



# BROOK HOUSE

## *The After Dinner Trolley*

10:01pm

### TAKEAWAY PACKAGES

#### THE CHEESE BOARD

A delicious selection of Fourme D'Ambert, Mrs Kirkhams, and Fougereus, paired with a bottle of Monopolo Merlot  
Serves 2-3  
£30

#### THE COCKTAIL PARTY

Choose 6 of our freshly made cocktails listed below; Served with cocktail nut mix and marinated olives  
Serves 4-6  
£55

#### THE SWEET TOOTH

A tantalizing assortment of Florentines, chocolate truffles and dulce de leche macaroons highlighted by a Picpoul de Pinet white wine  
Serves 2-3  
£30

### COCKTAILS TO GO

#### CHEROKEE NEGRONI

Maple & Sasparilla Gin, Campari, Belsazar Red Vermouth, Orange Zest  
£10

#### MANHATTAN

Sour Cherry, Rye Whiskey, Balsazar Sweet Vermouth, Angostura Bitters  
£10

#### OLD FASHIONED

Woodford Reserve Bourbon, Vanilla and Banana Chip Syrup, Peychaud's Bitters  
£10

#### BRAMBLE

Corner 53 Pomelo Gin, Crème de Mure, Lemon Syrup  
£10

### WINE BY THE BOTTLE

#### Red

Monopolo Merlot, Cantina di Gambellara, Veneto, Italy 2018 £25  
Côtes-du-Rhône, Les Terres du Roy, Southern Rhône, France 2018 £28

#### White

Picpoul de Pinet, Baron de Badassière, Languedoc, France 2018 £25  
Gavi di Gavi, Terre Antiche, Piemonte, Italy 2018 £28

### DRAUGHT LAGER

Pint £6  
Growler £12

### PORT

Niepoort Tawny £30  
Niepoort Ruby £30

### NIBBLES

Salted cocktail nut mix £5.50  
Truffle & Pecorino nut mix £5  
Pork scratchings £5  
Smoked Paprika and garlic marinated olives £5



### COCKTAIL **ON** THE GO

EXPRESSO  
MARTINI  
Vodka, Kahlua &  
Expresso  
£12.50

### SWEETS

Chocolate truffles £4  
Florentines £4  
Macaroons £4  
Signature Dessert £8