

BROOK HOUSE

Dinner Thursday 17th 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
Roast veal, lamb sweatbreads, caper, cornichons, brown butter, green beans, jus	£9.00
Burrata, castelvano olives, grilled peppers, cherry tomatoes, ortiz anchovy, ciabatta croutons	£10.50
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
Flat iron steak, X.O sauce, oxtail wonton, roast shallot, barbequed leek oil, broccoli, nori, sesame	£23.00
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

Side Orders

Truffle and pecorino fries	£ 5.50	Green beans & parmesan	£ 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	£ 8.00
Dark chocolate mousse, morello cherry compote, pickled blackberries, chocolate crumb	£ 8.50
Raspberry and almond nougat semifreddo, warm vanilla doughnuts	£ 9.00

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