

BROOK HOUSE

BAR SNACKS

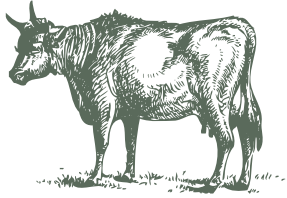
Smoked Chicken Croquette Curried Apple Gel 5.5	Crab Doughnuts English Mustard Mayonnaise 7.5	Comte Chips Paprika, Tomato, Saffron Aioli 5
Venison and Pickled Walnut Scotch Egg Beetroot and Horseradish Relish 7.5	Pork Belly Bao Bun Satay, Pickled Chilli, Shallot 6.5	Pork, Cheddar & Jalapeño Sausage Roll Sauce Gribiche 6

CHARCUTERIE

King Peter Ham
Early Harvest Olive Oil, Bloody Mary Salt
7

Gnocco Fritto
Guanciale, Gorgonzola Dolce
8

Hand-Cut Salami
Fried Gordal Olives, Feta, Anchovy
6



STARTERS

Garlic & Thyme Soup
Warm Comte Gougeres
6.5

Reverend Hubert's Foie Gras Terrine
Balsamic Puree, Spiced Pear Chutney, Brioche
9.5

Steak Tartare
Cured Yolk, Tarragon Mustard, Celery, Crostini
9 / 18

Bolognese Raviolo
Parmesan Veloute, Sage
8

Burrata
Smoked Garlic Honey, Baby Carrots, Puffed Rice
11

Tuna Crudo
Cured Roe, Avocado, Soy, Wasabi, Puffed Rice, Coriander
13

Confit Salmon Salad
Blood Orange, Fennel, Rocket
8/16



MAINS

Mussels Mouclade 17.5
Saffron Broth, Salmon Roe, Caramelized Fennel, Green Harissa Toast

Wild Mushroom Risotto 18
Chanterelles, Pied de Mouton, Mascarpone, Roast Pear, Walnut

Cornish Cod 24.5
Caramelized Cauliflower, Roast Leeks, Brown Shrimp Butter

Vadouvan Spiced Carrot 17
Quinoa Pilaf, Spiced Aubergine, Lotus Root, Creme Fraiche

Duck and Foie Gras Pie (+15 Minutes) 21
Aged Comte Cheese, Broccoli, Red Cabbage, Port Jus

Rabbit Pappardelle 19.5
Shallot Ragu, Wild Garlic, Morels

Parmesan Gnocchi 18.5
Smoked Chicken, Artichoke, Baby Carrot, Tarragon, Hazelnut, Girolle

55 Day Dry-Aged Rib-Eye Steak 28.5
Salardaise, Creamed Spinach, Cafe de Paris Butter, Bearnaise

TO SHARE

85!8 Lm5 [YX Porterhouse Steak 80
Salardaise, Creamed Spinach Green Beans, Hotel Maitre d'Butter

Miso Glazed Mangalitsa Pork Chop 65
Creamed Sweetcorn, Mole, Charred Broccoli

DESSERT

Black Forest Baked Alaska
; f]chpY 7\YffrãChocolate ÷W 7fYUa , Italian Meringue
(+)

Rhubarb & Custard Mille-Feuille
Creme Patissiere, Ginger, Pistachio
8

Caramelized Banana Soufflé
Banana Ice Cream
(+ 15 Minutes)
9

Blood Orange and Campari Sorbet
Confit Blood Orange
5

Petit Fours
Salt Caramel Macarons, Earl Grey Truffles
4

Cheese From La Fromagerie
4.5 Per Cheese
3 Cheeses for 12.5

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Maldon Rocks

<UZ8 cnYb'%' (#8 cnYb' &)

Choice of Dressing:
Merlot Vinegar, Lemon
Kombu Mignonette,
Yuzu, Soy & Ginger.
Bloody Mary Hot Sauce



SIDES

Truffle and Parmesan Fries
5.5

Endive, Roquefort & Walnut
6.5

Smoked Green Beans, Almond
5

Braised Red Cabbage, Apple, Port
5

Garden Salad, Radish & Ranch
3.5

Broccoli, Bagna Cauda, Soft Egg
6')

Sautéed Potato, Garlic, Parsley
4

Baby Carrots, Honey, Mint
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.