

# BROOK HOUSE

## BAR SNACKS

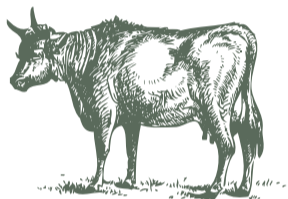
Smoked Chicken Croquette <i>Curried Apple Gel</i> 5.5	Crab Doughnuts <i>Spiced Tomato, Tarragon</i> 7.5	Comte Chips <i>Saffron Aioli</i> 5
Venison and Pickled Walnut Scotch Egg <i>Beetroot and Horseradish Relish</i> 7.5	Pork Belly Bao Bun <i>Satay, Pickled Chilli, Shallot</i> 6.5	Pork, Cheddar & Jalapeño Sausage Roll <i>Caramelized Ketchup</i> 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

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

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

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*

Duck, Comte and Foie Gras Pie (+15 Minutes) 17

*Red Wine Jus, Broccoli, Red Cabbage*

## SUNDAY ROASTS

Treacle Cured 85 Day Aged Beef Rump 23

*Horseradish Cream, Red Wine Jus*

55 Day Aged Middlewhite Pork 19.5

*Burnt Apple Puree, Thyme Jus*

Corn Fed Chicken Breast 17

*Bread Sauce, Madeira Jus*

Ryeland Lamb Leg 21

*Mint Sauce, Rosemary Jus*

## SUNDAY SHARERS

Slow Roast Ryeland Lamb Shoulder 6,

*Mint Sauce, Rosemary Jus, Yorkshire Pudding, Hispi Cabbage*

55-Day Aged Cote de Beouf , 0

*Horseradish Cream, Red Wine Jus, Yorkshire Pudding, Red Cabbage*

## DESSERT

Black Forest Baked Alaska

*Chocolate Meringue, Italian Meringue*

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*

## COMING

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

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.