

BROOK HOUSE

SAMPLE MENU

Half dozen cornish rock oysters with mignonette dressing, lemon, tabasco	£14.50
Picpoul de Pinet , Baron de Badassière, Languedoc, France 2018 12.5% abv	£ 7.50

Starters

Middlewhite pork scotch egg, crackling, sauce gribiche	£ 6.00
Cornish crab tart, english peas, lovage, caviar, soured cream, pea shoots	£ 9.50
Cured salmon, avocado puree, pickled shallot, new potatoes, lemon dressing	£ 9.00
Garden salad, asparagus, soft boiled egg, toasted hazelnuts, broadbeans, salad cream	£ 7.00
Steak tartare, watercress mayonnaise, horseradish mustard, bone marrow toast, crisp quail's egg	£ 9.00

Main Courses

Chicken, tarragon and girolle pie, petit pois a la francaise (+15 minutes)	£18.50
Nicose salad, grilled tuna, black garlic, devilled hen's egg, pickled anchovy, confit potato	£19.00
Roast cod loin, mustard and cider velouté, dill oil, crisp new potatoes, morels, leek hearts	£19.50
Parmesan gnocchi, burrata, cherry tomato ragu, sautéed spinach, basil, toasted pine nuts	£17.00
Slow roast pork belly, honey glazed cheek, roast onion, pomme puree, barbequed pineapple	£18.50
Roast beef rump, yorkshire pudding, roast potatoes, red wine jus, confit carrot, sautéed greens	£21.50

Side Orders

Truffle and pecorino fries	£ 5.50	Butter lettuce and herb salad	£ 4.00
Green beans, garlic, parmesan	£ 4.50	Cauliflower cheese	£ 5.00
Yorkshire pudding	£ 1.00	Duck fat roast potatoes	£ 4.50

Desserts

Pedro Ximenez and raisin affogato	£ 5.50
White chocolate crème brulee, almond sable biscuits	£ 7.00
Pistachio and raspberry opera, candied pistachio, raspberry sorbet	£ 8.50
Chocolate cremeux, dulce de leche, vanilla ice cream, peanut nougatine	£ 8.00

Cheese

Valençay goat's cheese with crab apple jelly, honey granola and buttermilk crackers	£ 8.50
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A discretionary gratuity of 12.5% will be added to the final bill.

Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free