

# BROOK HOUSE

**Sunday September 2020**

Half dozen Porthilly oysters, lemon, shallot & merlot vinegar dressing, tabasco	£ 14.50
Charles Heidsieck Brut Réserve, <i>The Original "Champagne Charlie"</i> 125ml <small>(12% abv)</small>	£ 12.50

## Starters

Boudin noir scotch egg, crackling, house brown sauce	£ 7.00
Grilled octopus, romesco sauce, chimichurri, early harvest olive oil	£12.00
Burrata, castelvano olives, grilled peppers, cherry tomatoes, ortiz anchovy, ciabatta croutons	£10.50
Roast veal ceaser salad, tartar, crispy sweetbreads, pickled anchovy, gem lettuce, soft boiled egg	£11.00
Tuna tartar, capers, crisp shallots, chive, cornichon, parsley, horseradish cocktail sauce, quail's egg	£ 9.00/18.00
Wild seabass sashimi, avocado, yuzu, orange & soy dressing, cucumber, jalapeno, red onion, coriander	£11.50

## Main Courses

Cauliflower samosa, ras el hanout dressing, aloo chatt, bombay potatoes, raita, coriander sauce	£17.50
Crisp seabass, 'tartare sauce', fried oyster, saffron poached potatoes, gem lettuce, peas, broccoli	£21.00
Roast cornish cod, truffle mash potato, cabbage a l'ancienne, pancetta, hazelnuts, roasting juices	£21.50
Lamb rump, kalamata olive, honey, hasselback potato, immam byaldi, rosemary and red pepper jus	£22.50
Grilled pork chop, gnocchi, ragu bianco, sauce chasseur, girolles, pig's cheek croquette, baby carrot	£19.50
Roast beef rump, confit carrot, roast potatoes, green beans, horseradish, yorkshire pudding, red wine jus	£23.00

## Side Orders

Truffle and pecorino fries	£ 5.50	Honey glaze carrots	£ 4.00
Tenderstem broccoli, hazelnuts	£ 4.50	Gem salad, crisp shallots, blue cheese	£ 4.50

## Desserts

Amarula affogato, salt caramel truffles	£ 6.50
Passionfruit and hazelnut opera, coconut ice cream	£ 9.00
Raspberry and almond nougat semifreddo, warm vanilla doughnuts	£ 9.00
Dark chocolate mousse, morello cherry compote, pickled blackberries, chocolate crumb	£ 8.50

## Cheese

Fougerus with truffle honey, candied almond, brown butter cake	£ 8.50
Mrs. kirkham's lancashire, lardy cake, currants, spiced pear chutney	£ 8.00

*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*