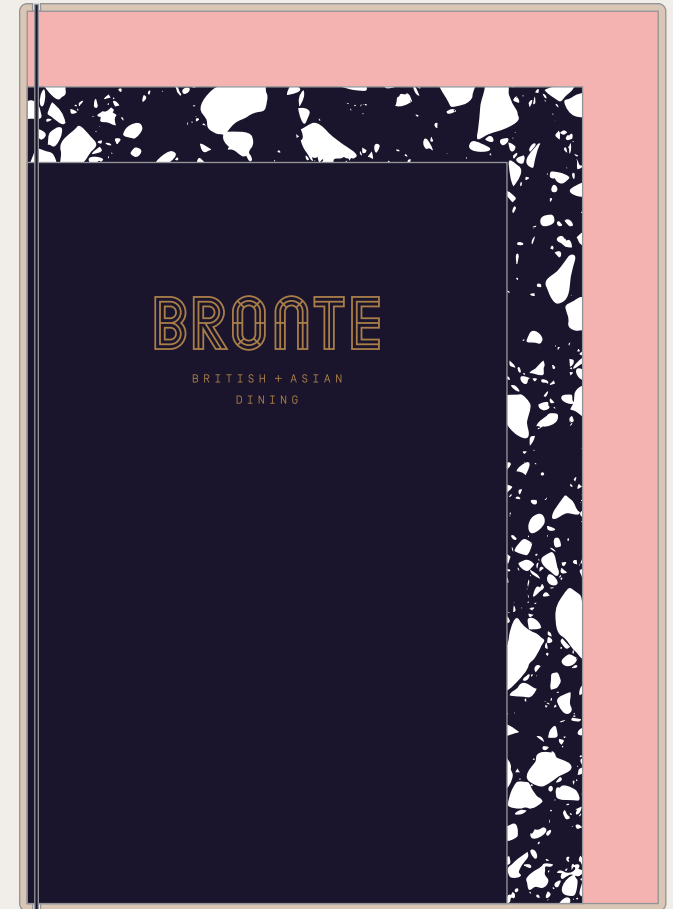
2.0  
Menu Overview



Drinks Menu



Food Menu



Premium Menu  
for special occasions

2.1  
Menu Booklet-Tall

pattern inside

golden debossed logo

solid envelope

black textile rubber band



## 2.1 Menu Booklet-Tall

<b>WHITE WINE</b>		<b>RICH &amp; CREAMY</b>	
<u>FLINTY &amp; ELEGANT</u>	<u>175/500/750ml</u>	<u>175/500/750ml</u>	<u>175/500/750ml</u>
CHARDONNAY, DOMAINE DE PATRIARCHE 2015 Beaune, France	7/20/29	VIIGNIER, 974 Mount Ventoux, France	8/22/32
ALBARIÑO "CHARQUIÑO", EIDOSELA 2015 Rias Baixas, Spain	35	GAVI DI GAVI, IL PORTINO 2015 Piemonte, Italy	37
MACON VILLAGES, ALEXIS POLLIER 2015 Mâconnaise, France	44	VERDICCHIO ".DI GINO.-", FATTORIA S. LORENZO 2016 Marche, Italy	40
SANCERRE, HENRY MATTER 2015 Montigny, France	49	FIANO DI AVELLINO CUVÉE 906, PICARIELLO 2013 Campania, Italy	62
CARRICANTE BIANCO, TENUTA DI AGLAIA 2015 Etna, Italy	57	"LE JARRON",DEUX MONTILLE 2012 St. Romain, France	72
RULLY "CLOUX BLANC" IERE CRU DOMAINE JABGER DEFAIX, 2008 Burgundy, France	67		
<u>FRUITY &amp; EKOTIC</u>	<u>175/500/750ml</u>	<b>ROSE</b>	
SAUVIGNON BLANC, TERRES CORTAL 2015 Languedoc, France	6.5/19/27	CINSUALT, LES FEURS DE MONTBLANC 2015 Côtes de Thongue, France	6/18/25
VERDEJO "AZUMBRE", CUATRO RAYAS 2015 Rueda, Spain	7.5/30	MAS FLEUREY ROSE 2016 Côtes de Provence, France	32
PECORINO "OFFIDA", DE ANGELIS 2015 Marche, Italy	34	CHATEAU CAVALIER ROSE 2016 Côtes de Provence, France	38
SAUVIGNON BLANC 'MELTWATER', COROPIN 2014 Marlborough, New Zealand	39	CHATEAU CAVALIER ROSE 2016 MAGNUM Côtes de Provence, France	75
ANASCETTA BIANCO, ELVIO COGNO 2015 Langhe, Italy	52		
<u>FLORAL &amp; CRISP</u>	<u>175/500/750ml</u>		
PINOT GRIGIO, PRIMISOLI 2016 Veneto, Italy	6/18/25		
WINCHCOMBE DOWNS, THREE CHOIRS 2014 Gloucestershire, England	33		
GRUNER VETLINER, TRIEBAUER 2015 Rust, Austria	43		
RIBOLLA GIALLA, MASÔT DE RIVE 2015 Friuli, Italy	46		
RIESLING, SONNENHUR HEINRICHSHOF 2015 Mosel, Germany	55		

2.2  
Menu Booklet-A4

pattern inside

golden debossed logo

solid envelope

black textile rubber band



## 2.2 Menu Booklet-A4

### STARTERS

HOUSE BAKED BREAD Whipped butter	4
TOMATO CONSUMME Spring vegetables, chervil & chives (v)	7
WYE VALLEY ASPARAGUS Crispy Burford brown egg, hollandaise, Berkswell cheese (v)	14
SHARED SCALLOPS Fennel purée, pickled cucumber & seaweed butter (g)	12
SPICY CHORIZO & GRILLED SQUID Avocado, chilli & red pepper dressing	14
BEEF CARPACCIO Truffle cream, crispy artichokes horseradish & chives (g)	12
ROASTED LANCASHIRE QUAIL Redcurrants, onion textures, glazed & confit legs	11
DORSET CRAB SALAD Avocado, Granny Smith apple, taramasalata & coriander	15
<b>ASIAN</b>	
AVOCADO & TRUFFLE MAKI Baby corn, carrots, chives, wasabi & soy mirin sauce (v,d)	13
ROCK SHRIMP TEMPURA MAKI Yuzu tobiko, chives, avocado, kewpie & shabu shabu herb salad (d)	15
SHARED TUNA & PANCETTA SALAD Cayenne & black pepper dressing (d)	15
TUNA TARTARE Yuzu, sesame, nori potato crisps, watercress & wasabi dressing (d)	13/22
YELLOW TAIL SASHIMI & TRUFFLE Mangetout, carrot, radish, lemon & truffle soy (d)	14

### LAND

BBQ BABY CHICKEN Red pepper & honey, sesame dressing, pickled ginger & wasabi (d)	22
PORK CHOP Citrus soy glazed pear & watercress salad (d)	20
FILLET STEAK Artichoke purée, roasted salsify & wild mushroom (g)	30
WAGYU STRIPLIN White & green asparagus, shitake mushroom, ginger & caramel soy	45
CÔTE DE BEUF FOR TWO Braised beef cheek & truffled mash with red wine jus (g)	80

### FROM THE SEA

FILLET OF ARCTIC CHAR Jersey royals, Shetland mussels, rainbow chard & wild garlic foam (g)	28
FILLET OF SEABASS Seaweed salad, edamame, miso & chilli	22
MISO BLACK COO Sweet miso, blackened leeks, lime, radish & pickled ginger salad (d)	34
LOBSTER TEMPURA White truffle aioli & lemon ponzu (d)	35

### GROUND

EDAMAME & KALE PANCAKE Smoked avocado ratatouille, sheep's milk yoghurt & harissa (v,g)	16
CARAMELISED BAKED SWEET POTATO Quinoa, kale, cranberry, pumpkin seeds, orange & chilli compote (v)	15
ENGLISH GARDEN SALAD Asparagus, peas, radish, feta & sherry vinaigrette (v,g)	14
<b>VEGETABLES</b>	
SKINNY FRIES Nori, rosemary salt & sriracha aioli (g,d)	5
BUTTERED JERSEY ROYALS Black pepper & chives (v,g)	5
SEVEN TYPES OF TOMATO Heritage tomatoes & ceviche dressing (v,g,d)	6
SEASONAL GREENS Tamarind dressing(v,g,d)	4
TENDERSTEM BROCCOLI Black sesame tahini & truffle (v,g,d)	5
SMOKED AUBERGINE White miso, palm sugar, sesame seeds & chipotle chilli (v)	5
HOUSE SALAD (v,g,d)	4

### DESSERTS




BAKED ALASKA(for two) (v)	12
BANANA & RUM BREAD Pecan, banana & caramel ice cream (v,n)	7
CHOCOLATE BOMB Passion fruit sorbet, hazelnut praline & salted caramel sauce (v,g,n)	8
COCONUT & MONYMUSK RUM POSSET Mango ribbons, lime granita & coconut tuile	7
BAKED WHITE CHOCOLATE CHEESECAKE Gariguette strawberries (v)	7
PINEAPPLE CARPACCIO Lime, passionfruit & yuzu sorbet (v,g,d)	7
SORBET & ICE CREAM 3 scoops (v)	6
CHEESE BOARD Selection of Paxton & Whitfield cheeses, mustard fruit, crackers & grapes (v)	10
FLORENTINES (v,n)	4

#### ALL DAY PRE THEATRE

AVAILABLE 12PM UNTIL 6.30PM  
MONDAY TO SATURDAY

TWO COURSES 19  
THREE COURSES 23

Just a short walk away from some of the  
best shows in town. Bronte is the perfect  
spot to start your evening.

Bronte \_ London   
Bronte \_ London   
Brontestrاند 



2.3  
Premium Menu



## 2.3 Premium Menu

### STARTERS

HOUSE BAKED BREAD Whipped butter	4
TOMATO CONSOMME Spring vegetables, chervil & chives (v)	7
WYE VALLEY ASPARAGUS Crispy Burford brown egg, hollandaise, Berkswell cheese (v)	14
SEARED SCALLOPS Fennel purée, pickled cucumber & seaweed butter (g)	12
SPICY CHORIZO & GRILLED SQUID Avocado, chilli & red pepper dressing	14
BEEF CARPACCIO Truffle cream, crispy artichokes horseradish & chives (g)	12
ROASTED LANCASHIRE QUAIL Redcurrants, onion textures, glazed & confit legs	11
DORSET CRAB SALAD Avocado, Granny Smith apple, taramasalata & coriander	15

### ASIAN

AVOCADO & TRUFFLE MAKI Baby corn, carrots, chives, wasabi & soy mirin sauce (v,d)	13
ROCK SHRIMP TEMPURA MAKI Yuzu tobiko, chives, avocado, kewpie & shabu shabu herb salad (d)	15
SEARED TUNA & PANCETTA SALAD Cayenne & black pepper dressing (d)	15
TUNA TARTARE Yuzu, sesame, nori potato crisps, watercress & wasabi dressing (d)	13/22
YELLOW TAIL SASHIMI & TRUFFLE Mangetout, carrot, radish, lemon & truffle soy (d)	14

### LAND

BBQ BABY CHICKEN Red pepper & honey, sesame dressing, pickled ginger & wasabi (d)	22
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FILLET STEAK Artichoke purée, roasted salsify & wild mushroom (g)	30
WAGYU STRIPLIN White & green asparagus, shitake mushroom, ginger & caramel soy	45
CÔTE DE BEUF FOR TWO Braised beef cheek & truffled mash with red wine jus (g)	80

### FROM THE SEA

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FILLET OF SEABASS Seaweed salad, edamame, miso & chilli	22
MISO BLACK COD Sweet miso, blackened leeks, lime, radish & pickled ginger salad (d)	34
LOBSTER TEMPURA White truffle aioli & lemon ponzu (d)	35

### GROUND

EDAMAME & KALE PANCAKE Smoked avocado ratatouille, sheep's milk yoghurt & harissa (v,g)	16
CARAMELISED BAKED SWEET POTATO Quinoa, kale, cranberry, pumpkin seeds, orange & chilli compote (v)	15
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### VEGETABLES

SKINNY FRIES Nori, rosemary salt & sriracha aioli (g,d)	5
BUTTERED JERSEY ROYALS Black pepper & chives (v,g)	5
SEVEN TYPES OF TOMATO Heritage tomatoes & ceviche dressing (v,g,d)	6
SEASONAL GREENS Tamarind dressing(v,g,d)	4
TENDERSTEM BROCCOLI Black sesame tahini & truffle (v,g,d)	5
SMOKED AUBERGINE White miso, palm sugar, sesame seeds & chipotle chilli (v)	5
HOUSE SALAD (v,g,d)	4

### DESSERTS


BAKED ALASKA(for two) (v)	12
BANANA & RUM BREAD Pecan, banana & caramel ice cream (v,n)	7
CHOCOLATE BOMB Passion fruit sorbet, hazelnut praline & salted caramel sauce (v,g,n)	8
COCONUT & MONYMUSK RUM POSSET Mango ribbons, lime granita & coconut tuile	7
BAKED WHITE CHOCOLATE CHEESECAKE Garigette strawberries (v)	7
PINEAPPLE CARPACCIO Lime, passionfruit & yuzu sorbet (v,g,d)	7
SORBET & ICE CREAM 3 scoops (v)	6
CHEESE BOARD Selection of Paxton & Whitfield cheeses, mustard fruit, crackers & grapes (v)	10
FLORENTINES (v,n)	4


#### ALL DAY PRE THEATRE

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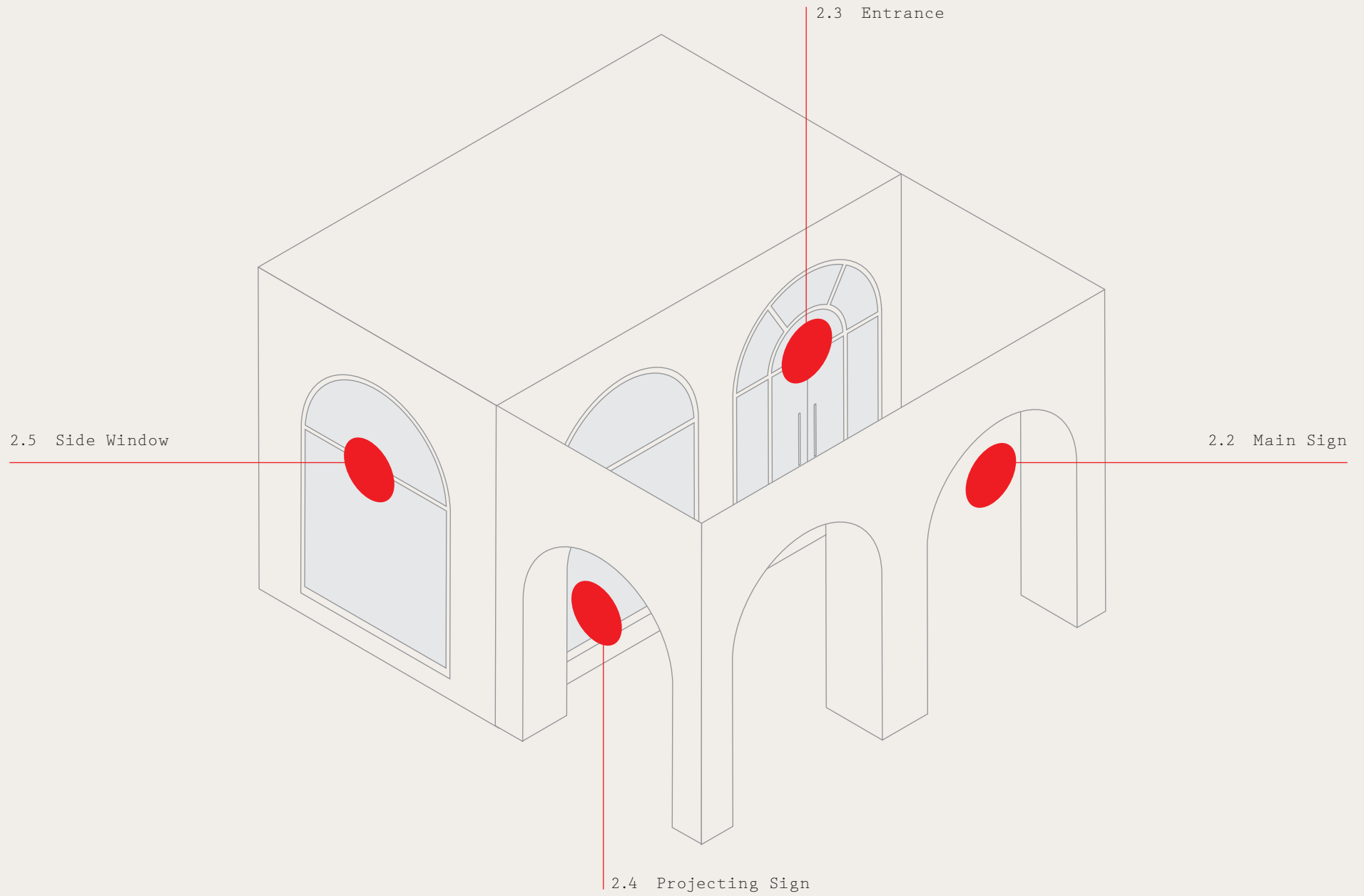
Bronte \_ London 

Bronte \_ London 

Brontestransid 



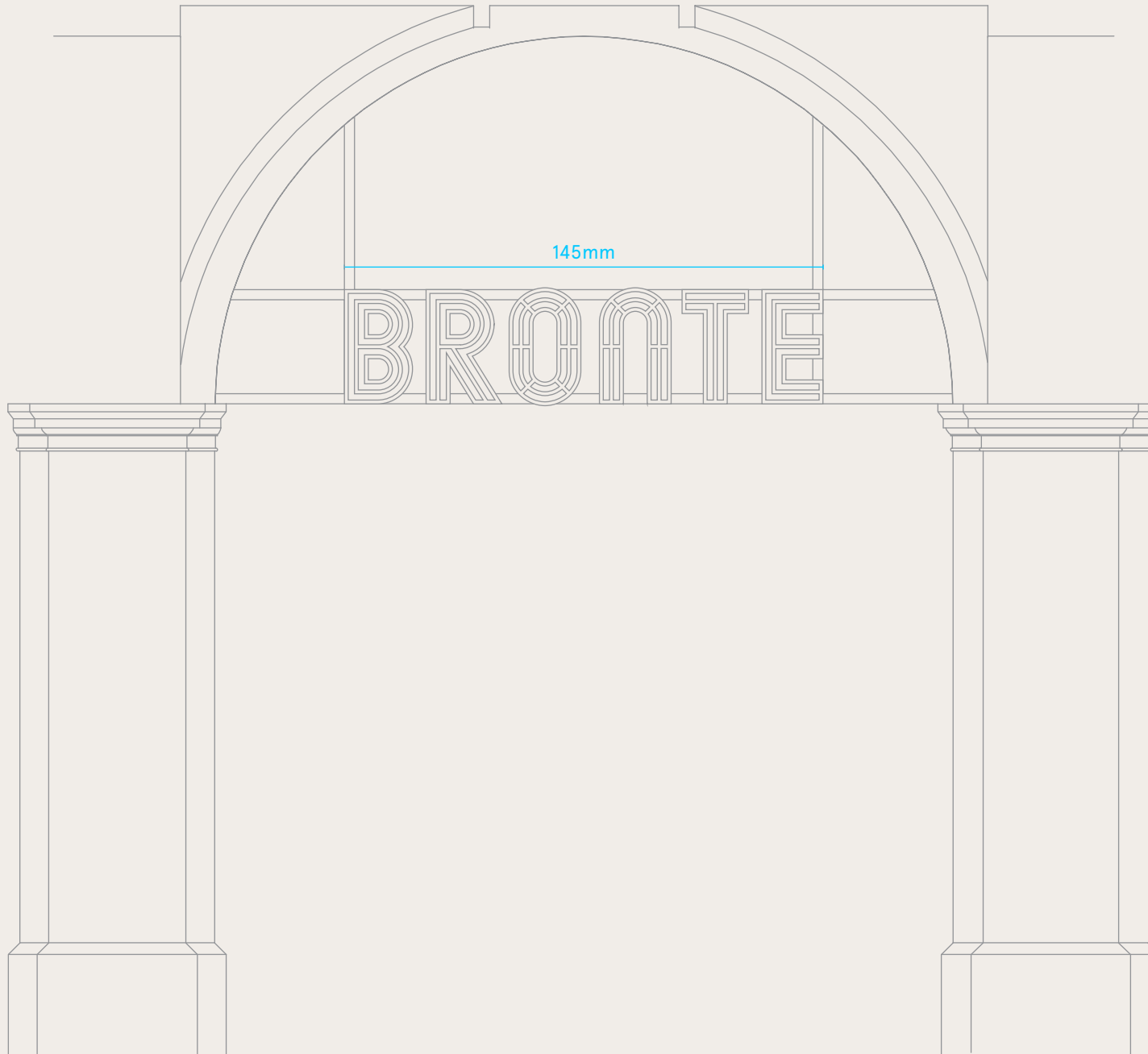
### 3.0 Signage Overview



3.1  
Main Sign



3.1  
Main Sign



3.1  
Main Sign

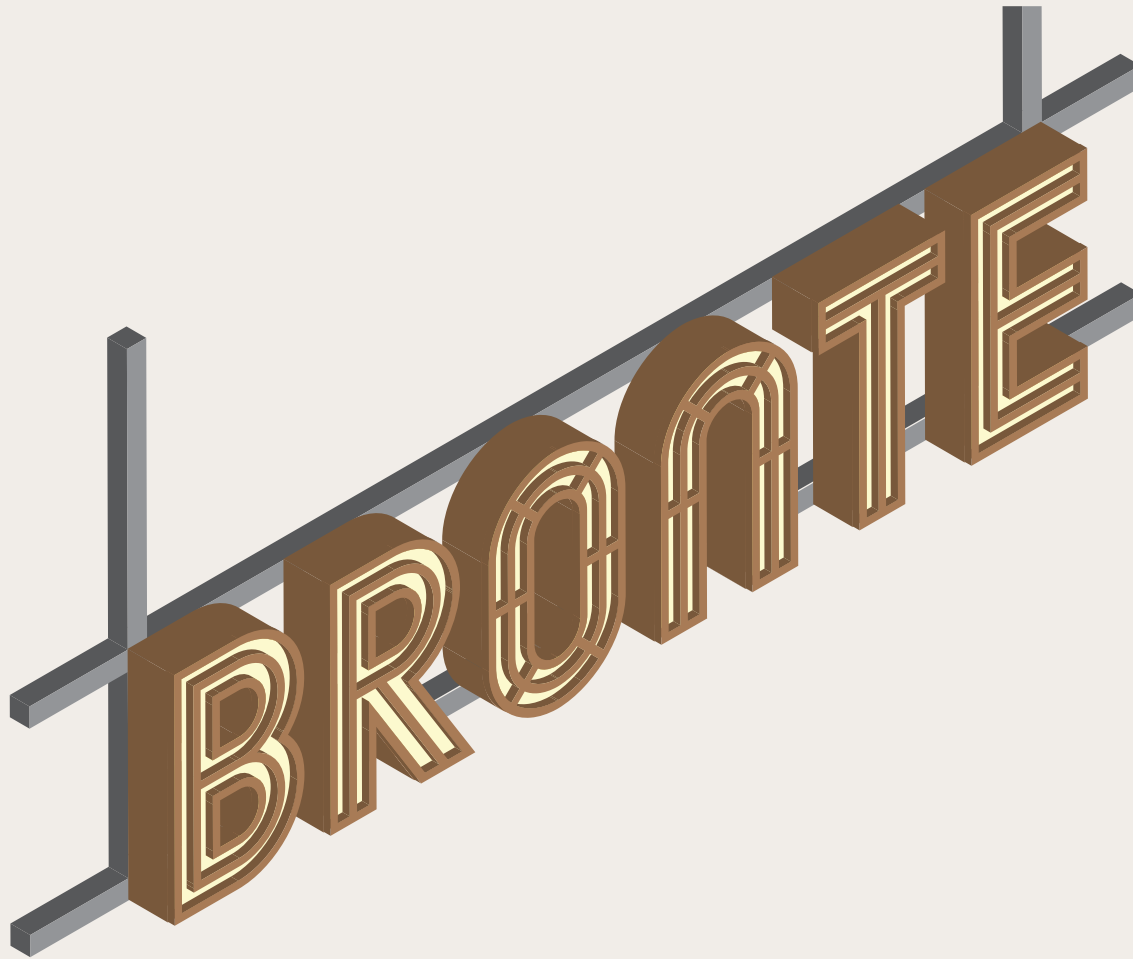


3.1  
Main Sign





3.1  
Main Sign



3.2  
Entrance Sign



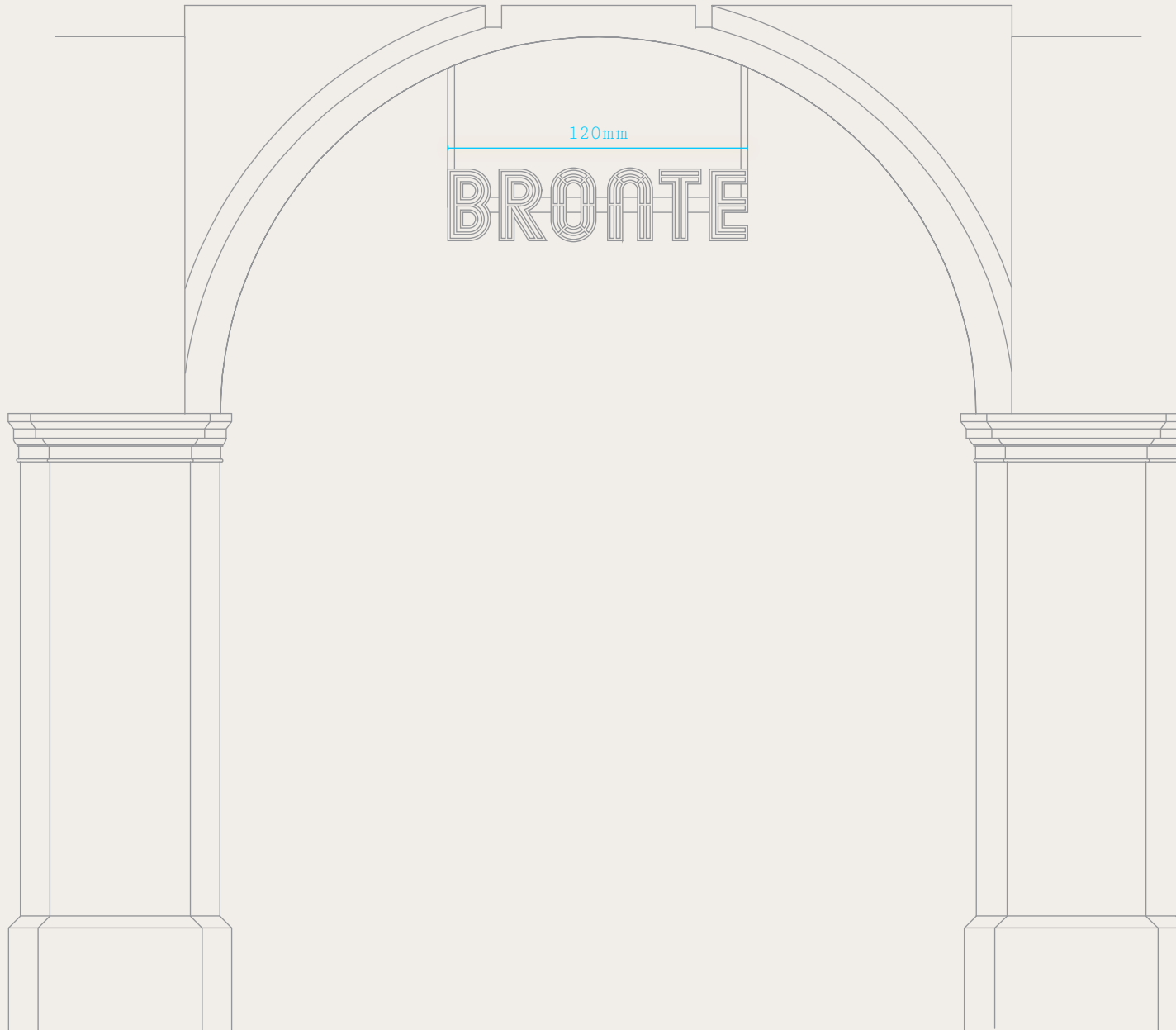
3.2  
Entrance Sign



3.3  
Projecting Sign



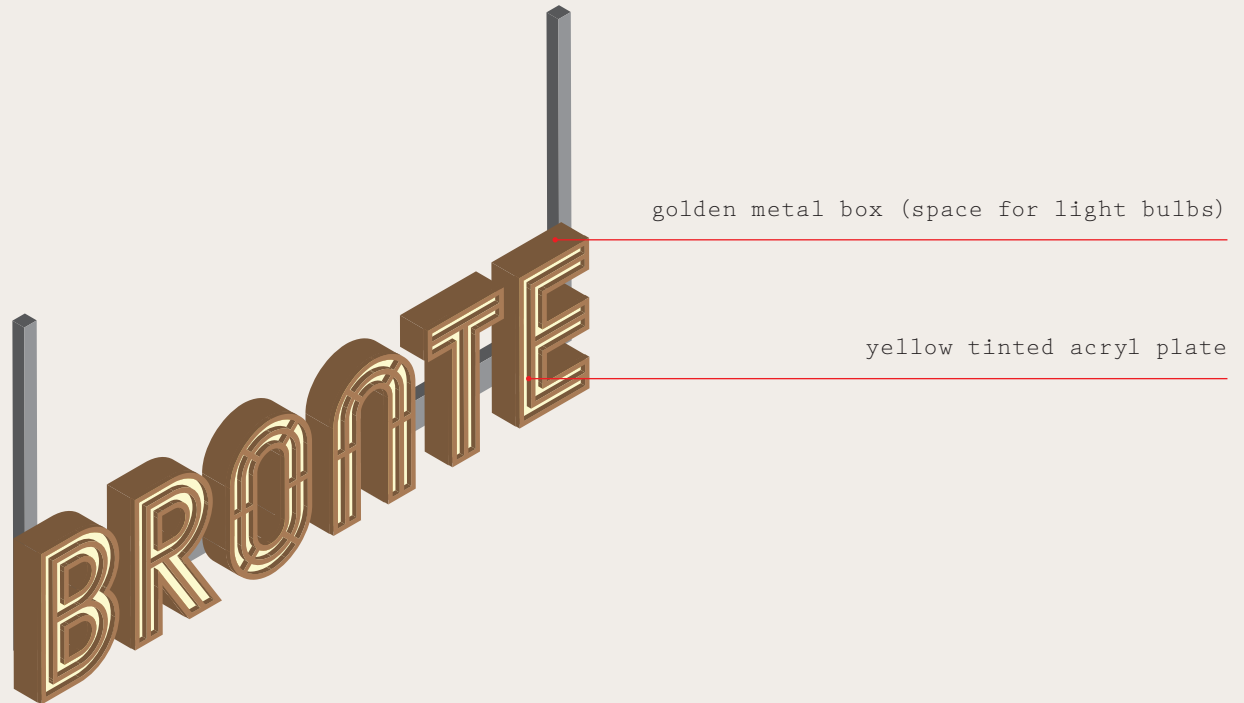
3.3  
Projecting Sign



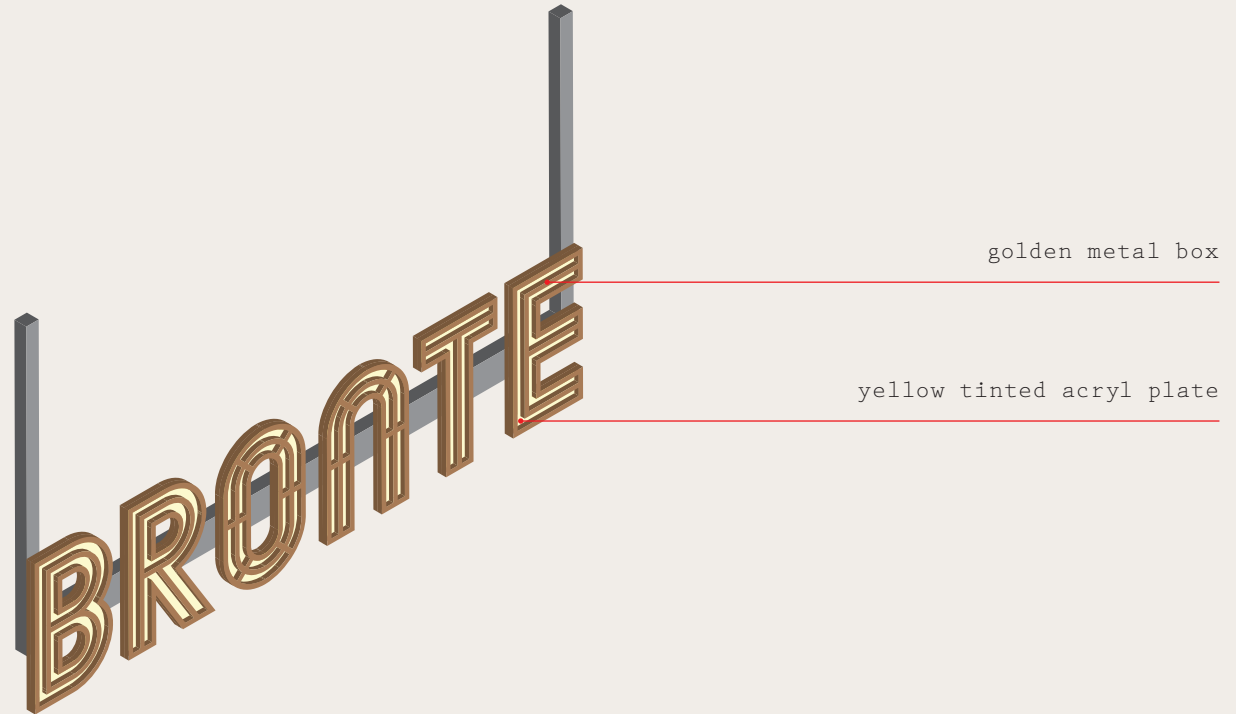
3.3  
Projecting Sign



3.3  
Projecting Sign  
with light



3.3  
Projecting Sign  
without light





3.4  
Side Window



golden hand gilded

golden hand gilded

3.4  
Side Window



100mm

BRONTE

BRITISH + ASIAN  
DINING

220mm

RESTAURANT - CAFÉ - BAR - TERRACE

ALL DAY DINING



Logo

B\_logo\_gold.eps

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BRONTE

B\_logo\_gold.png

---

BRONTE

B\_logo\_blue.eps

---

BRONTE

B\_logo\_blue.png

---

BRONTE

Logo duo coloured

B\_logo\_gold\_blue.eps

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BRONTE

B\_logo\_gold\_blue.png

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BRONTE

B\_logo\_blue\_gold.eps

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BRONTE

B\_logo\_blue\_gold.png

---

BRONTE

Logo with Strapline

B\_logo\_gold\_strapline.eps

---

BRONTE

BRITISH + ASIAN  
DINING

B\_logo\_gold\_strapline.png

---

BRONTE

BRITISH + ASIAN  
DINING

B\_logo\_blue\_strapline.eps

---

BRONTE

BRITISH + ASIAN  
DINING

B\_logo\_blue\_strapline.png

---

BRONTE

BRITISH + ASIAN  
DINING

# Pattern

B\_pattern.eps

---



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