

# BROOK HOUSE

## Sample Dinner October 2020

|   |         |
|---|---------|
| Warm treacle soda bread, honey butter   | £ 3.50  |
| Half dozen maldon rock oyster, lemon, shallot & merlot vinegar dressing, tabasco        | £ 14.50 |
| Charles Heidsieck Brut Réserve, <i>The Original "Champagne Charlie"</i> 125ml (12% abv) | £ 12.50 |
| 'Cherokee Negroni' – Corner 53 Maple & Sasparilla gin, Balsazar Vermouth, Campari       | £ 11.50 |

## Starters

|   |         |
|---|---------|
| Boudin noir scotch egg, crackling, house brown sauce  | £ 7.00  |
| Foie gras & chicken liver parfait, white wine jelly, warm soda bread                                      | £ 9.00  |
| Grilled Octopus, romesco sauce, chimichurri, early harvest olive oil                                      | £ 12.00 |
| Beef fillet tataki, togarashi spice, white truffle ponzu, spring onion, garlic chips, radish              | £ 12.50 |
| Burrata, orange & walnut dressing, roast golden beetroot, candied walnut, pickled walnut ketchup          | £ 10.50 |
| Tuna tartare, capers, cornichon, parsley, crispy shallot, horseradish cocktail sauce, quail's egg, daikon | £ 9.00  |

## Main Courses

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|---|---------|
| 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 |
| 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 |
| Roasted Cornish hake, truffle mash potato, cabbage a l'ancienne, pancaetta, hazelnuts, roasing juices | £ 21.50 |

## Side Orders

|                                |        |  |        |
|--------------------------------|--------|--|--------|
| Truffle and pecorino fries     | £ 5.50 | Green beans, garlic, parmesan          | £ 4.50 |
| Tenderstem broccoli, hazelnuts | £ 4.50 | Gem salad, crisp shallots, blue cheese | £ 4.50 |

## Desserts

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|---|--------|
| Chocolate tart, pistachio ice cream   | £ 8.50 |
| Hazelnut affogato, warm madelines   | £ 6.50 |
| Warm ginger cake, lime syrup, salt baked pineapple, coconut ice cream       | £ 8.00 |
| Blackberry and champagne trifle, white chocolate custard, chantilly, almond | £ 8.50 |

## Cheese

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

*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*