

BROOK HOUSE

BAR SNACKS

Pork Belly Rillons
Dijon, Cornichon, Sourdough
6.5

Middlewhite Scotch Egg
Ravigote, Watercress
6.5

Pork and Garlic Sausage Roll
Piccallili
5.5

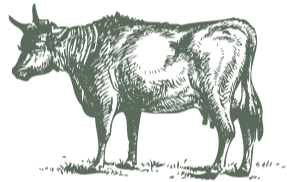
Grilled Cornish Scallop
Citrus and Herb Butter
5

Truffle Brie de Meaux
Oat Biscuit, Walnut, Spiced Honey
6.5

CHARCUTERIE

Air Dried Beef
Piccallili, Radish
7

Gnocco Fritto
Smoked Coppa Ham, Gorgonzola Dolce
9



STARTERS

Celeriac Soup
Black Pepper & Cheddar Twist
6.5

Burrata
Si Wff JbyZ < UhYbi hz; c'XYb'FUjgb
10

Foie Gras & Chicken Liver Parfait
Spiced Pear Chutney, Brioche
9.5

Steak Tartare
Quail Egg, Tarragon Mustard, Crostini
9
(Large Portion with Aspen Fries 17.5)

Cured Salmon
Avocado & Herb Dressing, Jerusalem
Artichoke Crisp, Pickled Red Onion
9.5

Scallop Sashimi
Pickled Golden Beetroot, Honey, Apple
11.5

Pig's Head Croquette
Apple Puree, Mustard, Watercress, Remoulade
7.5

MAINS

Brook House Burger 14.5
Aged Comté, Gherkin Relish, Truffle Mayonnaise, Brioche

Cornish Skate Wing 23
Salsify, Jerusalem Artichoke, Butternut Squash, Chive Buerre Blanc

Roast Cornish Cod 25
Truffle Mashed Potato, Braised Leek, Porcini Cream, Hazelnut

Potato Gnocchi 17
Roast Pumpkin, Sage, Braised Pine Nuts, Pecorino

Game Pie 19.5
Parsley Root, Confit Swede, Cabbage, Game Jus

Chargrilled Calves Liver 21.5
Dijon, Roast Onions, Capers, Creamed Potato, Maderia Jus

55-Day Aged Middlewhite Pork Belly 19.5
Cocotte Potato, Black Pudding, Cabbage, Parsnip Caramel

Moules Frites 14.5
Garlic, White Wine, Cream, Parsley, Garlic and Parsley Fries

TO SHARE

55-Day Aged Cote de Boeuf 80
Triple Cooked Chips, Roscoff Onion, Green Beans, Bearnaise

DESSERT

Vanilla Doughnuts
Spiced Apple, Hazelnut,
Salt Caramel
7.5

Chocolate Fondant
Popcorn Ice Cream
7

Mulled Plum Cheesecake
White Chocolate, Almond
7

Cheese From La Fromagerie
4.5 Per Cheese
3 Cheeses for 12.5

Caramel Apple Ice Cream
Palmier
5.5

Grapefruit & Vanilla
Sorbet Confit Grapefruit
4.5

Petit Fours
Chocolate & Earl Grey Truffles,
Lavender & Sea Salt Fudge
5

Brook's Black Velvet
Guinness, Champagne
14

OYSTERS

Maldon Rocks
Shallot and Merlot Vinegar, Tabasco, Lemon
Each 2.5 / Half Dozen 14 / Dozen 25



SIDES

Truffle and Parmesan Fries
5.5

Green Beans, Garlic & Parmesan
5

Garden Salad, Radish & Tomato
3.5

Buttered Hispi Cabbage
4.5

Endive, Roquefort & Walnut Salad
6.5

Rocket and Pecorino Salad
4.5

Aubergine, Dukkah, Lotus Root
4.5

Please inform us of any allergies and ask for further details of dishes that contain allergens.
12.5% suggested Service Charge will be added to your bill.

