

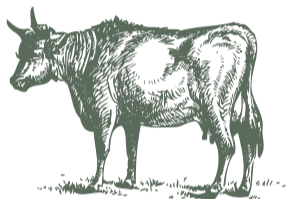
# BROOK HOUSE

## BAR SNACKS

Smoked Chicken Croquette Curried Apple Gel 5.5	Crab Doughnuts Spiced Tomato, Tarragon 7.5	Crisp Potato Terrine 'Bravas', 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 Caramelized Ketchup 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*  
7



## STARTERS

- Baked Tomato Soup**  
*Puff Pastry Croute*  
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
- Grilled Cuttlefish**  
*Confit Garlic, Espelette Pepper, Basil, Tapenade*  
9.5
- 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

- Brook House Burger** 14.5  
*Brioche & Sesame Bun, Gherkin Relish, Comte Cheese, Aspen Fries*
- Ale Battered Cornish Haddock** 16  
*Triple Cooked Chips, Crushed Peas, Tartar Sauce, Curry Sauce, Lemon*
- Cuban Sandwich** 15.5  
*Pork Belly, Mortadella, Mojo Rojo, Swiss Cheese, Pickles, Mustard*
- Smoked Chicken Salad** 12  
*Chinese Cabbage, Mooli, Papaya, Soy, Ginger, Honey, Sesame, Cashew*
- 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** 17.5  
*Quinoa Pilaf, Spiced Aubergine, Lotus Root, Creme Fraiche*
- Slow Cooked Duck and Foie Gras Pie (+15 Minutes)** 19.5  
*Aged Comte Cheese, Wild Broccoli, Red Cabbage*
- Coq Au Vin** 18  
*Buttered New Potato, Chantenay Carrot, Bacon Lardons, Mushroom*
- Cornish Mussels : -** 14  
*(Choice of Sauce)*
- 'Mouclade' - Saffron Broth, Salmon Roe, Madras, Green Harissa Toast  
'Mariniere' - Shallot, Garlic, White Wine, Cream, Parsley Frite  
'Calabria' - N'duja, Caramelized Fennel, Samphire, Sourdough

## DESSERT

- Black Forest Baked Alaska**  
*Chocolate Meringue, Italian Meringue*  
8
- Caramelized Banana Mille-Feuille**  
*Dulche de Leche, Walnut, Brandy*  
8
- Jasmine Panna Cotta**  
*Chocolate Sphere, Wild Berries*  
8
- 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*

## CMGH'9F'G

- Maldon Rocks**
- Choice of Dressing:  
*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
- Courgette Fritti, Tomato Aioli** 5
- Broccoli, Bagna Cauda, Soft Egg** 6
- Sautéed Potato, Garlic, Parsley** 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.