

BROOK HOUSE

Sample Menu December 2020

Raisin and walnut soda bread, whipped honey and truffle butter	£3.50
Half dozen porthilly oysters, lemon, shallot & merlot vinegar dressing, tabasco	£14.50
Charles Heidsieck Brut Réserve, The Original "Champagne Charlie" 125ml <small>(12% abv)</small>	£12.50

Starters

Boudin noir scotch egg, puffed potato, house brown sauce	£ 6.50
Foie gras & chicken liver parfait, clementine jelly, toasted brioche	£ 8.00
Home cured salmon, rilette, pickled cucumber, dill & caper dressing	£ 9.00
Cep and potato soup, parmesan biscuits, crème fraiche, wild mushroom duxelle	£ 7.00
Onion and thyme tart, caramelised cauliflower puree, leek fondue, goat's cheese, truffle	£ 8.00
Steak tartare, quails yolk, cornichon, caper, tarragon mustard, winter truffle emulsion, crispy shallots	£ 9.50

Main Courses

Roast cod loin with hispi cabbage, hazelnuts, truffle mash and porcini cream	£21.00
Grilled monkfish, sprouting broccoli, brown crab hollandaise, roast pink fir potato	£24.00
Beef shin, port and tarragon pie, braised red cabbage, confit carrot, bacon crumb (+15 mins)	£19.50
Wild mushroom arancini, garlic velouté, jerusalem artichoke, caramelised sprouts, walnut, apple	£17.50
Slow roast venison shoulder, chestnut gnocchi, venison faggot, tarragon, hazelnut, kale, celeriac	£22.00
Pork belly, parsnip caramel, black pudding, pig's head croquette, honey roast parsnip, green beans	£19.00

55 day aged cote de bouef - (for 2 people)	£80.00
<i>Served with peppercorn sauce, onion rings, stilton macaroni cheese, sauteed broccoli, whipped bone marrow</i>	

Side Orders

Truffle and pecorino fries	£ 5.50	Endive salad, gorgonzola, walnut, apple	£ 6.00
Braised red cabbage	£ 4.50	Green beans, garlic and parmesan	£ 4.00

Desserts

Warm bakewell tart, roast plum, clotted cream	£ 6.00
Irish cream tiramisu, espresso & mascarpone custard	£ 8.00
Chocolate fondant, 'toblerone' ice cream (+10 minutes)	£ 9.00
Homemade vanilla yoghurt, blackberry puree, puff pastry tuile, warm doughnut	£ 8.00

Cheese

Stilton, port reduction, warm eccles cake	£ 7.00
3 year aged comte, truffle brie de meus, fourme d'ambert, membrillo, chutney, crackers	£12.00

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