



BROOK HOUSE

Dinner Monday May 17th 2021

Aperitif: Champagne Julep £13.00

Nocellara & cuquillo olives, rosemary & garlic extra virgin olive oil £ 6.50

Half dozen limes oysters with pickled shallot, lemon, house tabasco £14.50

Charles Heidsieck Brut Réserve, **The Original "Champagne Charlie"** 125ml (12% abv) £12.50

Starters

La latteria burrata, vadouvan butter, glazed baby carrots, spiced granola £11.00

Dorset snails, roast bone marrow, garlic, parsley & pernod butter, grilled sourdough £ 8.50

Miso glazed mackerel, tempura shiso, katafi prawn, oyster mayonnaise, pickled daikon, sesame £ 9.50

Yellowfin tuna crudo, soy, wasabi & mirin dressing, avocado, crisp shallots, coriander, puffed rice £11.50

Grilled wye valley asparagus, cornish crab salad, lemon emulsion, whipped cod's roe, rye crostini £10.50

Steak tartare, shallot rings, gherkin ketchup, black garlic aioli, squid ink crackers, smoked grelot oil £ 9.00

Main Courses

Roast cod loin, buttered spinach, crisp salardaise potato, mussels in café de paris sauce £22.50

Chicken, tarragon & girolle pie, madeira velouté, glazed chantenay carrots (+15 minutes) £18.00

Wild cornish seabass, crab and saffron bisque, white asparagus, burnt spring onion, samphire £21.00

Rabbit pappardelle, roast shallot cream, morel fricassee, wild garlic, pecorino, pancetta crumb £19.00

Parsley gnocchi, smoked garlic, hispi cabbage, whipped ricotta, confit leeks, chive butter emulsion £18.50

Roast rump & shoulder of lamb, beaufort dauphinoise croquette, roscoff onion, peas, sweetbreads £22.50

55-Day Aged Longhorn Cote de Beouf (For 2/3 People to Share) £80.00

Served with Triple Cooked Chips, Bearnaise, Green Beans & Pecorino, Maitre d'Hotel Butter, Heritage Tomato Salad

Please allow 45 minutes if not ordering starters

Side Orders

Truffle and pecorino fries £ 5.00 Heritage tomato salad, lovage pesto £ 5.00

Barbecued hispi cabbage, smoked garlic £ 6.00 Glazed chantenay carrots, carrot butter £ 5.50

Desserts

Grapefruit & vanilla sorbet £ 6.50

Petit Fours: chocolate & caramel truffles, pistachio macarons £ 7.00

Warm rhubarb and custard doughnut, vanilla ice cream, rhubarb compote £ 9.50

Passionfruit and vanilla cheesecake, honeycomb ice cream, baked white chocolate £ 9.00

Dark chocolate cremeux, malt anglaise, earl grey ice cream, porter ganache, barley tuile £11.00

Caramelised banana souffle, peanut butter ice cream, candied peanuts, caramel sauce (+15 minutes) £10.50

Cheese

A plate of brillat savarin, comte, blu 61' with spiced pear chutney, sourdough crackers, membrillo £12.50

Please inform us of any allergies and ask for further details of dishes that contain allergens.
12.5% suggested Service Charge will be added to your bill.